



Bon Bon Lunch

Scallop Carpaccio / Imperial Caviar / Radish / Mango

64° Egg / Truffle Potato Espuma / Asparagus / Wild Mushrooms

Corvina / Broth / Aljezur Sweet Potato / Bivalves

Oxtail & Veal Cheek Terrine / Foie Gras / Chanterelle Mushrooms / Celeriac

Beetroot / Goat's Cheese / Pistachio

Passion Fruit / Hazelnut Gianduja / Tonka Bean

3-course menu - € 38
(Starter, Fish or Meat and Dessert)

4-course menu – € 50
(Starter, Fish, Meat and Dessert)

by ...

Louis ANJOS

Assisted by:

Ricardo LUZ

&

Raúl CACHOLA

(Pastry Chef)

Our bread is handmade and baked in our restaurant, daily and for every service.
All our Fish, Shellfish and Crustaceans are wild, our Vegetables, Herbs and Flowers are all Bio-agricultured produced.
In case of any Food Intolerance or Allergy don't hesitate to inform a member of the staff.