



DINNER MENU

IMPORTANT NOTICE:

Although we have implemented careful procedures, there is always a possibility of traces of allergenic ingredients being present in any products used in the kitchen. We cannot therefore guarantee that a dish is completely free from any allergens.

If you do have any specific food allergies or an intolerance to any foods we ask that you to speak to our Restaurant Manager, so that we can provide you with a more detailed menu, with information regarding possible allergens.

On this menu we detail only the main ones in nuts (N) and gluten (G).

Vegetarian dishes are marked (V).

All weights referred to are approximate - uncooked. All fish dishes may contain bones and all items are subject to availability.

No dish, foodstuffs or beverage, including covers, may be charged unless they are requested by the customer or rendered useless by the latter. (DL 10/2015 of 16/01)

All prices are inclusive of IVA (VAT) at the prevailing rate.

Smoking is not allowed in the restaurant and bar. Cigars and pipes are not permitted in any part of the restaurant and terrace areas. Though terrace areas are outside please consider other guests and refrain from smoking at the table if others nearby are eating.

Cover charge €3.00

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SOUPS

Soup of the day	€5.30
Gazpacho Andaluz (V) (G)	€5.90
Fresh tomato soup Cream and parsley (V)	€5.90
Thai soup with chicken and mange tout Coriander and chilli pepper (G) (N)	€6.30

STARTERS

Avocado with prawns, cocktail sauce	€13.90
Carpaccio of young beef marinated with garlic, olive oil, coriander Flaked Parmesan cheese	€14.70
Filo pastry nest with chèvre cheese, apple, walnuts, honey (V) (N)	€12.10
Seared tuna Gaspacho jelly, pink ginger and coriander couscous	€14.10
Cured salmon, salmon jelly, salmon and herring caviar, cucumber Wasabi and greek yoghurt mousse Honey and soya vinaigrette Borragge flowers and micro herbs	€14.10
Home smoked duck breast Celeriac coleslaw, pumpkin jam	€15.10
Prawns wrapped in kataifi strands (G) Chilli, lime, ginger, mango and coriander dip	€12.60

LIGHT AND HEALTH

<i>Fennel salad</i> – Fennel, cranberry, lime juice, rocket, cherry tomato Lemon, olive oil and black pepper vinaigrette (V)	€11.80
Add halloumi cheese	€15.30
<i>Quinoa</i> - Roasted vegetables, cherry tomato, feta cheese, coriander Lime, olive oil, clove and honey vinaigrette (V)	€14.10
No cheese (vegan)	€12.10
<i>Seafood platter</i> – Prawns, smoked salmon, gravlax, marinated herring, smoked salmon tartare, potato salad with salmon caviar, dressed salad Two sauces: Dijon mustard with dill, cocktail	€18.60
<i>Crispy prawns</i> – Prawns, mixed leaves, mango, cherry tomato, crispy pancetta Sweet chilli, ginger and balsamic vinaigrette (G)	€13.60

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VEGETARIAN AND VEGAN

<i>Courgette cannelloni</i> – Courgette, shimeji mushrooms, shallot, baby spinach, celery, carrot, fennel, basil, rocket, ricotta, mozzarella, gouda cheese	
Tomato, basil, pine nuts and almond sauce (V) (N)	€13.60
Without cheese (Vegan) (N)	€11.60
Penne with spinach, ricotta cheese, nuts (V) (N)	€13.80

We have gluten free penne available

PASTA (G)

Duck lasagne with spinach and ginger	€13.10
Linguini with prawns, three mushrooms: button, shitake and shimeji, cream	€14.60
Spaghetti Bolognese	€12.85
Penne with chicken, bacon, cream, gorgonzola cheese	€14.00
Black spaghetti with monkfish, prawns, mushrooms, cream, tomato	€19.40
Four Seasons tagliatelle carbonara	€13.60
Saffron risotto with seabass and prawns	€19.30

We have gluten free penne available

FISH AND SHELLFISH

Seared tuna	
Potato purée with wasabi, vegetable spaghetti	
Olive oil with mint, lime, ginger and coriander	€23.60
Grilled fillet of sea bass	
Buttered new potatoes and vegetables	€23.60
Curried prawns (medium or spicy)	
White rice (N)	€21.60
Cassiolette of monkfish and prawns	
Cream mushroom sauce flamed with brandy	
White rice	€24.60
Confit of salmon tranche	
Fennel puree, marinated vegetables – celery, carrots and red onions	
Fennel olive oil	€23.10

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POULTRY AND MEAT

Roasted breast of duck Roasted vegetables Sweet potato purée with mint Blueberry and <i>Moscatel</i> wine sauce	€21.60
Chicken piri-piri (25 mins) French fried potatoes	€12.60
Beef stroganoff flamed with vodka White rice	€22.50
Lamb chops Carrot purée, spinach Fried sweet potato chips	€25.75
Rack of lamb Parsnip purée Sauté potatoes Blackberry sauce	€28.00
Grilled white veal chop Roasted tomato filled with cream asparagus Thyme butter	€24.50
Beef tournedos with foie gras Roasted <i>padrón</i> pepper and cherry tomatoes Pont Neuf potatoes Madeira sauce, grain mustard with honey	€25.00
Indian lamb curry Basmati rice Poppadom and dips (N)	€18.00

STEAK SELECTION

Grilled ribeye steak (225 grs / 8 oz.) Roasted cherry tomatoes on the stem and marron mushrooms Pont Neuf potatoes Lemon and thyme butter	€23.00
Grilled fillet steak Roasted cherry tomatoes on the stem and marron mushrooms Pont Neuf potatoes Béarnaise sauce	€28.00

SIDE DISHES - €3.10 each

Rice and potatoes	Vegetables	Salads
Basmati rice French fried potatoes Sweet potato chips Buttered new potatoes Sautéed potatoes Pont Neuf potatoes	Sautéed greens beans with bacon Soft stem broccoli Sautéed spinach Roasted vegetables selection Roasted cauliflower gratinated with cheese	Tomato, onion and oregano Mixed salad Green salad Alentejana salad – tomato, onion, cucumber, green pepper

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