

Menu Sugestão

Almoço e Jantar (semana de 31/03 a 05/04)

Entrada - Carpaccio de salmão fumado, rúcula e azeitona desidratada

Peixe - Bacalhau à Zé do Pipo

ou

Carne - Rosbife com molho de queijo e bacon, Brás de morcela e legumes

Sobremesa - Pavlova tropical com chantili, raspas de côco e desmigado de laranja

- **Menu simples 25,00€ por pessoa** - Entrada, peixe OU carne, sobremesa

- **Menu composto 35,00€ p p** - Entrada, peixe OU carne, sobremesa,

1 copo de vinho (branco ou tinto) ou cerveja, água sem gás 0,50cl, 1 pão, azeite

Suggestion Menu

Lunch and Dinner (week 31/03 to 05/04)

First course - Smokes salmon carpaccio with arugula and dehydrated olives

Fish - Cod fish Zé do Pipo style

OR

Meat - Roastbeef with cheese and bacon sauce black pudding Brás and vegetables

Dessert - Tropical pavlova with cream, coconut and orange pie

- **Simple menu 25,00€ p p** - First course, fish OR meat, dessert

- **Composed menu 35,00€ pp** - First course, fish OR meat, dessert,

1 glass of wine (white or red) or beer, still water 0,50cl, 1 bread, flavoured olive oil