

# BLUE

## BISTROT

### EASTER LUNCH

#### SHARING

*Requeijão* cheese cream with honey and seeds [V]

*Alheira* pastry with roasted apple purée

Herb butter, beetroot and roasted garlic [V]

Octopus arancini with squid ink aioli

Broad bean and pea salad with lemon,  
feta and mint [V]

Flatbread, focaccia and Alentejo bread toasts [V]

#### MAIN COURSES

Choose one option:

12-hour slow-cooked lamb leg, crushed  
potatoes and sautéed greens

Octopus and mussel rice with roasted  
tomato and coriander

Gnocchi with Hokkaido pumpkin pesto,  
mushrooms, spinach and sun-dried tomato [VG]

#### DESSERT BUFFET

Poached meringue with custard  
and flaked almonds [V]

Orange cake [V]

*Sericaia* with Port Wine gel [V]

Chocolate and raspberry brownie [V]

Rice pudding with caramelised vanilla pod [V]

Mini strawberry tartlets [V]

Sliced fresh fruit [VG]



€ 40

[V] Vegetarian [VG] Vegan. Food prepared in our restaurant may contain the following allergens: milk, gluten, nuts, peanuts, sesame, eggs, lupin, crustaceans, molluscs, fish, mustard, soy, sulphites and celery. Please inform us of any allergies, intolerances or dietary requirements. Price per person. Drinks not included. VAT included.