



**TER
REI
RO**

MENU

Flute de espumante ou mocktail "Be my Valentine"
Sparkling wine or "Be my Valentine" mocktail

COUVERT

2 Variedades de pão artesanal, azeitonas e manteiga caseira
Artisanal bread, olives and homemade butter

ENTRADAS PARA PARTILHAR | STARTERS TO SHARE

Carpaccio de polvo, gaspacho com tomate assado, pimentos padron e tostas finas com azeite e alho
Octopus carpaccio, gazpacho with roasted tomatoes, padron peppers and thin toasts with olive oil and garlic

Rissol de berbigão
Cockle rissole

PRATO PRINCIPAL | MAIN COURSE

Acém Black Angus, manteiga mordomo, legumes grelhados, salada de corações de alface e vinagrete de mel e mostarda
Black Angus Ribeye, maître d'hôtel butter, grilled vegetables, lettuce salad with honey and mustard vinaigrette

SOBREMESA | DESSERT

Bolo quente de chocolate, amendoim salgado e gelado de banana
Hot chocolate cake, salted peanuts and banana ice cream

Café, chá com petits fours
Téa, coffee with petits fours

Vinho Dory Winemaker choice, água mineral com e sem gás
Dory Winemaker choice, mineral still or sparkling water

130€

POR CASAL | PER COUPLE

**LO
VE**