

## SOUPS

Soup of the day	€6.20
Gazpacho Andaluz (V) (G)	€6.90
Fresh tomato soup Cream and parsley (V)	€6.80
Thai soup with chicken and mange tout Coriander and chilli pepper (G) (N)	€7.20
Vichyssoise – Cream of leek, potato, onion, chives (V) Cream cheese and beetroot quenelle	€6.50

## STARTERS

Avocado with prawns, cocktail sauce	€14.60
Carpaccio of young beef marinated with garlic, olive oil, coriander Flaked Parmesan cheese	€15.40
Filo pastry nest with chèvre cheese, apple, walnuts, honey (V) (N)(G)	€12.90
Seared scallops, peas purée with pennyroyal, crispy pancetta, micro herbs Orange and Grand Marnier sauce	€16.20
Cured salmon, salmon jelly, salmon and herring caviar, cucumber Wasabi and greek yoghurt mousse Honey and soya vinaigrette Borage flowers and micro herbs	€14.70
Home smoked duck breast Celeriac coleslaw, pumpkin jam	€15.70
Prawns wrapped in kataifi strands (G) Chilli, lime, ginger, mango and coriander dip	€13.30

## LIGHT AND HEALTH

Classic Caesar salad (G) Romain lettuce, Parmesian cheese, anchovy fillet, croutons. Caesar dressing (Egg yolk, Dijon mustard, parmesan cheese, lemon juice, garlic and olive oil)	€10.80
With grilled chicken	€14.20
With boiled prawns	€15.10
With smoked salmon	€16.10
Mediterranean salad Lettuce, rocket, watercress, dried tomato, cucumber, feta cheese, red onion kalamata olives, orange wedges, walnuts, coriander, basil (G) Balsamic vinaigrette	€15.20
Seafood platter Prawns, smoked salmon, gravlax, marinated herring, smoked salmon tartare Potato salad with salmon caviar, dressed salad Two sauces: Dijon mustard with dill, cocktail	€19.10
Crispy prawns salad Prawns, mixed leaves, mango, cherry tomato, crispy pancetta Sweet chilli, ginger and balsamic vinaigrette (G)	€14.40

Cover charge €3.30

Vegetarian dishes are marked with (V). All dishes containing nuts or gluten are marked with (N) or (G), respectively.  
Smoking is not allowed in the restaurant and bar. Cigars and pipes are not permitted in any part of the restaurant and terrace areas

## VEGETARIAN AND VEGAN

<i>Courgette cannelloni</i>	
<i>Courgette, shimeji mushrooms, shallot, baby spinach, celery, carrot, fennel, basil, rocket, ricotta, mozzarella, gouda cheese</i>	
<i>Tomato, basil, pine nuts and almond sauce (V) (N)</i>	€14.30
<i>Without cheese (Vegan) (N)</i>	€12.30
<i>Penne with spinach, ricotta cheese, nuts (V) (N) (G)</i>	€14.50
<i>Saffron risotto</i>	
<i>Paris, shiitake and shimeji mushrooms, green asparagus, parmesan cheese (V)</i>	€15.90
<i>Potato gnocchi with:</i>	
<i>4 Cheeses sauce</i>	€17.40
<i>Tomato and basil sauce</i>	€16.00
<i>Pesto sauce</i>	€16.80

*We have gluten free penne available*

## PASTA (G)

<i>Duck lasagne with spinach and ginger</i>	€13.60
<i>Linguini Al Pesto di mare</i>	
<i>Linguini, prawn, parmesan cheese, rocket, basil, pinion dry fruits</i>	€20.90
<i>Spaghetti Bolognese</i>	€13.60
<i>Penne with chicken, bacon, cream, gorgonzola cheese</i>	€14.60
<i>Black spaghetti with monkfish, prawns, mushrooms, cream, tomato</i>	€20.20
<i>Four Seasons tagliatelle carbonara</i>	€14.30
<i>Saffron risotto with seabass and prawns</i>	€20.50

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## FISH AND SHELLFISH

<i>Seared tuna</i>	
<i>Potato purée with wasabi, vegetable spaghetti</i>	
<i>Olive oil with mint, lime, ginger and coriander</i>	€24.70
<i>Grilled fillet of sea bass</i>	
<i>Buttered new potatoes and vegetables</i>	€24.90
<i>Curried prawns (medium or spicy)</i>	
<i>White rice (N)</i>	€22.40
<i>Cassoulette of monkfish and prawns</i>	
<i>Cream mushroom sauce flamed with brandy</i>	
<i>White rice</i>	€26.00
<i>“Roulade” of fillet of sole with prawn</i>	
<i>Green asparagus, buttered new potatoes</i>	
<i>Dill mousseline</i>	€28.80

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## POULTRY AND MEAT

Roasted breast of duck Roasted vegetables Sweet potato purée with mint Blueberry and Moscatel wine sauce	€22.50
Chicken piri-piri (25 mins) French fried potatoes	€13.50
Beef stroganoff flamed with vodka (G) White rice	€23.50
Lamb chops Carrot purée, spinach Fried sweet potato chips	€26.90
Rack of lamb Parsnip purée Sauté potatoes Blackberry sauce	€29.30
Surf & Turf - Braised beef tenderloin and sautéed prawn Grilled asparagus, Padrón pepper and cherry tomato Dauphine potatoes Port wine reduction	€31.00
Beef tournedos with foie gras Roasted Padrón bell pepper and cherry tomatoes Pont Neuf potatoes Madeira sauce, grain mustard with honey	€26.40
Indian lamb curry Basmati rice Poppadom and dips (N)	€18.70

## STEAK SELECTION

Grilled ribeye steak (225 grs / 8 oz.) Roasted cherry tomatoes on the stem and marron mushrooms Pont Neuf potatoes Lemon and thyme butter	€24.50
Grilled fillet steak Roasted cherry tomatoes on the stem and marron mushrooms Pont Neuf potatoes Béarnaise sauce	€29.40

## SIDE DISHES - €3.20 each

Rice and potatoes	Vegetables	Salads
Basmati rice French fried potatoes Sweet potato chips Buttered new potatoes Sautéed potatoes Pont Neuf potatoes	Sautéed greens beans with bacon Soft stem broccoli Sautéed spinach Roasted vegetables selection Roasted cauliflower gratinated with cheese (G)	Tomato, onion and oregano Mixed salad Green salad Alentejana salad – tomato, onion, cucumber, green pepper

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