

welcome

Appetizers 4,6€
the bread, the chef's butter, and the producer's olive oil

soups

Vegetable soup 3,6€
light, fresh vegetable soup

starters

Partridge sausage 10,6€
traditional "Alheira", made with partridge meat, on a bed of turnip greens

Three-cheese fondue 11,9€
three-cheese gratin

Bird's nest 11,8€
portobello mushroom stuffed with caramelised bacon and quail eggs

éLeBê salad 12,9€
lettuce, cherry tomatoes, parmesan cheese, nuts, tropical fruits, smoked salmon, and drizzled with a blend of red Port wine and balsamic vinegar

Venison carpaccio 13,8€
thin slices of venison garnished with citrus, nuts, arugula, and Parmesan

Small scallop (zamburina) 14,9€
refreshed by lemon and garlic (4 scallops of freshness and flavor)

Prawn casserole 25,9€
giant prawn sautéed in olive oil, garlic and the Chef's own spicy sauce (6 pieces)

Starter mix - five delicacies 48€
select five of these starters and make your own tasting menu

fish suggestions

Sea bass fillet 21,8€
sea bass in almonds garnished with leek puree

Cod éLeBê 25,9€
with a special sauce and mashed potatoes

Octopus tentacle with garlic 26,9€
served with a baked potato stuffed with garlic mayonnaise and wild turnip greens

Tiger prawn flambé 39,8€
garnished with fresh tagliatelle pasta and basil pesto

Monkfish and prawn rice 49,6€
traditional and carefully prepared recipe (2 people, (minimum 30 minutes))

meat suggestions

Granny's roasted veal 22,6€
slow-roasted and sweetened
with wild chestnuts

Hunter's partridge 22,9€
traditional stuffed partridge
served with oven baked rice
(minimum 30 minutes)

Black pork cheeks 22,9€
on toasted bread with bell
pepper vinaigrette

"Montada minhota" 22,9€
roasted stake filets with
combread and enriched with
a green wine reduction

Arouquesa PDO* 24,8€
grilled veal chop with delicious sides



*Arouquesa Meat PDO is certified beef from the Arouca region, recognized for its agricultural and livestock tradition. This meat is valued for its unique quality and flavor, obtained from the native Arouquesa breed.

PDO - Protected Designation of Origin

Oven roasted goat* 25,9€ - 49,40€
traditional recipe of slow-roasted
young goat served with roasted
potatoes and turnip greens



*Tender and succulent meat from kids raised exclusively on mother's milk and natural pasture in the mountains of Trás-os-Montes. Produced using traditional methods and certified with Protected Designation of Origin (PDO).

PDO - Protected Designation of Origin

children's menu

Chef's bolognese 13,5€

vegetarian

Vegetable trilogy 19,8€
in a bed of tagliatelle
and flavored with basil (vegan)

Vegetarian lasagna 19,9€
in chef's special: with vegetables,
fresh mushrooms and pasta

desserts

Chocolat mousse 8,9€
served in a wafer cup,
tasty all around

'Abade de Priscos' flan 8,9€
the very best egg flan,
made according to the traditional
recipe

Portuguese pear pie 9,3€
the chef's secret recipe

Coconut and pumpkin 9,8€
perfect combination between
coconut and pumpkin with the
freshness of the ice cream

'Toucinho do céu' 9,9€
portuguese conventual recipe served
with chef's ice cream

Fruit trilogy 8,8€
tropical and Portuguese fruits

No dish, food item, or beverage, including the cover charge, can be billed if not requested by the customer or if it is rendered unused by them (Article 135, paragraph 3, Decree-Law No. 10/2015 of 16/01).