



## **COUVERT**

Bread, Butter, Paté

## **HORS D'OEUVRE**

ARTICHOKES

MELON with IBERIAN SMOKED HAM

ESCARGOTS BOURGUIGNONE

BROAD BEANS with SAUSAGE

WHITE ASPARAGUS

SMOKED SWORDFISH

SMOKED SALMON

SHRIMP COCKTAIL

BABY LOBSTER COCKTAIL

SHRIMP SALPICON

BABY LOBSTER SALPICON

IBERIAN SMOKED HAM

## **SOUPS**

GAZPACHO

VEGETABLE SOUP

SHRIMP CREAM

TOMATO SOUP with EGG

ONION SOUP au GRATIN

CONSOMMÉ

## **SEAFOOD**

CLAMS BULHÃO PATO

NATURAL KING CRAB

LOBSTER au GRATIN

SAUTÉED SCARLET SHRIMP

BABY LOBSTER

SALPICON LOBSTER

SCAMPIS

INDIAN SHRIMP CURRY

SHRIMPS AL AJILLO



## **FISH**

BAKED FILLETS GROUPEL with CLAMS  
GRILLED or POACHED GROUPEL  
GRILLED SQUIDS  
MEUNIÈRE or GRILLED SOLE  
SALTED CODFISH CASSEROLE  
POACHED WILD TURBOT  
POACHED WILD SEA BASS  
MONKFISH SKEWER

## **GAME**

PARTRIDGE with MADEIRA WINE  
VINAIGRETTE PARTRIDGE  
GAME SAUSAGE with Greens & Eggs  
HUNT STEW (Partridge & Hare)  
HARE STEW with BUTTER BEANS  
WOODCOCK

## **MEAT**

FILET MIGNON CIMAS STYLE  
HAMBURGUER STEAK 100% Loin  
FILET MIGNON PORTUGUESE STYLE  
STEAK TARTAR  
PAILLARD  
CHATEAUBRIAND (2 PERSONS)  
WIENNER SCHNITZEL  
MOUTON CHOP  
ORGANIC FRIED VEAL LIVER

## **SIDE ORDERS**

CREAMED or SAUTÉED SPINACH  
GREEN SPROUTS  
GREEN BEANS  
LETTUCE & TOMATO SALAD  
ALLUMETTE FRENCH FRIES



## **EGGS**

SCRAMBLED EGGS with Smoked Ham  
SCRAMBLED EGGS with Portuguese Truffles  
SCRAMBLED EGGS with Baby Eels

## **VEGETARIAN DISHES**

VEGETABLE PANACHÉ  
VEGETABLE CURRY

## **DESSERTS**

CREPE SUZETTE  
BANANA FLAMBÉ  
CHOCOLAT CAKE  
HAZELNUT & CHOCOLAT MOUSSE  
ALMONG & EGG CAKE  
BLATTERTORTE  
SWEET EGG PUDDING  
SWEET ROLLED EGGS  
DAME BLANCHE  
ICE CREAM & SORBETS  
SEASONAL FRUIT  
TROPICAL FRUIT

## **CHEESE**

AZEITÃO DOP (Sheep)  
SERRA da ESTRELA DOP (Sheep)

COMPLAINT BOOK AVAILABLE

No dish, food product or drink, including the couvert, shall be charged unless the customer orders it.  
Please inform your server of all allergies and food intolerances before ordering.