

Menu Sugestão

Almoço e Jantar (semana de 14/04 a 19/04)

Entrada – Rissol de leitão com maionese fumada de açafrão e rúcula

Peixe – Bacalhau à Zé do Pipo

ou

Carne – Trougha de borrego com cebolada de vinho do porto e
arroz cremoso de enchidos da beira

Sobremesa – Mousse de chocolate, frutos vermelhos, côco e bolacha de lotus

- Menu simples 25,00€ pp - Entrada, peixe OU carne, sobremesa

- Menu composto 35,00€ pp - 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 14/04 to 19/04)

First course – Piglet rissole with smoked saffron mayonnaise and arugula

Fish – Cod Zé do Pipo style (gratin with mayonnaise)

OR

Meat – Lamb in brick pasta with port wine onion and traditional sausages risotto

Dessert – Chocolate mousse, red fruits, coconut and lotus biscuit

- Simple menu 25,00€ pp - 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