

L'AND™

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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.

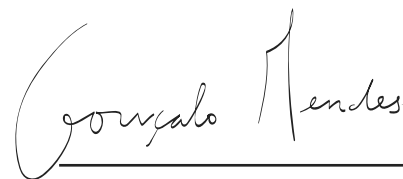


CHEF
NUNO AMARAL

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.



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.

L'AND™

TASTING MENU

Chef's welcome

—

Tartar

salmon – fennel – cuttlefish ink

—

Pork Trotters

egg - lemon - cilantro

—

Red Mullet

lemongrass - coconut stew - salicornia

—

Pork Neck

oranje – pumpkin – cumin

—

Lime

pennyroyal – crumble – mint*

—

Chocolate

pistachio - tangerine - physalis

Menu: 105.00 €

Wine Flight: 50.00 €

** Ingredients from organic agriculture*

Menu served until 9:30 pm

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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ALENTEJO MENU

Cold melon soup with prosciutto
melon - mint - prosciutto

—

Alentejo's pork meat with potatoes
sweet paprika - clam - coriander

—

Orange Tart
lemon grass - L'AND tea - white chocolate

Menu: 65.00 €

Wine Flight: 30.00 €

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TO BEGIN

Scarlet prawn

cucumber – mango – fennel

26,00€

Tuna

avocado – cherry tomato – dashi

21,50€

L'AND Garden

carrot – anise – olive

18,00€

FROM THE SEA

Sea Bass

shellfish – river mint – bread panada

28,00€

Octopus

carolino – cilantro – common cockle

29,00€

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

25,00€

Risotto

green asparagus – parmesan – vinegar

25,00€

FOR THE END

Chocolate

peanut - hibiscus - red fruits

16,00€

Apple

mascarpone - cocoa - cashew

14,00€

Raspberry

mango - white chocolate - pecan nut

15,00€

Portuguese Cheeses

*pumpkin jam - Três Igrejas - Azeitão -
Ilha de São Jorge*

18,00€

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