

FROM INSIDE THE MOUNTAIN

Veal sweetbread
Pumpkin, pistachio and veal jus  

Sea bass
Leek, shallot nage and chablis  

Mirandesa
Blackberries, "Queimoso" cheese, anchovies and pine nuts  

Camoca
Corn, banana and tangerine 

The menu ♦ 144€
The menu with the wine pairing ♦ 235€

CHEF'S GARDEN

Quinta da Penha Longa
Cured yolk, caramelized onion and hay   

Parmesan Gnocchi
Roasted vegetables, beetroot velouté   

Celery
White mole, and red curry 

Pavlova
Citrus fruit, lemon curd and passion fruit sorbet 

FROM OUTSIDE THE MOUNTAIN

Red shrimp
Fennel, avocado and chard    

Quinta da Penha Longa
Cured egg yolk, caramelized onion, caviar and hay  

Carabineer
Carrot, St. Tomé's vanilla and beetroot  

Deer
Topinanbur, cypress cocoa and green pepper   

Camoca
Corn, banana and tangerine 

Traveling Sardine
Coffee, chocolate, tobacco leaf, baobab fruit and spices  

The menu ♦ 177€
The menu with the wine pairing ♦ 297€

 Vegetarian  Spicy  Contains lactose  Contains gluten  Contains seafood

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

LAB AUTUMN 2023

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.

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