

JANTAR VINICO

com vinho do Porto

TÁRTARO

Filet Mignon, gema, alcaparras,
cebola branca, toque de picante, Avruga,
pão artesanal de alecrim

Fonseca Siroco Extra Dry White Port

CROQUETES ARTESANAIS

De carne maturada, chutney de cebola roxa
& especiarias, rebentos de mostarda

Fonseca Guimaraens Vintage Port 1998

COWBOY

De vaca maturada, a baixa temperatura,
arroz de frutos secos & sultanas,
legumes grelhados no Jospers, jus de carne

Taylor's Vintage Port 2007

LIMÃO

Tarte merengada, confit & gel cítrico

Croft 20 Year Old Tawny Port

78€
P/ PESSOA

Port Wine **DINNER**

TARTARE

Filet Mignon, yolk, capers,
white onion, touch of spice,
Avruga, rosemary artisan bread

Fonseca Siroco Extra Dry White Port

HANDMADE CROQUETTES

Matured beef, red onion chutney
& spices, mustard sprouts

Fonseca Guimaraens Vintage Port 1998

COWBOY

Low temperature matured beef,
dried fruit & raisins rice,
Josper grilled vegetables, beef jus

Taylor's Vintage Port 2007

LEMON

Meringue tart, confit & citrus gel

Croft 20 Year Old Tawny Port

78€
P/ PERSON