

LUNCH MENUS





Couvert, water, main dish,
dessert and coffee

€ 18

MONDAY

Slow-braised veal with vegetables and sweet potato mash ¹

Shredded cod with spinach, chickpea purée, cornbread crumble and poached egg

Mushroom and spinach “À Brás” [V]

Prawn and lime risotto ²

DESSERT

Apple crumble with vanilla ice cream

Fresh fruit

TUESDAY

Crispy turkey breast with saffron risotto

Octopus rice with kidney beans and coriander

Smoked tofu, quinoa and avocado with crunchy vegetables and peanuts [V] ¹

Prawn and lime risotto ²

DESSERT

Chocolate brownie with caramel ice cream

Fresh fruit

VAT included. No dish, food product or drink, can be charged if it is not requested by the client or if it is not consumed. 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. If you are allergic or intolerant to any ingredient, please inform your waiter.

¹ healthy corner

² Chef's special

[V] vegetarian

WEDNESDAY

Pork cheek with sautéed turnip greens and potato rösti

Teriyaki salmon with quinoa, vegetables and sesame seeds

Gnocchi with spinach, tomato sauce and Parmesan [V]

Prawn and lime risotto ²

DESSERT

Crispy French toast with pistachio ice cream

Fresh fruit

THURSDAY

Striploin steak with chunky chips, topped with a fried egg

Sea bass pasta with shrimp and ginger infused sauce

Smoked tofu wrap with avocado and roasted vegetables [V] ¹

Prawn and lime risotto ²

DESSERT

Crispy banana with vanilla ice cream

Fresh fruit

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FRIDAY

Lamb meatballs with mashed potatoes
and herbed yoghurt sauce

Fresh tuna burger with spinach, roasted
garlic mayo and chunky chips

Conchiglioni with coconut sauce, roasted
pumpkin, mushrooms and seeds [V] ¹

Prawn and lime risotto ²

DESSERT

Warm chocolate mousse with
speculoos crumble

Fresh fruit

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BLUE

BISTROT



R. Barata Salgueiro 55, 1250-189 Lisboa @blue.bistrot.lisbon