

*Ocean* MENU

MENU

Alentejo Olives | Cornbread

Chicken “Piri-Piri”

Azores Tuna | Finger Lime | Wasabi | Pancake

“Açorda” | Violet Prawn | Coriander

Atlantic Nori Bread | Goat Milk Butter



Amberjack | Cucumber | Mizu | Eggplant



Monkfish | Lentils | Topinambur



Black Pork | Artichokes | Purple Mustard | “Maghmour”



Cardamom Leaves | Cashew | Papaya



Strawberries | Elder | Yuzu | Almonds

OCEAN MENU € 145 p.p.  
WINE RECOMMENDATION € 75 p.p.  
PREMIUM WINE RECOMMENDATION € 135 p.p.

by HANS NEUNER

CULINARY  
*Moments*

MENU

Alentejo Olives | Cornbread

Chicken “Piri-Piri”

Azores Tuna | Finger Lime | Wasabi | Pancake

Anchovy | Barnacles | Bell Peppers

“Açorda” | Violet Prawn | Coriander

Atlantic Nori Bread | Goat Milk Butter



Amberjack | Cucumber | Mizu | Eggplant



Langoustine | Carrots | Calamansi | Coconut



Red Mullet from Sagres | Chorizo | “São Jorge”



Monkfish | Lentils | Topinambur



Limousin Lamb | Salty Fingers | Leek | Limequat



Cardamom Leaves | Cashew | Papaya



Chocolate | Carob | Walnuts | Guava



Strawberries | Elder | Yuzu | Almonds

CULINARY MOMENTS MENU € 185 p.p.  
WINE RECOMMENDATION € 95 p.p.  
PREMIUM WINE RECOMMENDATION € 175 p.p.

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