



# Degust'AR

RESTAURANTE

## Couvert

**Bread assortment**, marinated Olives with citrus fruits, oregano and extra virgin olive oil, goat butter and Chef's pâté 4,50 €

## Appetizers

**Hunting Alheira sausage, turnip greens, olive oil, garlic and quail eggs**  
Hunting Alheira sausage, with turnip greens, sautéed in olive oil, garlic and quail eggs 12,00 €

**Calf Loin Tartare, pickles, egg, arugula and oregano**  
Chopped calf loin, purple onion, pickles, parsley, mustard, egg yolk, arugula and Alentejo toasted bread 20,00 €

**Scallops, cauliflower, orange and lemon**  
Scallops in walnut butter, sichuan pepper, cauliflower purée and citrus zest 20,00 €

## Pasta and vegetarian

**Tagliatelle, black olives, pesto and mushrooms**  
Sautéed tagliatelle with black olives, pesto and mushrooms 19,00 €

**Black linguini, vegetables, broccoli, tomato and dried fruits**  
Black linguini sautéed with vegetables, broccoli, dried fruits and homemade tomato sauce 19,00 €

## Fish

**Codfish, olive oil, orange, potato, garlic and egg**  
Confit codfish loin in orange oil, crushed potato and boiled egg 26,00 €

**Bream, purple potatoes, mushrooms and asparagus**  
Pan-seared sea bream, purple potatoes cream, sautéed mushrooms and green asparagus 24,00 €

**Sea bass, rice, shrimp and coriander**  
Oven-baked sea bass fillet, with shrimp rice, flavored with coriander 24,00 €

**Octopus, vegetable, greens, coriander**  
Octopus tentacles sautéed in olive oil, garlic and coriander, vegetable pastel and greens 26,00 €

**Codfish, vegetables and Nisa cheese**  
Codfish lasagna au gratin, with vegetables and Nisa cheese 24,00 €

## Meat

**Pork loin, spices, honey, bread, asparagus and orange**  
Honey and spice pork tenderloin, green asparagus porridge, crunchy sausage and orange jelly 24,00 €

**Lamb, couscous, vegetables and mint**  
Rack of lamb with rosemary crust, vegetable couscous and mint ice cream 28,00 €

**Pork cheeks, potatoes, truffle oil and vegetables**  
Pork cheek terrine stewed in local red wine, truffle mashed potatoes and sautéed vegetables 24,00 €

**Duck, port wine, pumpkin, vegetables**  
Braised duck breast, with port wine sauce, pumpkin puree and vegetables 26,00 €

**Veal loin, aromatic herb cracker with spices, potato and mushrooms**  
Veal loin loaf, with aromatic herbs, spices cracker, Pont neuf potato and mushroom duo 28,00 €



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## Tasting Menu

### - Menu I -

**Scallops, cauliflower, orange and lemon**

Scallops in walnut butter, sichuan pepper, cauliflower purée and citrus zest

**Calf Loin Tartare, pickles, egg, arugula and oregano**

Chopped calf loin, purple onion, pickles, parsley, mustard, egg yolk, arugula and Alentejo toasted bread

**Bream, purple potatoes, mushrooms and asparagus**

Pan-seared sea bream, purple potatoes cream, sautéed mushrooms and green asparagus

**Veal loin, aromatic herb cracker with spices, potato and mushrooms**

Veal loin loaf, with aromatic herbs, spices cracker, Pont neuf potato and mushroom duo

**Mint and apple**

Mint ice cream with sour apple

**"Soaked", "Sericaia", "Golden soup"**

Trio of conventual sweets, with lemon sorbet

Tasting Menu (wine not included)	€ 60,00
Classic Wine Pairing	€ 20,00
Premium Wine Pairing	€ 26,00

### - Menu II -

**Scallops, cauliflower, orange and lemon**

Scallops in walnut butter, sichuan pepper, cauliflower purée and citrus zest

**Calf Loin Tartare, pickles, egg, rocket and oregano**

Chopped calf loin, purple onion, pickles, parsley, mustard, egg yolk, arugula and Alentejo toasted bread

**Bream, purple potatoes, mushrooms and asparagus**

Pan-seared sea bream, purple potatoes cream, sautéed mushrooms and green asparagus

**Octopus, vegetables, greens, coriander**

Octopus tentacles, sautéed in olive oil, garlic and coriander, vegetable pastel and greens

**Duck, port wine, pumpkin, vegetables**

Braised duck breast, with port wine sauce, pumpkin purée and vegetables

**Veal loin, aromatic herb cracker with spices, potato and mushrooms**

Veal loin loaf with aromatic herbs, spices cracker, Pont neuf potato and mushroom duo

**Mint and apple**

mint ice cream with sour apple

**"Soaked", "Sericaia", "Golden soup"**

Trio of conventual sweets, with lemon sorbet

Tasting Menu (wine not included)	€ 72,00
Classic Wine Pairing	€ 20,00
Premium Wine Pairing	€ 26,00

VAT included at the prevailing rate

In case you suffer from any food allergy, please inform the Chef or Waiter

No dish, food product or drink, including cover charge, can be charged if not requested by the customer or unusable