

**Menu de São Valentim 2019**  
***Valentine's Day Menu 2019***

Pão, Azeitonas, Azeite e Sal Perfumado  
*Bread, Olives, Olive Oil and Smoked Salt*



Tártaro de Salmão c/ Especiarias e Abacate  
*Salmon Tartar w/ Spices and Avocado*



Vieira em Creme de Ostras e Espargos  
*Scallop on Oysters and Asparagus Cream Soup*



Magret de Pato c/ Morangos, Anis e Puré de Batata Doce com  
Gengibre  
*Duck Magret w/ Strawberries, Anise and Sweet-Potato Purée with Ginger*



Maracujá c/ Chocolate Branco  
*Passion Fruit w/ White Chocolate*



Ópera, Banoffee e Sorbet de Lichias sobre Chocolate Ruby  
*Opera Cake, Bannoffe Pie and Lychee Sorbet on Ruby Chocolate*

44€/ Pax

