

FROM INSIDE THE MOUNTAIN

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

Carabiner
Carrot, St. Tomé vanilla, beet and orange 🍷🌿

Mirandesa meat
Cabidela rice and foie gras tempura 🍷🌿

Raspberry
Yuzu, yogurt and cotton candy 🍷

CHEF'S GARDEN

Quinta da Penha Longa
Cured yolk, caramelized onion and hay 🌿🍷🍷

Ravioli
Roasted vegetables, beet velouté 🌿🍷🍷

Hokkaido pumpkin
Mountain cheese, vanilla and orange 🍷

Pavlova
Citrus fruit, lemon curd and passion fruit sorbet 🍷

The menu ♦ 154€
The menu with the wine pairing ♦ 252€

FROM OUTSIDE THE MOUNTAIN

Sea Urchin
Tomato, cauliflower and caviar 🍷🍷

Moleja
Vindaloo, pumpkin and veal jus 🍷

Sea Bass
Leek, shallot nage and chablis 🍷🍷

Deer
Topinambur, cypress cocoa and green pepper 🍷🌿🌿

Raspberry
Yuzu, yogurt and cotton candy 🍷

Traveling Sardine
Coffee, chocolate, goat's cheese, cardamom and salted caramel 🍷🌿

The menu ♦ 186€
The menu with the wine pairing ♦ 314€

🌿 Vegetarian 🍷 Spicy 🍷 Contains lactose 🌿 Contains gluten 🍷 Contains seafood

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

LAB WINTER 2024

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