



Couvert

Bread, Focaccia;	2.50€
Flavored oils, olive oil tapenade;	2.50€

Cold entries

The traditional caldo verde ;	3.50€
Trilogy of bruschettas from Douro's hillsides;	6.50€
Mushrooms sauteed with coriander;	6.50€
Pickled from Rabbit	7.50€
Crackling Brás de Alheira and Tomato;	8.00€
Black pork cheeks flavored with wild fruits;	8.00€
Shrimp in garlic butter flavored with lemon;	11.00€
Tiger prawn grilled in olive oil and garlic – 1 unit	15.00e

Hot entries

Sliced ham of Lamego accompanied by melon;	7.50€
Veal Carpaccio;	8.50€
Octopus salad, on olive toast and virgin olive oil P.D.O. and a mishmash of young lettuces;	9.50€
Mixed board of cheeses and regional sausages;	12.00





The land and the country

Fondant of alheira transmontana (sausage of the Portuguese region of Trás-os-Montes) over a cloak of spinach	14.00€
Grilled Veal slice (300g) in the style of Alto Douro	15.50€
Bísaro pork loin enwrapped in ham of Lamego, accompanied by a fine smashed of chestnuts	15.50€
Duck leg confit with Orange	15.50€
A creamy risotto of dried tomato with slices of magret of wild Duck	16.50€
Layers of black pork with broad beans and sausage (chorizo)	16.50€

Risottos

Seafood risotto	16.50€
Risotto of mushrooms and green asparagus, mozzarella	15.00€





Sweet temptations

Pannacotta

fresh pannacotta filled with cream of red fruits

5.50€

Hot and Cold

fondant of chocolate or hot caramel with vanilla ice cream

5.50€

Fascinating terraces of Douro

the typical opera cake presented in its several layers

5.50€

Tiramissú

the fabulous mixture between chocolate and coffee

5.50€

Reinette apple pie

crunchy, with a silky cream of reinette apple, being also caramelized with a tidbit of cinnamon fragrance

5.50€

Chestnut pie of the region of Trás-os-Montes

chestnut cream with bits of cinnamon and port wine

5.50€

Frozen moments

a selection of the ice cream trilogy

5.50€

Fruit selection

a variety of sliced tropical fruits

6.00€

Traditional moist cake

7.50€



The sea at the table

Haddock Loin confit in coconut milk, flavored with coriander, suggested with saffron rice	14.00€
Cod chipped, candied onion, accompanied by its vegetables, washed with virgin olive oil D.O.P and crust of cornbread	15.50€
Simple fillet of sea bass, suggested with its cauliflower puree and vegetable pickle from the vegetable garden;	15.50€
Slice of salmon enwrapped in puff pastry flavored with herbs, accompanied by wild rice	16.50€
Octopus confit with olive oil, with the best of its Accompaniments	19.50€
Degustation Menu	
Degustation menu with 6 dishes per person	48.00€
Degustation menu with 6 dishes, with four wine tasting per person	65.00€