

ANIMAL

Almoço e Jantar *Lunch & Dinner*

COUVERT

Pão de Trigo e Aveia, Manteiga dos Açores e Azeite Biológico Transmontano 3€
Wheat and Oats Bread, Azores Butter and Bio Olive Oil

ENTRADAS APPETIZERS

Creme de Abóbora, Pickles e Rebentos de Coentros 7€
Pumpkin Cream, Pickles and Coriander Sprouts

Alface Romana Grelhada, Maionese de Alho Negro, Miso e Sésamo 9€
Grilled Romaine Lettuce, Black Garlic Mayonnaise, Miso and Sesame

Bróculos Selvagens, Creme de Amêndoa, Maionese de Alho Negro e Crocante De Arroz 8€
Wild Broccoli, Almond Cream, Black Garlic Mayonnaise and Rice Crispy Chips

Carpaccio Asiático de Novilho, Alga Nori e Daikon 15€
Asian Beef Carpaccio, Nori Seaweed and Daikon

Milho, Parmesão e Lima 14€
Corn, Parmesan and Lime

Burrata e Texturas de Beterraba 16€
Burrata and Beetroot Textures

Ceviche de Peixe, Maracujá e Abacate 20€
Fish Ceviche, Passion Fruit and Avocado

Tártaro de Atum, Citrinos e Molho Ponzu 23€
Tuna Tartare, Citrus and Ponzu Sauce

PRINCIPAIS MAINS

Beringela, Arroz Japonês e Cebolete 14€
Eggplant, Japanese Rice and Chives

Couscous de Bróculos, Espargos e Lima 16€
Broccoli, Asparagus and Lime Couscous

Ragu, Lentilhas e Ovo a Baixa Temperatura 18€
Ragu, Lentils and Low Temperature Egg

Franguinho, Miso e Arroz Asiático 22€
Chicken, Miso and Asian Rice

Pato Confitado, Groselhas e Massa Chitarra 26€
Duck Confit, Currants and Chitarra Pasta

Lombinho de Porco Preto, Pico de Galo e Legumes Salteados 30€
Black Pork Tenderloin, Pico de Gallo and Sautéed Vegetables

Entrecôte, Ananás Marinado, Cogumelos Eryngui, Espargos e Puré de Batata 35€
Entrecôte, Marinated Pineapple, Eryngui Mushrooms, Asparagus and Mashed Potato

Corvina, Batata Doce e Salada de Micro Vegetais 30€
Corvina, Sweet Potato and Micro Vegetable Salad

Risotto de Lima, Carabineiro e Mexilhões 36€
Lime Risotto, Portuguese Carabineiro and Mussels

Room Service: 5€ Tax

Se tiver alguma alergia ou intolerância, informe a nossa equipa para prepararmos algo especial.

Os preços incluem o IVA à taxa legal em vigor. *If you have any allergies or intolerance, please inform our team so we can prepare something special. All prices are in Euros and include local VAT.*

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SOBREMESAS

DESSERTS

Semifrio de Maracujá, Coco e Ananás <i>Passion Fruit Cake, Coconut and Pineapple Mousse</i>	8€
Chocolate Osaka, Gelado de Morango e Amêndoa <i>Osaka Chocolate, Strawberry and Almond Ice Cream</i>	9€
Parfait de Matcha, Espuma de Gengibre, Merengue e Sorvet de Líchia <i>Matcha Parfait, Ginger Foam, Meringue and Lychee Ice Cream</i>	8€
Panacotta de Morango e Baunilha 🌿 <i>Vanilla Pannacotta with Strawberry Sauce</i>	6€
Seleção de Frutas <i>Fruit Selection</i>	6€
Tábua de Queijos: Chèvre e Camembert Nacional <i>Cheese Plate: Chèvre and National Camembert</i>	30€

Room Service: 5€ Tax


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All Day

SOPA SOUP

Creme de Abóbora, Pickles  **e Rebentos de Coentros** **7€**
Pumpkin Cream, Pickles and Coriander Sprouts

SALGADOS SAVOURY

Sandwich do Chef: Enchidos, Queijo, Rúcula e Molho Francês **12€**
Chef's Sandwich: Sausages, Cheese, Greens and French Sauce

Sandwich Vegetal: Legumes, Soja e Mel **10€**
Vegetarian Sandwich: Selection of Vegetables, Soy Sauce and Honey

Sandwich Animal: Novilho, Parmesão e Molho Demi Glace **14€**
Animal's Sandwich: Beef, Parmesan and Demi-Glace Sauce

Sandwich de Pato, Maionese de Jalapeños e Cornichons **14€**
Duck Sandwich, Jalapeño's Mayonnaise and Cornichons

Tábua de Queijos: Chèvre e Camembert Nacional **30€**
Cheese Plate: Chèvre and Camembert (Portugal)

Tábua de Enchidos: Presunto e Salpicão de Porco Preto Nacional **30€**
Sausage Plate: Dry Cured Ham and Black Pork Chorizo (Portugal)

Tábua Mista **35€**
Meat and Cheese Plate

CRÚS RAW

Salada de Pato, Agrião e Crocante de Pato **12€**
Duck Salad, Rocket Salad and Duck Crunch

Salada com Couscous, Açafão e Queijo Feta **12€**
Feta Cheese Salad, Couscous and Turmeric

Burrata e Texturas de Beterraba **16€**
Burrata and Beetroot Textures

Ceviche de Peixe, Maracujá e Abacate **20€**
Fish Ceviche with Avocado and Passion Fruit

Tártaro de Atum, Citrinos e Ponzu **23€**
Tuna Tartar, Citrus and Ponzu Sauce

DOCES SWEET

Panqueca de Bacon, Nozes e Maple Syrup **10€**
Bacon Pancake, Walnuts and Maple Syrup

Panqueca de Morango ou Banana com Gelado **9€**
Banana or Strawberry Pancake with Ice Cream

Seleção de Frutas e Gelado Caseiro **8€**
Selection of Fruits and Homemade Ice Cream

Room Service: 5€ Tax

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