

MENU

OPEN BRASSERIE
12h30 – 15h

Menu Executivo

Entrada ou Sobremesa
Prato Principal
Água + café ou chá

*Starter or dessert
Main course
Water + Coffee or tea*

€ 18
*por pessoa
per person*

Prato Principal
Água + café ou chá

*Main course
Water + Coffee or tea*

€ 16
*por pessoa
per person*



26 a 30 de Janeiro de 2026

IVA incluído à taxa em vigor
VAT included at current rate



ENTRADAS | STARTERS

Creme de cogumelos shiitake
Shiitake mushroom velouté



Crepe de pato, mix de folhas verdes e pickles
Duck crêpe with mixed baby greens and pickles

Arancini com molho pomodoro
Arancini with pomodoro sauce



PRATOS PRINCIPAIS | MAIN COURSES

Gnocchi com espargos verdes e molho de tomate
Gnocchi with green asparagus and tomato sauce



Peito de frango, gratin de batata e legumes salteados
Chicken breast with potato gratin and sautéed vegetables



Atum grelhado, arroz cremoso de citrinos
Grilled tuna with citrus creamy rice



SOBREMESAS | DESSERTS

Crème brûlée de citronela
Lemongrass crème brûlée



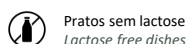
Farófias com creme inglês
Poached meringue with crème anglaise



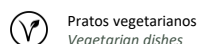
Carpaccio de ananás com gelado de coco e zest de lima
Pineapple carpaccio with coconut ice cream and lime zest



Pratos sem gluten
Gluten free dishes



Pratos sem lactose
Lactose free dishes



Pratos vegetarianos
Vegetarian dishes