



Le Grill

M E N U

Le Grill, La Petite Histoire

Le Grill, a Short Story

Famed for its elegant interior,
refined gastronomy and extensive selection of wine,
Le Grill has long been a place of pilgrimage for those
who seek the best the Algarve has to offer.

With Food and Wine Pairing Gourmet dinners,
which have become a must in the calendar of the regions gourmands,
to simply the best local products spit roasted over charcoals,
Le Grill draws a wide crowd who enjoy the memorable menus,
the superb wine list, the specially selected cheeses and typical desserts.

With past guests such as the Beatles and Phil Collins,
Steve Ballesteros and Sir Henry Cotton,
Guests of today are following in the footsteps of those
who achieved success in their life but always made time to appreciate
the best Le Grill had to offer.

In 2015 with Le Grill at the height of its popularity,
you can do the same and indulge for an evening
in the finest restaurant the Algarve has to offer.

Les Entrées

Starters

From the Sea:



Fish & shellfish soup *“Penina” style, Garlic croutons* 6.50 €



Smoked salmon, *Salmon caviar, Blinis, Dill sour cream* 14.00 €



Prawns' Tempura, *Honey-lime and Coriander mayonnaise* 14.50 €



Baby crab cakes, *Lemongrass, chili & Ginger glaze* 12.50 €



Codfish Caviar - the Algarvian way, *Melba toast* 15.50 €

From the Land:



French Onion soup, *grated Cheese, Croutons* 6.00 €



Slaw of Zucchini, *Goat cheese, black Olive pesto* 10.50 €



Bellota Alentejano ham, *Honey-dew melon or mesclun salad* 13.50 €



Beef Carpaccio, *Black truffle oil, Grana Padano cheese* 13.50 €



The Foie gras: an Escalope, sautéed and a Ballotine *“mi-cuit”* 17.50 €

Balsamic glaze, Apricot chutney

Cover Charge 2.20 €

23% IVA incluido/VAT Included

Food or drink, including “couvert” cannot be charged if not requested or not consumed by the client.

Les Poissons et Crustacés

From the Stove

*All our wild fish come from the most sustainable sources
and are mainly Line Caught*



Honey -chili glazed fillet of Salmon

14.50 €

Sesame seeds, coriander



Marinière of Clams & Razor Clams

14.50 €

Lime leave & coconut scented



Pan-fried King scallops, Celeriac puree

16.50 €

Fried chorizo sausage



Codfish pie, Black Truffle scented

15.50 €

Bouquet of mesclun



Boneless fillet of Sea bass , Tiger prawn

19.50 €

Lemon grass emulsion

Should you have any food allergies or special diet requirements,
please inform our Maitre d'hôtel

Les Poissons et Crustacés

Char-Grilled

served with the guarnish of the Day and your choice of sauce:
Virgin olive oil, Beurre blanc ou Hollandaise sauce

 Meagre – White Bass	17,50 €
 Dover Sole	26,00 €
 Seabass	18,50 €
 Grouper	17,50 €
 Stone bass	20,50 €
 Red Sea Bream – Pargo	18,50 €
 Pink Seabream	17,50 €
 White Seabream	17,50 €
 Gilthead Seabream	17,50 €
 Red Mullet	18,50 €
 Rock Lobster	60,00 € / Kilo
 Blue Atlantic Lobster	45,00 € / Kilo
 Giant Tiger prawns (2 pc)	29,00 €

Should you have any food allergies or special diet requirements,
please inform our Maitre d'hôtel

Les Viandes et Volailles

Meat and Poultry ~ From the Stove

*The Butcher's cuts
From Filipe, our Local Market Butcher*



The "Bavette"

15.50 €

*Flank steak served rare or médium rare
with a Green peppercorn sauce*



The Oxtail

15.00 €

*Braised in red wine,
served with pureed potatoes*



The Lamb

17.50 €

*Roasted rack,
rosemary scented jus*



The Duck Breast

17.50 €

*"Rossini" with a sautéed escalop of foie gras,
Perigueux sauce*



The Baby Chicken:

14.50 €

*Piri-piri marinated baby chicken,
served médium spicy*

Should you have any food allergies or special diet requirements,
please inform our Maitre d'hotel.

23% VAT Incl.

Les Viandes et Volailles

Meat and Poultry ~ Char-Grilled

*Served with the garnish of the Day and your choice of sauce:
Bearnaise, Choron, Porto sauce or Green peppercorn*



The Tournedos:

22.00 €

200 gr. of Beef fillet sizzled over charcoal



The Chateaubriand:

44.00 €

400 gr. of tender beef fillet grilled to your taste (for two people)



The Entrecote Château:

31.00 €

600 gr. of tender beef Entrecote grilled to your taste (for two people)



The T-Bone :

24.00 €

Just char-grilled and scented with Ria de Alvor "fleur de sel"



The Mixed Grill :

16.00 €

on a Giant Kebab

Should you have any food allergies or special diet requirements,
please inform our Maitre d'hotel.

23% VAT Incl.

Les Fromages et Desserts

Cheese & Desserts

	The Tart of the Day	6.00 €
	Cappuccino Parfait <i>Butterscotch sauce</i>	6.50 €
	Cardamom Crème brûlée	6.50 €
	Mango & apple strudel <i>served warm with vanilla ice cream</i>	6.50 €
	Tirami Su <i>Arabica coffee sauce</i>	6.50 €
	Flambéed pineapple, Rum scented <i>Plombière ice cream</i>	7.00 €
	Crepes Suzette <i>Flambeed in front of you</i>	8.50 €
	Selection of ripe cheeses from our trolley <i>Quince paste and walnuts</i>	7.50 €

Should you have any food allergies or special diet requirements,
please inform our Maitre d'hôtel

23% VAT Incl.

This Establishment has a Complaints Book