LAB AUTUMN 2019 -



SALTED MOMENT...

Crawfish served pressed, tender garlic allioli, ginger • 44€ 🖠

Red tuna loin lightly preserved and smoke on rhubarb and red berries ceviche • 49.5€ 1 1

Algarve's red shrimp, pumpkin, chestnut's soft monté and fungis · 59€ ₿

Roasted beetroot, tete de moine's ravioli, boletus · 42€ Ø 🕸

Our Veal Sweetbread, Hokkaido's pumpkin and orange puree, black truffle flan • 56€ 🖠

Soufflé potato, boletus, almond's praline and egg volk · 42€ ♥ 🖔 🖞

Red bream, Puy lentil's stew, pancetta and vegetables,

roasted onions and liver's paté · 46€ 🖞 🗓

Roasted ray wings, Granny Smith apple, black bean sauce and "pezinhos" butter • 47€ \$

Pollo y bogavante, lobster and chicken stew, traditional from Catalunã • 66€ 🖔

Osetra Caviar on a potato foam and foie gras · 71€

Black Angus Loin grilled and roasted on the moment, artichole truffles, bacon and pine nuts gravel served • 68€ 🖔 🗓

Bread, Appetizer and Sweets 8€ per person (Only "A la Carte")

SWEET MOMENT...

White miso, fennel and hazelnut · 14€ Ø ₿

Sweet potato, bergamot and orelys \cdot 14 $\in \mathcal{I}$

Pomegranate, shamrocks and juniper · 14€ Ø 🖞 📋

Traveler Sardine, raspeberry, licorice and tomato · 17€ Ø

Penha Longa 25, eucalyptus parfait, cacao · 15€ Ø

"DISCOVERY" MENU

1 Tapa, Starter, Fish, Meat and Desert · 100€ The menu with the wine pairing · 155€

"SERGI AROLA" MENU

1 Tapa, 2 Starters, Fish, Meat and 2 Deserts · 122€ The menu with the wine pairing · 192€

"DE LOCURA A LOCURA" MENU

Try all the dishes · 134€

The menu with the wine pairing · 219€

This menu is served for a complete table (Until 9.3⊙ pm)

Bread, Appetizer and Sweets 8€ per person (Only "A la Carte")