

S P R I N G

All dishes can be ordered between 12.00-14.30 and 17.30-22.30 hrs.
Throughout the day you are welcome to enjoy the all day bites & sweets.

STARTERS

Steak tartare with egg yolk, red radish
and sourdough bread 16
as main course +8

Octopus with potato, salsa verde,
salted lemon and chorizo 19

Burrata with winter salad, blood orange,
toasted hazelnut and balsamic dressing (V) 15

Foie gras with homemade brioche 22

Soft Boiled egg with Parmesan mousse,
spinach and Parisienne gnocchi (V) 16
supplement truffle +5

Park salad with romaine lettuce,
caesar dressing, egg yolk cream,
parmesan and toasted sunflower seeds 15
supplement chicken +4
supplement lobster +9

SIDES

French fries 6
Green salad 6

MAIN COURSES

Roasted monkfish with cauliflower, lemon,
cockles and beurre blanc 28

Grilled veal fillet with dauphinoise potato,
carrot and baby leeks 36

Roasted chicken breast with Roscoff onion
and broccolini 26

Wild mushroom with potato gnocchi
and fontina cheese (V) 18

Melanzane parmigiana (V) 16

DESSERTS

Tarte tatin with vanilla ice cream (to share) 24

Blackout cake and raspberry sorbet 14

Crème brûlée with salted caramel ice cream 12

Tiramisu 10

A selection of fine European cheese
with pane carasau 22

Dishes marked with a (V) are vegetarian.
We are happy to advise you on any allergies or diet.

KIDS

Spaghetti with tomato basil sauce 12
meatballs +5

Homemade hamburger with French fries
and mayonnaise 15

Penne with homemade green pesto 12

Grilled chicken fillet with French fries
and applesauce 15

Tosti at the park 8

Options: ham | cheese | tomato | banana and Nutella

Pancake tower with fresh fruit 12

Banana Split 10

Vanilla ice cream, banana, chocolate sauce and whipped cream

Homemade Ice Cream 6

Vanilla | salted caramel | raspberry sorbet

Cake of the day 9

Kids 'Cocktail' 8

Bacanha Lemonades 6

Options: peach | strawberry | passion fruit | grenadine

Vanilla babyccino 4

Plant based options: oat | almond | coconut

ALL DAY BITES

Toasted brioche with herb butter
and cured sardine 10

Fried calamari 13

Charcuterie 24

Artichoke with aioli 8

Focaccia with l'Etivaz cheese cream 7

Caviar with seasonal toppings 75

A selection of fine European cheese
with pane carasau 22

ALL DAY SWEETS

Cake of the day 12

A selection of our favourite sweets 13

Tiramisu 10