

DINNER

APPETIZERS

- Pumpkin cream** 5€
Toasted almond
- Goat cheese salad** 11€
Strawberries, apple, pine nuts, raisins, mustard and honey
- Sauteed prawns** 14€
Garlic, coriander, toasted bread with rosemary butter
- Codfish “torricado”** 11€
Toasted bread, roasted peppers and onions, parsley oil

MAIN COURSES

- Codfish with chickpeas puree** 22€
Chickpeas vinagrette, confit tomato
- Grilled squid** 20€
Confit potato, carrot puree and cumin and virgin sauce
- Lamb loin with herb crust** 26€
Pcoriander xerém, baby peppers, mint sauce
- Entrecote steak** 29€
Potatoes, watercress salad, beetroot, bearnaise sauce
- Duck magret** 26€
Celery puree, red onion jam, sauteed asparagus
- Asparagus risotto** 19€
Aromatic herb`s pesto, sheep`s cottage cheese chips

DESSERTS

- Brownie** 8€
Chocolate, vanilla ice cream
- Crème brulée** 7€
Prince herb, raspberries
- Peach soup** 7€
Sparkling wine, almonds crumble, lemon sorbet, raspberries
- Pineapple carpaccio** 6€
Mint and lemon syrup, coconut sorbet

If you require any informations about allergens, please speak with our staff before ordering.