



## ***Lunch Menu***

### ***To Start***

***Fresh Fettucine with Crème Fraîche, Dill, Avruga Caviar and Grana Padano Crisp***

***Gratinated Goat Cheese on Appel and Beetroot  
with Black & White Balsamic Vinaigrette***

***Cream of Leek & Potato Soup with Nutmeg Flavoured Olive Oil***

***Simple Portuguese Fishermens' Squid Salad topped with Crisp Seaweeds***

***Simple Fishcake on Rocket Leaf Salad, Sweet Chilli Dressing & Dill Oil***

### ***To Follow***

***Slow Braised Iberian Pork Cheek on Dauphin Potato,  
Pureed Peas and Poached Pears***

***Osso Buco with Roasted Italian Vegetables, Crisp Fried Polenta and Gremolata***

***Ovenroasted Spare Ribs with Green Leaves, Tomato & Red Onion Salad on Pont Neuf Potato  
Entrecosto Grelhado com Batata Pont Neuf & Salada Verde com Tomates e Cebola Roxa***

***Filet of Robalo with its' Crisp Skin, Spicy Cherry Tomato Risotto  
and Rocket Leaf Salad topped with warm Sauce Viérge***

***Oriëntal Stir Fry with Chicken, Julienne of Peppers, Ginger  
and Coconut & Lemongras Sauce served with Black Rice***

***Menu priced at***  
***2 Courses € 23,95***  
***3 Courses € 29,95***

***IVA 23% included, Service at your discretion.***