

**L'AND™**

# L'AND™

## L'AND VINEYARDS RESTAURANT

At L'AND Vineyards we seek to express the new Portuguese gastronomic culture, reflecting our history and our culture and integrating the experience resulting from the Portuguese trip in the East.

We value the unique products of the region, land and sea.

With the help of locally preferred producers of organic farming, we use citrus fruits, vegetables, cheeses, aromatic herbs, beef cattle raised in the field, fish and shellfish from the port of Setúbal and traditional olive oil from the region, we seek to create an unique gastronomic experience that expresses our identity.



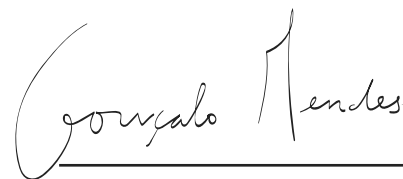
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CHEF  
NUNO AMARAL

Chef Nuno Amaral, with an experience of almost 15 years of cooking, embraced L'AND kitchen in 2011.

He brings his origins to the dishes he creates, respecting the product, protecting the flavor and bringing freshness to each of his creations.

It combines creativity with teamwork, ensuring that the entire team participates in the creative and production processes, creating an experience that aims to mark each customer.



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SOMMELIER  
GONÇALO MENDES

Gastronomy and wines, Is an art of unique sensations when they connect and create something new on our palate.

We challenge you to a journey through out the ecological vineyards from north to south of Portugal, organic wines fermented exclusively from natural products. We want to deliver the perfect harmony between gastronomy & wine.

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## TASTING MENU

Chef's welcome

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### Tartar

*salmon – fennel – cuttlefish ink*

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### Pork Trotters

*egg - lemon - cilantro*

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### Red Mullet

*lemongrass - coconut stew - salicornia*

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### Pork Neck

*oranje – pumpkin – cumin*

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### Lime

*pennyroyal\* – crumble – mint*

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### Chocolate

*pistachio - tangerine - physalis*

*Menu: 95.00 €*

*Wine Flight: 45.00 €*

*\* Ingredientes provenientes de Agricultura Biológica*

*Este menu exige unanimidade de serviço | Menu servido até às 21h30*

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*All meals that we serve may contain the following allergens:*

*cereals containing gluten, crustaceans, eggs, fish, peanuts, soy, milk, nuts, celery, mustard, sesame seeds, sulfites, lupine, molluscs*

*This establishment has a guest satisfaction book available | VAT included*

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## TO BEGIN

### Veal Pie

*parsnip – vegetables – juniper*

17,50€

### Tartar

*salmon – fennel – cuttlefish ink*

19,00€

### L'AND Garden

*carrot – anise – olive*

18,00€

## FROM THE SEA

### Sea Bass

*shellfish – river mint – bread panada*

27,50€

### Octopus

*carolino – cilantro – common cockle*

28,50€

## FROM THE LAND

### Veal

*smoked ham – garlic – asparagus*

29,50€

### Lamb

*sweet potatoes – rosmarinus – lemon*

28,50€

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## FROM THE GARDEN

### **Thai Curry**

*basil – basmati – vegetables*

21,50€

### **Risotto**

*green asparagus – parmesan – vinegar*

23,00€

## FOR THE END

### **Chocolate**

*peanut - hibiscus - red fruits*

16,00€

### **Apple**

*mascarpone - cocoa - cashew*

14,00€

### **Portuguese Cheeses**

*pumpkin jam - três igrejas - azeitão -*

*ilha de são jorge*

18,00€

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