

MENU EXECUTIVO

17 a 21 fevereiro 2025

PARA COMEÇAR | TODOS OS DIAS

STARTERS | EVERYDAY

- Creme de ervilhas, hortelã, crispy de bacon
- Cream of peas, mint, crispy bacon
- Tortilha de batata e chouriço com salada de rúcula
- Potato and chorizo tortilla with rocket salad

PRATO PRINCIPAL (Mensal)

MAIN COURSE

<ul style="list-style-type: none">• Salmão tostado com sementes de sésamo, puré de funcho e funcho grelhado• Toasted salmon with sesame seeds, fennel puree and grilled fennel	
<ul style="list-style-type: none">• Naco de vaca com risoto de cogumelos• Tenderloin with mushroom risotto	SEGUNDA-FEIRA MONDAY
<ul style="list-style-type: none">• Esparguete envolto com pesto e tomate seco com queijo da ilha• Spaghetti wrapped in pesto and dried tomatoes with island cheese	
<ul style="list-style-type: none">• Bacalhau à Brás com azeitona desidratada e salsa fresca• Brás style cod with dehydrated olives and fresh parsley	
<ul style="list-style-type: none">• Crocante de Peru com Arroz de Tomate• Crispy Turkey with Tomato Rice	TERÇA-FEIRA TUESDAY
<ul style="list-style-type: none">• Estufado de soja com arroz selvagem• Soya stew with wild rice	
<ul style="list-style-type: none">• Robalo em papelote com alecrim, quinoa tricolor e feijão verde• Sea bass with rosemary, quinoa and green beans	
<ul style="list-style-type: none">• Secretos de porco com batata à murro e grelos ao alho• Sliced Pork Belly with fried potatoes and garlicky sprouts	QUARTA-FEIRA WEDNESDAY
<ul style="list-style-type: none">• Lasanha de legumes e telha de parmesão• Vegetable lasagna with parmesan shavings	

<ul style="list-style-type: none"> • Arroz de mar aromatizado com coentros e lima • Sea rice flavored with coriander and lime 	<p>QUINTA-FEIRA THURSDAY</p>
<ul style="list-style-type: none"> • Bifinhos de frango ao forno com molho de mostarda e mel com couscous de legumes • Baked chicken steaks with honey mustard sauce and vegetable couscous 	
<ul style="list-style-type: none"> • Chili Vegan com chips de batata doce • Vegan chili with sweet potato chips 	
<ul style="list-style-type: none"> • Dourada grelhada com cremoso de limão e pack choi • Grilled sea bream with lemon cream and pack choi 	<p>SEXTA-FEIRA FRIDAY</p>
<ul style="list-style-type: none"> • Bife à portuguesa com cebolada e batata à rodela • Portuguese steak with onions and sliced potatoes 	
<ul style="list-style-type: none"> • Espetada de Tofu e pimentos com esmagada de grão e tomate cherry confitado • Tofu and peppers kebab with crushed chickpeas and confit cherry tomatoes 	

SOBREMESAS | TODOS OS DIAS

DESSERTS | EVERYDAY

- Profiteroles de creme de pasteleiro e calda de chocolate preto
- Profiteroles with pastry cream and dark chocolate syrup

- Folhado de creme de ovos
- Egg custard puffs

- Fruta laminada
- Sliced fruit

Entrada
Starter
Prato Principal
Main Course
Água ou Refrigerante
Water or Soft Drink
Café ou Chá
Coffee or Tea

16€ por pessoa
16€ per person

Entrada
Starter
Prato Principal
Main Course
Sobremesa
Dessert
Água ou Refrigerante
Water or Soft Drink
Café ou Chá
Coffee or Tea

20€ por pessoa
20€ per person