

FULL BUFFET 27€

Starters + Portuguese gastronomy buffet + Dessert buffet

BUFFET DE FRIOS 15€

Saladas simples e compostas & Sushi

BUFFET DE QUENTES 17,5€

Sabores da Gastronomia Portuguesa

MONDAY

Portuguese kale soup with country sausage and bread corn Codfish au gratin with mayonnaise and vegetables pickle Thigh duck confit with Porto wine pear

TUESDAY

Red bean soup with savoy cabage Steamed sea bass fillet with rocket cream and almonds Traditional red bean stew with Portuguese delicatessen

WEDNESDAY

Watercress cream soup Couch sea bream medallions with green asparagus, shrimp cream and fennel Traditional stew of Portuguese meats, delicatessen and vegetables

THURSDAY

Green beans soup with mint Golden bream fillet with clams and coriander Pork tenderloin with wild mushrooms sauce and thyme

FRIDAY

Cauliflower cream soup Hake loin with tomato pesto and corn bread Veal medallions with mustard sauce

DESSERT BUFFET 7€

Traditional pastries, fruit salad, sliced fruit and cheese boad

Dear Customers, please be aware that some of our dishes may contain ingredients that can cause allergies or intolerances, for any questions please ask our waiters. Any dish or drinks, including the couvert, will be charged if those are not requested/consumed by guests.