

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, Seve 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 2016 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 "Penína" style	7.50€
Butterfly of Giant Tiger Prawn, Tarragon sabayon	17.50€
Raw vegetable salad, seaweeds toasted chía seeds, pínzímonio dressing	13.50€
Baby crab cakes, Lemongrass , chili & Ginger glaze	14.50€
Herb-roasted Scallops, Citrus dolce forte	16.50€

From the Land:

Cappuccino of butternut squash, "croutons" of ripe cheese	6.50€
Tea smoked Aiguillettes of duck breast , maracujá & hibiscos dressing	15.50€
Bellota Alentejano ham, Honey-dew melon or mesclun salad	14.50€
Green Asparagus, poached and served warm, Hollandaise sauce	13.50€
Foie Gras "Assadura", Brandy flambéed Red onion marmalade, toasted bríoche	17.50€

Cover Charge 2.20€

23% VAT Included

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

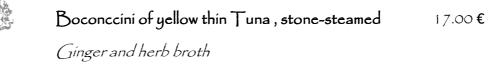
Les Poissons et Crustacés

From the Stove

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



Roasted fillet of Scorpion fish, <i>few clams</i>	19.50€
Ras El Hanout crust	





Lobster, or Rock Lobster	Price per kilo
Char-grilled , Thermidor or just Poached,	



Prime of Bacalhau, honey & soya glazed	16.50€
Mousseline of young carrots	

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Boneless fillet of Sea bass, Tiger prawn 21.00 € Lemon grass infused

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	18.00€
	Dover Sole	29.00€
	Scabass	19,50€
	Grouper	18,00€
Carden and Carden	Stone bass	22,50€
	Red Sea Bream — Pargo	19,50€
	Pink Seabream	17,50€
	White Seabream	19,00€
Carlow Carlow	Gilthead Seabream	19,00€
	Red Mullet	22,50€
	Rock Lobster	80,00 € / Kilo
	Blue Atlantic Lobster	70,00 € / Kilo
	Giant Tiger prawns (2 pc)	31,00€

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Les Viandes et Volailles

Meat and Poultry - From the Stove



Tatakí of Beef fillet, Coríander popcorn



Slow braised Beef Cheeks	15.50€
Porto Ristretto	



The Lamb	
Roasted rack , pine nuts and fresh herbs	
rosemary scented jus	



Steamed Breast of corn-fed chicken,	15.50€
Coconut milk and truffle emulsion	

Your Flambé



Truffled Carbonara, Flambéed hen egg

14.50€

23.00€

18.50€

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23% VAT Incl.

Les Viandes et Volailles

Meat and Poultry - Char-Grilled

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



The Tournedos:

200 gr. of Beef fillet sizzled over charcoal

The Chateaubriand: 46.00 € 400 gr. of tender beef fillet grilled to your taste (for two people)

23.00€

24.50€

44.00€

15.50€



The T-Bone : Just char-grilled and scented with Ria de Alvor "fleur de sel"



The Aged Beef Rib

Char-grilled to your taste (for two people)



The Baby Chicken:

Piripiri marinated & char-grilled baby chicken, served medium spicy

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23% VAT Incl.

Les Fromages et Desserts Cheese & Desserts

The Trolley of desserts	4.50€ (per ítem)
Crème brulée	6.50€
Mango & apple strudel served warm with vanilla ice cream	6.50€
Tirami Su Arabica coffee sauce	6.50€
Crepes Suzette Flambeed in front of you	8.50€
Selection of ripe cheeses from our trolley Quince paste and walnuts	7.50€

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23% VAT Incl.

This Establishment has a Complaints Book