

FROM INSIDE THE MOUNTAIN

Our selection of snacks and appetizers

Veal sweetbread

White asparagus, vermouth and apricot

Between Sintra and Algarve

Carabineer, S. Tomé's vanilla and beetroot 🌿

Mirandesa

Matured calf, artichoke and chard's yogurt 🌿

Honey and flowers

Urze's honey, citrics and flowers 🌿 🍃

Petit fours e sweets

The menu ♦ 115€

The menu with the wine pairing ♦ 200€

FROM OUTSIDE THE MOUNTAIN

Our selection of snacks and appetizers

Oyster

"Bulhão pato", yuzu and coriander 🌿 🍃

Quinta da Penha Longa

Cured yolk, caviar and hay 🌿

Turbot

Poached in Abano's beach wáter, bivalves and cardamomo's nage 🌿

Pollo y bogavante

Country chicken's stew, blue lobster and vegetables 🌿 🍷

Green

Kombucha, avocado and citronella 🌿 🍷 🍃

Sardine

Almond, coconut and black garlic 🍃

Petit fours e sweets

The menu ♦ 145€

The menu with the wine pairing ♦ 260€

🍃 Vegetarian 🍃 Spicy 🍷 Lactose Free 🌿 Gluten Free

LAB SPRING 2021

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