The Secret

FOR THOSE WHO KNOW

Bar Bites

GILDAS 8

Mini skewers of anchovy, Seville
olive and pickled guindilla pepper

SMOKED GROUPER TARTLETS 12

Crisp butter tartlets of smoked grouper, with
fennel and chive sour cream and Imperial caviar

PARMESAN FRIES 9

Hand-cut fries under shaved Parmesan, with mustard aioli

ROASTED BABY ARTICHOKES 11

Baby artichokes roasted with fennel, finished with spring onion
and a smoked crème fraîche dip of roasted garlic and lemon zest

Prices in euros, VAT included at the legal rate in force. For information on allergens and food intolerances, please ask a member of staff.
No dish, food item or drink, including the couvert, may be charged if it was not requested by the customer or was left untouched.

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Starters

SHRIMP TARTARE 20

Fresh shrimp with smoked paprika aioli, lime, crispy onions, shallots, and a house blend of herbs, set over toasted brioche

FLAMBÉED SCALLOPS 22

Scallops seared and flambéed in Cointreau, in a Vinho Verde beurre blanc with fennel oil, and sourdough bread

SIRLOIN MILLE-FEUILLE 25

Potato mille-feuille crowned with thinly sliced raw Maronesa sirloin and Imperial caviar, truffled egg yolk cream, and toasted cashew

DOROTHÉA SALAD 16

Mixed seasonal greens with duck magret and liver mousse, grapefruit and orange, Brazil nuts, croutons, and raspberry vinaigrette

Pasta

THE SECRET PASTA 18

Rigatoni in a tomato and vodka sauce, emulsified with butter and Parmesan, served with shaved Parmesan

AMALFI COAST LINGUINE 20

Lemon linguine in a butter and Grana Padano cream with chives, lime caviar, served with shaved Parmesan

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Main Courses

CATCH OF THE DAY 34

The day's catch, grilled with crisp skin in brown butter, over a fennel and lime purée with grilled fennel, fermented cabbage, and fennel oil

DUCK À L'ORANGE 36

Duck breast lacquered with Algarve orange, its sauce and segments, toasted salsify, glazed hazelnut, and sourdough bread

MARONESA TOURNEDOS 42

Grilled Maronesa tenderloin over Jerusalem artichoke purée, with grilled artichoke, and crispy artichoke chips

Desserts

CHOCOLATE CACHAÇA MOUSSE 14

Dark chocolate mousse laced with cachaça, pear mousse, fresh pear pieces, and hazelnut crunch

AZORES PINEAPPLE TART 12

Pineapple tart with grilled pineapple, coconut sorbet, and coconut flakes

LEMON CRÈME BRÛLÉE 8

Classic vanilla custard infused with lemon and citronella, topped with a crisp caramelized sugar crust, and flor de sal

Tasting Menu 70

A five-course set menu chosen by the chef

Wine pairing from our selection · 25