

# MENU

Amuse bouche:  
Ostra escalfada, algas,  
sabayon de yuzu  
*Poached oyster, seaweeds,  
yuzu sabayon*

Filete de robalo ao vapor,  
emulsão de caviar  
*Steamed prime of seabass,  
caviar emulsion*

Peito de pato caramelizado,  
Cardamomo, gengibre e tangerina,  
legumes raiz  
*Caramelized duck breast,  
Cardamom, ginger & tangerine,  
Slow roasted root vegetables*

Crème brûlée aromatizado com rosas  
*Rose blossom crème brûlée*

Café ou chá  
*Coffee or tea*

**€47,00 pp**

Incluindo vinhos selecionados pelo nosso Sommelier  
*Including selected wines by our Sommelier*

IVA incluído à taxa legal  
*VAT included*