

♥ MENU ♥

AMOUS BOUSCHE

Telha de tinta de choco, palha de bambú, molho de alcaparras e lascas de camarão marinado
Cuttlefish ink tile, bamboo straw, caper sauce and marinated shrimp chips

ENTRADA - STARTER

Ostras frescas, vinagrete de coco
Fresh oysters, coconut vinaigrette

PRATO PEIXE - FISH DISH

Peixe do dia, amêijoas, espargos, espuma, azeite de coentros e algas desidratadas
Fish of the day, clams, asparagus, lather, coriander oil and dehydrated seaweed

PRATO CARNE - MEAT DISH

Novilho na brasa, couve flor assada, manjeriço, batata crocante, colli de pimentão doce e jus aromático
Roast beef, roasted cauliflower, basil, crispy potatoes, sweet pepper colli and aromatic jus

SOBREMESA - DESSERT

Mousse Malibu, biscuit de maçã e coentros, crussilant coco e lima, tronco de chocolate
Malibu Mousse, apple and coriander biscuit, coconut and lime crussilant, chocolat trunk

BEBIDAS - DRINKS

Água, refrigerantes, imperial, vinho tinto e branco da casa e café
Water, soft drinks, red & white wine, and coffee

45€

**POR PESSOA
PER PERSON**