

# Valentine's Day

## **Couvert**

*Selection of breads, butter, tuna mousse, beetroot mousse, and olives*

## **Amuse Bouche**

*Tuna and citrus crunch*

## **Starter**

*Oysters Duos: fennel and peanut vinaigrette oyster and Rockefeller oyster*

## **Main fish:**

*Tiger shrimp, bulgur, and seafood velouté*


## **Main meat:**

*Veal loin, creamy potato, asparagus, and foie gras*

## **Dessert:**

*Creamy red berries, dark chocolate, and mint*

**65.00€ per person, without drinks included**

 +351 296 470 360

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# Valentine's Day

## **Couvert**

Seleção de pães, manteiga, mousse de atum, mousse beterraba e azeitonas

## **Amuse Bouche**

Crocante de atum e citrinos

## **Entrada**

Duo de ostras: ostra vinagrete de funcho e amendoim e ostra Rockefeller

## **Principal peixe**

Camarão tigre, bulgur, e velouté de marisco

## **Principal carne**

Lombo de novilho, cremoso de batata, espargos e foie gras

## **Sobremesa**

Cremoso de frutos vermelhos, chocolate negro e menta

**65.00€ por pessoa, sem bebidas incluídas**

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