



Menu degustação / Tasting Menu **Outono 2018 / Autumn 2018**

Estendal do Bairro / Codfish clothesline

Bacalhau desidratado com molho aioli de coentros e pimentos
Dehydrated codfish with coriander aioli and red pepper coulis

Le Cod Sportif

Crocante de bacalhau com puré de salsa e trufa
Cod cracker with parsley purée and truffle

Hippie-chick

Paté de galinha, pernas da mesma e texturas de milho
Chicken paté, chicken legs and different textures of corn

Feel the beet!

Beterraba com *ras el hanout* e manjeriço
Beetroot with ras el hanout and basil

Stalker

Sopa de aipo e parmesão
Celery and parmesan soup

Musselini

Pregado com mexilhão e couve grelhada
Turbot with mussels and grilled cabbage

This little pig went to market

(limpa-palato / *palate cleanser*)

Gelado de couve com pele de porco picante insuflada e molho teriyaki
Cabbage ice cream with spicy puffed pork skin and teriyaki

Sonata de Outono / Höstsonaten

Terrina de bochecha de porco e chouriço, lentilhas verdes, castanhas e cogumelos
Pork cheek and chorizo terrine, green lentils, chestnuts and mushrooms

We have a dill

Tupinambour, avelãs e endro
Jerusalem artichoke, hazelnuts and dill

What's up, doc?

Bolo de cenoura, sorbet da mesma e cracker de citrinos
Carrot cake, carrot sorbet and citrus cracker

€60,00