

RESTAURANT & BAR

PEQUENO-ALMOÇO BREAKFAST

- Panquecas com morangos, framboesas e xarope de ácer** 14€
Pancakes with strawberries, raspberries and maple syrup
- Omelete com bacon crocante, tomate confitado, cogumelos** 12€
Omelet with crispy bacon, tomato confit, mushrooms
- Ovos benedict, muffin inglês, molho holandês, presunto** 15€
Eggs benedict, english muffin, hollandaise sauce, ham
- Porridge de aveia biológica, canela, fruta da época** 14€
Organic oat porridge, cinnamon, seasonal fruit
- Salada de fruta da época, iogurte grego, mel biológico** 12€
Seasonal fruit salad, greek yogurt, organic honey

SNACKS

- Gaspacho de tomate e morango com queijo fresco e manjericão** 9€
Tomato and strawberry gazpacho with fresh cheese and basil
- Salada César, peito de frango grelhado, croutons de queijo** 12€
Caesar salad, grilled chicken breast, cheese croutons
- Sanduíche club, com bacon, peito de frango fumado, ovo frito e batata chips** 14€
Club sandwich with bacon, smoked chicken breast, fried egg and french fries
- Sanduíche de queijo fresco, pesto de ervas, tomate com batata chips** 12€
Fresh cheese sandwich, herb pesto, tomato and chips

ENTRADAS STARTERS

- Creme de ervilhas, ovo escalfado, chouriço de porco alentejano, azeite de poejo** 12€
Cream of peas, poached egg, Alentejo pork chorizo, pennyroyal oil
- Corvina marinada, malagueta, lima, coentros, cebola roxa, creme de abacate** 13€
Marinated croaker, pepper, lemon, cilantro, red onion, cream of avocado
- Salada de queijo de cabra, morangos, maçã, pinhões, sultanas, vinagrete de mostarda Dijon e mel** 12€
Goat cheese salad, strawberries, apple, pine nuts, sultanas, Dijon mustard vinaigrette and honey
- Gambas salteadas com alho e coentros, pão torrado com manteiga de alecrim** 15€
Sauteed prawns with garlic and cilantro, toasted bread with rosemary butter
- Torricado de bacalhau confitado com pimentos assados, azeite de salsa** 12€
Torricado of codfish confit with roasted peppers, parsley oil

PRATOS PRINCIPAIS MAIN DISHES

- Bacalhau com puré de grão, vinagrete de grão, tomate confitado** 26€
Codfish with chickpea puree, chickpea vinaigrette, tomato confit
- Lombo de atum grelhado, salada niçoise, molho tapenade** 24€
Grilled tuna loin, nicoise salad, tapenade sauce
- Entrecote de novilho, batata, salada de agrião e beterraba, molho bearnaise** 32€
Steak, potatoes, watercress and beetroot salad, bearnaise sauce
- Magret de pato, puré de aipo nabo, compota de cebola roxa, cogumelos e espargos salteados** 28€
Duck magret, turnip celery puree, red onion compote, mushrooms and sauteed asparagus
- Risotto de espargos com pesto de ervas aromáticas, lascas de requeijão de ovelha** 24€
Asparagus risotto with aromatic herb pesto and sheep's curd chips

SOBREMESAS DESSERTS

- Brownie de chocolate com gelado de baunilha** 12€
Chocolate brownie with vanilla ice cream
- Leite creme com erva príncipe e framboesas** 10€
Milk cream with prince herbs and raspberries
- Sopa de pêssigo e espumante, crumble de frutos secos, sorvete de limão, framboesas** 12€
Peach and sparkling wine soup, dried fruit crumble, lemon sorbet, raspberries
- Carpaccio de ananás, calda de hortelã e lima, sorvete de coco** 10€
Pineapple carpaccio, mint and lemon syrup, coconut ice cream