



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 €3.30

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SOUPS

Soup of the day	€6.20
Gazpacho Andaluz (V) (G)	€6.90
Fresh tomato soup Cream and parsley (V)	€6.80
Thai soup with chicken and mange tout Coriander and chilli pepper (G) (N)	€7.20
Vichyssoise – Cream of leek, potato, onion Cream cheese and beetroot quenelle Chives (V)	€6.50

STARTERS

Avocado with prawns, cocktail sauce	€14.60
Carpaccio of young beef marinated with garlic, olive oil, coriander Flaked Parmesan cheese	€15.40
Filo pastry nest with chèvre cheese, apple, walnuts, honey (V) (N)(G)	€12.90
Seared tuna Gaspacho jelly, pink ginger and coriander couscous (G)	€14.90
Cured salmon, salmon jelly, salmon and herring caviar, cucumber Wasabi and greek yoghurt mousse Honey and soya vinaigrette Borage flowers and micro herbs	€14.70
Home smoked duck breast Celeriac coleslaw, pumpkin jam	€15.70
Prawns wrapped in kataifi strands (G) Chilli, lime, ginger, mango and coriander dip	€13.30

LIGHT AND HEALTH

Classic Caesar salad (G) Romain lettuce, Parmesian cheese, anchovy fillet, croutons, Caesar sauce	€10.80
With grilled chicken	€14.20
With boiled prawns	€15.10
With smoked salmon	€16.10
Mediterranean Lettuce, rocket, watercress, dried tomato, cucumber, feta cheese, red onion kalamata olives, orange wedges, walnuts, coriander, basil (G) Balsamic vinaigrette	€15.20
Seafood platter – Prawns, smoked salmon, gravlax, marinated herring, smoked salmon tartare, potato salad with salmon caviar, dressed salad Two sauces: Dijon mustard with dill, cocktail	€19.10
Crispy prawns – Prawns, mixed leaves, mango, cherry tomato, crispy pancetta Sweet chilli, ginger and balsamic vinaigrette (G)	€14.40

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VEGETARIAN AND VEGAN

Courgette cannelloni – Courgette, shimeji mushrooms, shallot, baby spinach, celery, carrot, fennel, basil, rocket, ricotta, mozzarella, gouda cheese	
Tomato, basil, pine nuts and almond sauce (V) (N)	€14.30
Without cheese (Vegan) (N)	€12.30
Penne with spinach, ricotta cheese, nuts (V) (N) (G)	€14.50
Saffron risotto	
Paris, shiitake and shimeji mushrooms, green asparagus, parmesan cheese (V)	€15.90
We have gluten free penne available	

PASTA (G)

Duck lasagne with spinach and ginger	€13.60
Linguini Al Pesto di mare	
Linguini, prawn, parmesan cheese, rocket, basil, pinion dry fruits	€20.90
Spaghetti Bolognese	€13.60
Penne with chicken, bacon, cream, gorgonzola cheese	€14.60
Black spaghetti with monkfish, prawns, mushrooms, cream, tomato	€20.20
Four Seasons tagliatelle carbonara	€14.30
Saffron risotto with seabass and prawns	€20.50

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FISH AND SHELLFISH

Seared tuna	
Potato purée with wasabi, vegetable spaghetti	
Olive oil with mint, lime, ginger and coriander	€24.70
Grilled fillet of sea bass	
Buttered new potatoes and vegetables	€24.90
Curried prawns (medium or spicy)	
White rice (N)	€22.40
Cassolete of monkfish and prawns	
Cream mushroom sauce flamed with brandy	
White rice	€26.00
“Roulade” of fillet of sole with prawn	
Green asparagus, buttered new potatoes	
Dill mousseline	€28.80

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POULTRY AND MEAT

Roasted breast of duck Roasted vegetables Sweet potato purée with mint Blueberry and Moscatel wine sauce	€22.50
Chicken piri-piri (25 mins) French fried potatoes	€13.50
Beef stroganoff flamed with vodka (G) White rice	€23.50
Lamb chops Carrot purée, spinach Fried sweet potato chips	€26.90
Rack of lamb Parsnip purée Sauté potatoes Blackberry sauce	€29.30
Surf & Turf - Braised veal tenderloin and sautéed prawn Grilled asparagus, padrón pepper and cherry tomato Dauphine potatoes Port wine reduction	€31.00
Beef tournedos with foie gras Roasted padrón pepper and cherry tomatoes Pont Neuf potatoes Madeira sauce, grain mustard with honey	€26.40
Indian lamb curry Basmati rice Poppadom and dips (N)	€18.70

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	€24.50
Grilled fillet steak Roasted cherry tomatoes on the stem and marron mushrooms Pont Neuf potatoes Béarnaise sauce	€29.40

SIDE DISHES - €3.20 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 (G)	Tomato, onion and oregano Mixed salad Green salad Alentejana salad – tomato, onion, cucumber, green pepper

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