

# JANTAR DEGUSTAÇÃO

*Dinner tasting menu*

**TERRINA DE FOIE COM CHOCOLATE, TEXTURAS DE RUIBARBO E AREIA DE MEL**  
*Foie-gras terrine with chocolate, rhubarb textures and honey sand*

**CREME DE AGRIÃO, VIEIRAS NUM JARDIM DE PRIMAVERA**  
*Watercress cream soup, scallops on a Spring garden*

**BACALHAU SKREI, DASHI E LEGUMES PRIMAVERA**  
*Skrei, dashi and Spring vegetables*

**NOVILHO MATURADO 40 DIAS, BATATA E MORILLES**  
*Veal matured for 40 days, potato and morel*

**PRÉ SOBREMESA**  
*Pre dessert*

**MORANGOS, REQUEIJÃO E ROSMANINHO**  
*Strawberries, curd cheese and rosemary*

**€68,00**

**SUPLEMENTO**  
*Supplement*

**4 vinhos | 4 wines**

**€27,00**