



MENU GRENACHE

AMUSES-BOUCHES

FOIE GRAS, SMOKED EEL, TEXTURES OF BEETROOTS

CURED AMBERJACK, CUCUMBER, CAVIAR OSCIETRA , PONZU

TURBOT, ASPARAGUS TARTLETTE, TARRAGON AND OLIVE OIL EMULSION

FARM CHICKEN, CAROLINO RISOTTO, STUFFED MUSHROOM

OUR SELECTION OF CHEESES

(OPTIONAL COURSE WITH A SUPPLEMENT OF €18)

CHEESECAKE, PASSION FRUIT "BABA", COCONUT AND CHILLI SORBET

PEANUT BROWNIE, DARK CHOCOLATE CURD, MISO ICE CREAM

€90

WINE PAIRING €75

PREMIUM WINE PAIRING €135

MENU EXPERIENCE

AMUSES-BOUCHES

VEAL TARTARE, OYSTER, HORSERADISH AND NORI

FOIE GRAS, SMOKED EEL, TEXTURES OF BEETROOTS

CURED AMBERJACK, CUCUMBER, CAVIAR OSCIETRA, PONZU

LANGOUSTINE RAVIOLI, BISQUE, SATAY

TURBOT, ASPARAGUS TARTLETTE, TARRAGON AND OLIVE OIL EMULSION

BARBEQUE GRILLED GALICIA WAGYU BEEF, SPINACH GNOCCHI, ANCHOVIES

OUR SELECTION OF CHEESES

(OPTIONAL COURSE WITH A SUPPLEMENT OF €18)

CHEESECAKE, PASSION FRUIT "BABA", COCONUT AND CHILLI SORBET

PEANUT BROWNIE, DARK CHOCOLATE CURD, MISO ICE CREAM

€120

WINE PAIRING €100

PREMIUM WINE PAIRING €170

THURSDAY TO MONDAY, 19.00-21.30

grenache.lisboa@gmail.com

218871616

www.grenache.pt

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€120

WINE PAIRING €100

PREMIUM WINE PAIRING €170

TO PROVIDE YOU WITH THE MOST EXQUISITE EXPERIENCE POSSIBLE THE SAME MENU IS SERVED TO THE FULL TABLE

KINDLY INFORM US IN CASE OF ALLERGIES

TAX INCLUDED

MENU GRENACHE

AMUSES - BOUCHES

FOIE GRAS, ANGUILE FUMÉE, TEXTURES DE BETTERAVE

SÉRIOLE, CONCOMBRE, CAVIAR OSCIÈTRE, SAUCE PONZU

TURBOT, TARTELETTE D'ASPERGE, EMULSION HUILE D'OLIVE ET ESTRAGON

VOLAILLE FERMIÈRE, RISOTTO CAROLINO, CHAMPIGNON FARÇI

NOTRE SELECTION DE FROMAGES
(OPTIONNEL AVEC UN SUPPLEMENT DE €18)

CHEESECAKE, BABA AU FRUIT DE LA PASSION, SORBET DE COCO ET PIMENT

BROWNIE CACAHUETE, CRÈMEUX AU CHOCOLAT NOIR, GLACE AU MISO

€90

ACCORD METS ET VINS €75
ACCORD METS ET VINS PREMIUM €135

MENU EXPERIENCE

AMUSES-BOUCHES

TARTARE DE VEAU, HUÎTRE, RAIFORT ET ALGUE NORI

FOIE GRAS, ANGUILE FUMÉE, TEXTURES DE BETTERAVE

SÉRIOLE, CONCOMBRE, CAVIAR OSCIÈTRE, SAUCE PONZU

RAVIOLIS DE LANGOUSTINE, BISQUE, SATAY

TURBOT, TARTELETTE D'ASPERGE, EMULSION HUILE D'OLIVE ET ESTRAGON

BOEUF WAGYU DE GALICE GRILLÉ AU BARBEQUE, GNOCCHIS D'ÉPINARD ET ANCHOIS

NOTRE SELECTION DE FROMAGES
(OPTIONNEL AVEC UN SUPPLEMENT DE €18)

CHEESECAKE, BABA AU FRUIT DE LA PASSION, SORBET DE COCO ET PIMENT

BROWNIE CACAHUETE, CRÈMEUX AU CHOCOLAT NOIR, GLACE AU MISO

€120

ACCORD METS ET VINS €100
ACCORD METS ET VINS PREMIUM €170

POUR VOUS OFFRIR L'EXPÉRIENCE LA PLUS EXQUISE POSSIBLE, LE MÊME MENU EST SERVI À L'ENSEMBLE DE LA TABLE
MERCİ DE NOUS INFORMER EN CAS D'ALLERGIES
COUVERT , IVA INCLUS AU TAUX EN VIGEUR

MENU GRENACHE

AMUSES-BOUCHES

FOIE GRAS, ENGUIA FUMADA, TEXTURAS DE BETERRABA

LIRIO CURADO, PEPINO, CAVIAR OSCIETRA, PONZU

PREGADO, TARTELETE DE ESPARGOS VERDES, EMULSÃO DE AZEITE E ESTRAGÃO

FRANGO DO CAMPO, RISOTTO, COGUMELOS RECHEADOS

NOSSA SELEÇÃO DE QUEIJOS
(OPCIONAL COM SUPLEMENTO DE 18€)

CHEESECAKE, "BABA" DE MARACUJÁ, SORVETE DE COCO E CHILLI

BROWNIE DE AMENDOIM, CREME DE CHOCOLATE NEGRO, GELADO DE MISO

€90

HARMONIZAÇÃO DE VINHOS €75
HARMONIZAÇÃO DE VINHOS PREMIUM €135

MENU EXPERIENCE

AMUSES-BOUCHES

TARTARO DE VITELA, OSTRAS, RABANO PICANTE E NORI

FOIE GRAS, ENGUIA FUMADA, TEXTURAS DE BETERRABA

LIRIO CURADO, PEPINO, CAVIAR OSCIETRA, PONZU

RAVIÓLIS DE LAGOSTIM, BISQUE, SATAY

PREGADO, TARTELETE DE ESPARGOS VERDES, EMULSÃO DE AZEITE E ESTRAGÃO

CARNE WAGYU DE GALIZA GRELHADA, GNOCCHI DE ESPINAFRES E ANCHOVAS

NOSSA SELEÇÃO DE QUEIJOS
(OPCIONAL COM SUPLEMENTO DE 18€)

CHESECAKE, "BABA" DE MARACUJÁ, SORVETE DE COCO E CHILLI

BROWNIE DE AMENDOIM, CREME DE CHOCOLATE NEGRO, GELADO DE MISO

€120

HARMONIZAÇÃO DE VINHOS €100
HARMONIZAÇÃO DE VINHOS PREMIUM €170