

## COUVERT

Artisanal bread from our neighbouring bakery "Pão do Pastor", served with noisette butter, al ajillo shrimp sauce, and parsley "piso" | 7



## TO SHARE

**Oysters**, served with coconut, lime and ginger dressing, topped with seaweed (four pieces) | 17

**Beef Tartare**, confit yolk, and a black beer and mustard ice cream | 18

**Tuna Tataki**, topped with champagne sauce, and served with sunomono salad, | 18  
*Make it vegan: replace the tuna by crispy seitan*

**Enoki Mushroom Tempura**, served with seaweed, togarashi salt, and miso aioli (vegan) | 12

**Pork Cheek**, in artisanal brioche bread, with pickled green apple, mayonnaise, and fermented chili | 17  
*Make it vegetarian: replace the pork cheek by crispy seitan*

**Violet Prawn Carpaccio**, topped with horseradish, prawn oil, and served with home-made crispy rice paper | 24

**Portuguese Wagyu Steak**, served with a duo of whiskey and garlic sauce, and French fries | 36

**Portuguese Cheese and Charcuterie**, Azeitão cheese (sheep), São Jorge cheese (cow), goat cheese, black pork presunto (ham), and traditional Portuguese Paio sausage | 45

**French fries**, served with truffle aioli (vegan) | 6

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**Caviar 30g**, served with vodka, toasts, home-made blinis, boiled potatoes, and crème fraîche | 61

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## DESSERTS

**Moscatel Ice Cream**, served with orange crumble, orange caramel, and citrus "gummy" | 8

**Hazelnut White Chocolate Ganache**, with croissant mousse, melty dark chocolate, and crispy chocolate | 7

No dish, food product, or beverage, including the couvert, may be charged if not requested by the customer or if it is left untouched by them. For information regarding allergens, please ask our staff.

All prices are in Euros and include Value Added Tax.