

march 11th 2020*

tasting menu 40€

cornbread, roast yoghurt butter, cod brandade

amanita, clam juice, march onion

Brussels sprouts, Barroso honey, almond

Kennebec potato, tarragon, white bacon

cacio e peppe - rice, buttermilk, pipili, aged *Serra da Estrela* cheese

bifana, meat jus, lemon kosho

pear brulée, fritter, quince jam ice-cream

wine pairing 20€

(the menu does not include couvert or drinks)

**the menu changes frequently, according to product availability and the seasons*

our dishes may contain allergens (EU regulation 1169/2011), in doubt, ask our staff