

# MENU SUGESTÃO

*Convidamo-lo a descobrir a nossa proposta*

12h30 às 14h00 & 19h30 às 21h30

## ENTRADA

*Aveludado de cenoura com amêndoa e leite de côco*

*ou*

*Salada de salmão fumado, crocante de cebola e queijo brie*

## PRATO PRINCIPAL

**PEIXE** - *Filete de robalo com spaghetti spicy e maionese de alho*

*ou*

**CARNE** - *Arroz cremoso de borrego, bacon, espargos e tomate confit*

## SOBREMESA

*Bolo de bolacha, creme de café e gelado de caramelo*

*ou*

*Sorvete de lima, coulis de framboesa e granola de frutos secos*

## MENU SIMPLES — 25€

Entrada · Prato · Sobremesa

## MENU COMPOSTO — 37€

Entrada · Prato · Sobremesa

1 Copo de vinho ou 1 refrigerante ou 1 cerveja | Água 50cl | 1 Pão

Couvert (azeite aromatizado, azeitonas recheadas, paté da chefe)

# SUGGESTION MENU

*We invite you to discover our offer.*

12:30 PM to 2:00 PM & 7:30 PM to 9:30 PM

## FIRST COURSE

*Carrot cream with almond and coconut milk*

*or*

*Smoked salmon salad with crispy onions and brie cheese*

## MAIN COURSE

**FISH** - *Sea bass fillet with spicy spaghetti and garlic mayonnaise*

*or*

**MEAT** - *Lamb creamy rice with bacon, asparagus and confit tomatoes*

## DESSERT

*Biscuit cake with coffee cream and caramel ice cream*

*or*

*Lime sorbet, raspberry coulis and dried fruit granola*

## SIMPLE MENU — 25€

First course · Main course · Dessert

## COMPOSED MENU — 37€

First course · Main course · Dessert

1 Glass of wine or 1 soft drink or 1 beer | 50cl Water | 1 Bread

Couvert (flavoured olive oil, stuffed olives, chef's pate)