*Amuse bouch* - €4,5

*Dish of the day* - €13,95 // *Soup* - €3

## *Hors d'Oeuvre*

***Shrimps à La Guilho*** **sautéed with olive oil, garlic and chilli**
**€13,95**

***Broken Eggs*** **fries and hunting sausages**
**€13,5**

***Strudell of Mountain Cheese*** **with honey, nuts and apple**
**€13**

***Tuna Tartare*** **with salad of spinach, ginger and mango with oriental sauce**
**€13,5**

***Huntting Basket*** **with chestnut purée, pomegranate and Port wine reduction**
**€13,5**

## *Salads*

***Coacker Ceviche with Quinoa and Chilli,*** **purple onion, cucumber, lime, apple, tomato and avocato mousse**
**€18,5**

***Duck*** **with mango, lettuce, bread croutons, nuts and sesame vinaigrette**
**€18,5**

***Roast Beef*** **lettuce, rocket leaves, baby spinach, red cabbage, tomato cherry, carrots and gratin of chévre cheese on a bread**
**€18,5**

***Shrimps with Couscous*** **spinach, dry tomato, goat cheese, crispy smoked ham**
**€19,95**

***Salmon from Scotland Valley*** **lettuce, rocket leaves, tomato cherry, feta cheese, boiled egg, capers with yogurt sauce**
**€18,5**

## *From the Water*

***Sea Bass Fillet*** **on truffle oil with mash potatoes and sautéed spinach**
**€22**

***Tuna Hunk Braised*** **with sesame seeds, mash potatoes, stir-fry vegetables and teriaky sauce**
**€23,5**

***John Dory Fillets*** **with Clams rice**
**€23,5**

***Black Tiger Shrimps and Sea Bass*** **in a deconstructed stew**
**€23,5**

***Codfish Fillet Confit*** **with mash grain and sautéed spinach**
**€23,5**

## *From the Oven*

***Magret of Duck*** **with potatoes gratin and raspberry coulis**
**€23,5**

***Alentejo Black Pork*** **cooked at low temperature with mousse of mushrooms, roasted potatoes and sautéed spinach**
**€22,95**

***Piglet Belly Confit*** **celery puree and cabbage pak choi sauteed**
**€22,95**

***The Smoked Lamb*** **and the sweet potatoes**
**€23,5**

***Steak*** **with french fries and stew of spinach**
***Dressings -*** **Fried with garlic and laurel**
**Mountain cheese and rocket leaves**
**€23,5**

## *Risotto*

***Black Tiger Shrimps*** **with their broth in a risotto and samphire**
**€23,5**

***Shrimps à La Guilho*** **with lime risotto and chilli**
**€22,95**

***Hunting*** **risotto, partridge, pheasant, wild rabbit, deer, dehydrated mushrooms and nuts**
**€22,95**

***Roast Beef*** **risotto, mushrooms, sesame seeds, rocket leaves and parmesan**
**€22,95**

## *Pasta*

***Black Tiger Shrimps with Home-made Pasta*** **wrapped in truffle cream and spicy sauce**
**€23,5**

***Spaghetti Gambini*** **sautéed shrimps in olive oil, garlic and chilli pepper**
**€21,5**

## *Vege*

***Inovation*** **penne pasta with vegetables, almonds, orange and curry emulsion**
**€20,75**

***Noodles*** **pasta with sauteed vegetables on soja sauce and poppy seeds**
**€20,75**

***Mushrooms*** **risotto, sesame seeds, rocket leaves and parmesan**
**€20,75**

## *The Desired ….*

***Thousand leaves with suit cream eggs*** almonds and cinnamon
€7,95

***From the Oven*** chocolate soufflé with cream ice cream
€7,5

***Chocolate Pie with Salted Caramel*** and tangerine ice cream
€7,5

***Lemon Tarte Meringue***
€7,5

***Grandmother's Egg White Clouds*** with cinnamon
€7,5

***Apple Strudel*** with nuts and vanilla ice cream
€7,5

***Chocolate Mousse*** with almonds
€7

***Lemon Sorbet*** with absolut vodka
€7,5

***Desert of the Day***
€5

## *Naturally Healthy...*

***From here and there…*** Shredded fruit with orange juice
€7,5

***Laminated…*** Fruits to please you
€7,5

# *DRINKS*

## *WATERS / SOFT DRINKS*

**Water 0,25**
€2,3
**Water 0,5**
€4
**Tónic water / Ginger Ale**
€3,5
**Coca Cola**
€3,5
**Sumol / 7up**
€3,5
**Ice-Tea Lipton**
€3,5

## *NATURALS JUICES*

**Orange juice**
€4,5
**People juice (tropical fruits)**
€4,5
**Lemonade**
€4,5

## *BEERS*

**Draft beer Heineken 20 cl**
€3
**Sagres – Bottle 33 cl**
€3,5

**Coffee**
€1,9
**Tea**
€3,5