

## FROM INSIDE THE MOUNTAIN

### Veal sweetbread

Corn, confit vegetables, honey, xerez vinegar and merkén  

### Flounder

Coconut, cocoa, red curry and caramelized onion 

### Mirandesa

Sea urchin, chanterelle, tarragon, bergamot and caviar 

### Barley

Dark 70% chocolate, Black Sparrow and malt   

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, fennel velouté and chard   

### Cauliflower's Barriguille

Mushrooms, tarragon and bergamot  

### Green

Kombucha, citronela and avocado 

## FROM OUTSIDE THE MOUNTAIN

### Blue Lobster

Tamarind, lychee and lobster muxama 

### Quinta da Penha Longa

Cured egg yolk, caviar and hay  

### Carabineer

St. Tomé's vanilla and beetroot 

### Royal Pigeon

Creamy rice, mushrooms and black truffle

### Shipwreck

Yogurt, blackberries and black salt 

### Sardine

Almond, coconut and black garlic  

The menu ♦ 177€

The menu with the wine pairing ♦ 297€

 Vegetarian  Spicy  Contains lactose  Contains gluten

Chef Resident: Vladimir Veiga | Maître D': João Fernandes | Pastry Chef: Inês Freitas

# LAB AUTUMN 2022

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