

AUTUMN MENU 2017

STARTERS...

Ericeira Clams

Served with a celery salad, black trumpets foam, and a chard soup ♦ 26€ 🌿 🍷

Osetra Caviar

Over a potato foam and foie gras ♦ 35€

Beetroot

Beetroot consommé, *Seia* curd cheese raviolis, macadamias velvet and *boletus* ♦ 31€ 🌿 🍷 🥬

Sardines

Roasted, served with potato, tomato and onion ♦ 24€ 🌿

Veal Sweetbread

Roasted in spices, with salsify, black olive powder and a classic *blanquette* ♦ 35€ 🌿

SURF & TURF...

Celery root

Roasted in a salt crust, Paris mushrooms and truffle cream, and a manioc and *Queijo Bica* crisp ♦ 25€ 🌿

Rockfish

Seared, with vegetables and *Duy* lentils stew, stuffed chives with mousse of its livers ♦ 31€ 🌿 🍷

Mullet

Served "Papillon", spinach ravioli and *Cobrançosa* olive sponge stuffed with figs jam ♦ 36€ 🌿 🍷

Milk Lamb Loin

Roasted, with a *mole verde* and pistachio crust, cauliflower and truffle ♦ 52€ 🌿

Homage to Alain Senderens

Duck roasted *Apicius* with apple, dates and saffron crystals, revised our way, with all admiration and respect ♦ 43€ 🌿 🍷

Black Angus Loin

Grilled and roasted at the moment, with *bordelaise* sauce and a Autumn scenery ♦ 59€ 🍷

Bread, Appetizer and Sweets 8€ per person (Only "A la Carte")
Shared dishes have an additional cost of 30% of the original price
V.A.T. included at legal current rate
This establishment has complaint book

OUR CHEESE OF THE MONTH...

Flor da Malcata ♦ 10€

SWEET MOMENT...

Sergi Arola Apple Pie

With *giroflé* ice-cream ♦ 13€

Folar Beer and Black Olive

Caramelized traditional Portuguese Folar, beer ice-cream and black olive caramel ♦ 13€

Cococa in different ways

Chocolate and caramel, cocoa pulp gel, toasted white chocolate crumble and fermented cocoa ice-cream ♦ 13€

Traveler Sardine

Pepper, pennyroyal and smoke ♦ 16€



"DISCOVERY" MENU

1 Tapa, Starter, Fish, Meat and Dessert ♦ 95€
The menu with the wine pairing ♦ 135€

"SERGI AROLA" MENU

1 Tapa, 2 Starters, Fish, Meat and 2 Desserts ♦ 110€
The menu with the wine pairing ♦ 165€

"DE LOCURA A LOCURA" MENU

Try all the dishes ♦ 130€
The menu with the wine pairing ♦ 200€
This menu is served for a complete table (Until 9.30 pm)

🌿 Vegetarian; 🌶️ Spicy; 🍷 Lactose Free; 🌿 Gluten Free

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