



French savoir-faire with the portuguese spirit

SUMMER MENU : 38,00 €

STARTER • MAIN COURSE • DESSERT

COUVERT

2,50€
Per person

Espelette pepper butter
Arrábida blue cheese cream
Artisanal bread and quinoa crisp.

STARTERS

FRENCH TIELLE SÉTOISE 9,00€
Octopus and un-dried tomatotart with
fresh herbs.

BONITO, WATERMELON, PONZU 9,00€
Cherry pickles and and shiso oil.

WHITE ASPARAGUS 10,00€
Smoked butter sabayon and Comté
cheese shortbread.

OYSTERS 10,00€
Lemon caviar, pepper and spring
onion crisps.

MAIN COURSES

FISH

MARSEILLE BOUILLABAISSE 27,00€
Local catch in a rich fish broth.
add 5€ to the menu

PAN-SEARED MONKFISH 25,00€
Baby zucchini, chorizo cream.

CONFIT COD 28,00€
Mashed sweet potatoes, ratatouille
jus and vegetable crisps.
add 5€ to the menu

MAIN COURSES

MEAT

DUCK CONFIT 21,00€
Sarladaise potatoes and red berries.

IBERIAN PORK PLUMA 24,50€
Black pudding texture, apricot, rosemary
jus and fava bean purée.

ENTRECÔTE 27,00€
Asparagus and shimeji mushrooms, dry
Madeira wine reduction.
add 5€ to the menu

VEGETARIANO

TOMATO TATIN 16,00€
Creamy burrata, watercress pesto and figs.

DESSERTS

MARSHMALLOW & ELDERFLOWER 7,00€
Chocolate marshmallow, elderflower
emulsion.

PEACH MELBA 8,00€
Peach tart, vanilla cream, raspberry coulis,
almond brittle.

BAKED ALASKA 7,50€
Meringue on vanilla ice cream and flambéed
with Grand Marnier.

FRENCH CHEESES 9,00€
Selection of 3 cheeses.