

# IN MEMORY

(Our classics)

## Quinta da Penha Longa

Cured yolk, caramelized onion, hay and caviar oscietra 🍷

## Scarlet shrimp between sea and mountain

Algarvian Carrot, St. Tomé vanilla, beet and orange 🍷 🍷

## Red Mullet “À Amorense”

Beef tendon, hazelnut beurre blanc, toasted butter croutons and black garlic 🍷 🌿

## Bulgogi Mirandesa Veal

“Sonhos” of pumpkin, truffle, foie gras, bone marrow, tagine and Hibiscus 🌿 🍷

## Coffee and cocoa

Pine nut, coffee, dark chocolate and miso caramel 🌿 🍷

# LAB 2026

The Menu • €164

With Our Wine Pairing • €269

With Wine Pairing and a Louis XIII Cognac Moment (lcl) • 369€

🌿 Vegetarian 🌶️ Spicy 🍷 Contains lactose 🌿 Contains gluten 🍷 Contains

Chef Resident: Vladmir Veiga | Maître D´: José Melo

V.A.T. included at legal current rate

Any dish, food or drink, including the covert can't be charged if it's not requested by the client or has not been used

This establishment has complaint book

Seafood is critical for the health of our planet, the communities where we do business, the business we operate, and the guests we serve. Keeping this in mind, Sustainability and Food & Beverage created the Responsible Seafood program, which also serves to support our Serve 360 2025 sustainability & social impact goals.