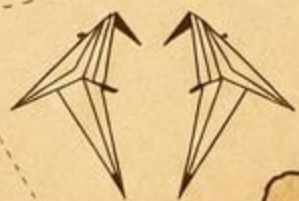
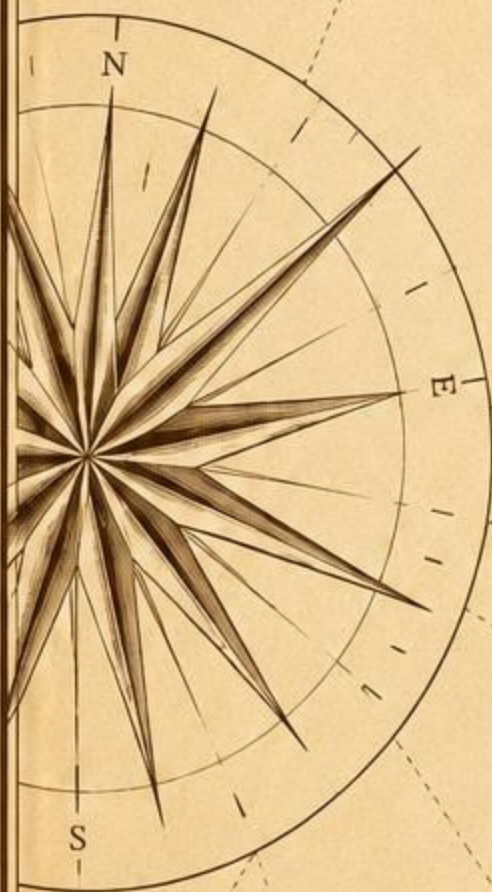




— • MENU • —





HALF BOARD



COUVERT

- Pão Alentejano
- Manteiga de Algas
- Tapenade de Azeitona Verde
- Picadinho de Algas.



ENTRADAS

- Creme de Legumes da Horta
- Sopa de Peixe da Nossa Costa
- Croquetes de Javali e Maionese de Salicórnia
- Espargos Grelhados com Maionese de Trufa, Gema de Ovo e Queijo Curado.



VEGETARIANO

- Gnocchis de Pão Alentejano, Puré de Batata-Doce e Burrata
- Brás de Algas.



PEIXES

- Brás de Algas, Bacalhau Fresco, Demi-Glace e Katsuobushi
- Linguíni à Volta do Mar.



CARNES

- Hambúguer de Vitela, Maionese Trufada, Pickles Caseiros e Queijo Amanteigado
- Franguinho no Churrasco com Molho à Alentejana
- Aba de Vitela Assada com Puré de Batata Trufada.



SOBREMESAS

- Baba de Camelo, Amêndoa, Tonka e Framboesa
- Pudim de Erva Príncipe, Cardamomo e Croissant
- Fruta Laminada

As bebidas não estão incluídas.



HALF BOARD



COUVERT

- Alentejo Sourdough Bread
- Seaweed Butter
- Olive Tapenade and Bell Pepper
- Seaweed and Tomato Pico de Gallo



STARTERS

- Local Vegetable Soup
- Fish and Shrimp Soup
- Wild Boar Croquettes, Red Onion Pickle, Samphire and Coriander
- Grilled Asparagus with Egg Yolk, Truffle Mayo and Cured Cheese



VEGETARIAN

- Seaweed “à Brás”
- Alentejo Bread Gnocchis, Purple Sweet Potato and Burrata



FROM THE SEA TO THE PLATE

- Volta do Mar Fresh Pasta
- Grilled Fresh Cod Fish, Seaweed “à Brás”, Demi-Glace and Katsuobushi



COUNTRYSIDE TO THE PLATE

- Roasted Chicken and Sweet Bell Pepper Sauce
- Roasted Veal Flank with Truffle Mashed Potatoes
- Grilled Burger, Truffle Mayo and Buttery Cheese



DESSERTS

- Lemongrass Pudding with Cardamom and Croissant
- Egg and Condensed Milk Mousse with Tonka Beans and Raspberry
- Sliced Fruit

Drinks are not included.