

EASTER MENU



SHARING PLATER

Smoked burrata with fig vinegar [V]

Chicken skewer with almond and honey sauce

Herb and roasted garlic butter [V]

Shrimp and basil arancini

Beetroot hummus [VG]

Flatbread, focaccia and Alentejo bread toast [V]

MAIN COURSES (1 option per person)

Slow-roasted leg of lamb with olive crust, roasted potatoes and turnip greens

Crispy scabbard with asparagus risotto

Hokkaido pumpkin gnocchi with mushrooms, basil pesto and toasted cashew [V]

DESSERT BUFFET

Sponge cake [V]

Cinnamon and almond sweet bread [V]

Chocolate brownie [V]

Crème brûlée with vanilla pod [V]

Pumpkin and almond cheesecake [V]

Sliced fruit [VG]

€ **35**

[V] vegetarian, [VG] vegan

Food prepared in our restaurant may contain the following allergenic ingredients: lactose, gluten, nuts, peanuts, sesame, eggs, lupin, crustaceans, molluscs, fish, mustard, soy, sulfites and celery. Let us know if you have any allergies, intolerances or food preferences. Price per person. Drinks not included. VAT included.