



DIA DE SÃO VALENTIM @ BISTRO 100 MANEIRAS
VALENTINE'S DAY @ BISTRO 100 MANEIRAS
14.02.26

MEZZE

Pão somun, focaccia ,pasteta, kajmac, ajvar
Sourdough bread, focaccia, pasteta, kajmac, ajvar

NO PICANÇO / STARTERS

Tártaro de toro de atum, shokupan, ovo de codorniz mollet
e huacatay
Bluefin tuna belly tartare, shokupan, soft-boiled quail egg, huacatay

Cogumelos selvagens, gema curada
e trufa fresca da época
Wild mushrooms, cured egg yolk and fresh seasonal truffle

PRINCIPAIS / MAIN COURSES

Tamboril maturado, jus de dióspiro
e arroz caldoso de beterraba
Dry-aged monkfish, persimmon jus, beetroot creamy rice

Cachaço de porco preto, puré de castanha, castanha fermentada
e jus de arando
Iberian black pork neck, chestnut purée, fermented chestnut
and cranberry jus

FINAL FELIZ / DESSERTS

Cookie, gelado de ruibarbo, goma framboesa e
crumble de avelã e framboesa
Cookie, rhuibarb ice cream, raspberry gel,
hazelnut and raspberry crumble

85€

Inclui pairing de vinhos, água e café/ wine pairing, water & coffee include)