



	<ul style="list-style-type: none">• Couvert (manteiga de ovelha, manteiga de vaca, azeite extra virgem, vinagre Quinta das Bágeiras) 2,50€ <i>Couvert (sheep butter, butter, extra virgin olive oil, vinegar Quinta das Bágeiras)</i>• Seleção de pão (flat bread, bôla de enchidos, pão de azeitona, pão de Mafra) <i>Selection of bread (flat bread, sausage cake, olive bread, Mafra bread)</i>
SNACK	<ul style="list-style-type: none">• Linguas de bacalhau com grão de bico preto sobre samos 6,60€ <i>Codfish tongue with chick pea on samos</i>• Massa tenra com lavagante e salicórnia 12,60€ <i>Soft dough with crawfish lobster and salicornia</i>• Croquete de rabo de boi com maionese de mostarda antiga 7,70€ <i>Oxtail croquete with ancient mustard mayonaise</i>• Fish and chips, moreia frita com tubérculos, maionese e sweet chilli 11,50€ <i>Fish and chips, fried moray eel with tubers, mayonnaise and sweet chilli</i>
PARA PICAR	<ul style="list-style-type: none">• Caldo de peixe com batata doce e inhame 9,50€ <i>Fish broth with sweet potato and yam</i>
TO PICK	<ul style="list-style-type: none">• Produtos da Maçussa, queijo de cabra e camembert com tostas de pão de trigo barbela, marmelada caseira 10,00€ <i>Maçussa Products, goat cheese and camembert with barbela wheat bread and homemade marmelade</i>• Ceviche de dourada com aji amarillo 12,50€ <i>Golden bream chevice with aji amarillo</i>• Lagostim do Mar do Norte, espargos brancos com baunilha e mousseline 21,50€ <i>Northsea crayfish, white asparagus with vanilla and mousseline</i>• Terrina de foie gras e pato com cerejas, brioche grelhado 14,50€ <i>Foie gras and duck terrine with cherries, grilled brioche</i>• Risotto de cogumelos e pato confitado com manteiga de foie 10,00€ <i>Mushroom and duck confit risotto with foie gras butter</i>• Veal ribs com molho barbecue e chips de batata 11,50€ <i>Veal ribs with barbeque sauce and potato chips</i>



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**A PICAR
A LINHA**

ON THE LINE

- **Polvo na brasa, arroz com soffrito de tomate** 16,00€
Grilled octopus, rice with a tomato soffrito
- **Tamboril com cuscus cremosos com fígados** 16,00€
Monkfish with creamy cuscus and liver
- **Lula de Peniche, manteiga mordomo, batatas bravas e legumes grelhados** 18,00€
Squid from Peniche, mordomo butter, potatoes and grilled vegetables
- **Fregola di sarda, com camarão e piso de amêndoa** 17,00€
Fregola di sarda, with shrimp and an almond base
- **Risotto de champanhe e crustáceos** 16,00€
Champagne and crustacean risotto
- **Pregado com malandrinho de amêijoas e água de tomate e gengibre** 22,00€
Turbot with creamy clams rice, tomato water and ginger

**PEIXE
NÃO PUXA
CARROÇA**

**FISH DOES
NOT GIVE
YOU
STRENGTH**

- **Barriga de leitão, puré de cenoura fumada, legumes grelhados e amêijoas da foz** 15,50€
Suckling pig belly, smoked carrot puré, grilled vegetables and clams from "Foz"
- **Saltimboca com risotto de lima e estragão** 16,00€
Saltimboca with lime risotto and tarragon
- **Entrêcote de toiro com molho de alho negro, puré de batata ratte e bimi** 24,00€
Bull meat entrecôte with a sauce of black garlic, mashed ratte and bimi potato
- **Pá de cordeiro de leite assada com legumes do ensopado** 18,00€
Roasted shoulder of lamb with vegetables from the stew
- **Costeleta de novilho, batata aligot, salada de canónigos e cebola roxa (2 pessoas)** 60,00€
Beef chop, aligot potato, watercress and red onion salad (2 people)
- **Vaca da cabeça aos pés, parmentier trufado e tomate assado** 17,00€
Beef from head to toe, truffled parmentier and roasted potato

**HORTA
À MESA**

**GARDEN BY
THE TABLE**

- **Croquetes de lentilhas e tofu** 10,00€
Lentil and tofu croquettes
- **Salada de legumes com vinagrete de legumes assados** 10,00€
Vegetable salad with a roasted vegetable vinagrete
- **Ravioli de espinafres, emulsão de queijo pecorino e hortelã** 12,00€
Spinach ravioli, emulsion of pecorino cheese and mint
- **Caril de legumes com arroz thai jasmine** 10,50€
Vegetable curry with a thai Yasmin rice



**A DIETA
COMEÇA
AMANHÃ**

**THE DIET
STARTS
TOMORROW**

- | | |
|---|-------|
| • Maçã em texturas, maçã escalfada, creme de limão biscoito sablé
<i>Apple in textures, poached apple, lemon cream biscuit sablé</i> | 7,50€ |
| • Religieuse com gelado de Moscatel
<i>Religieuse with Moscatel ice cream</i> | 7,50€ |
| • A nossa versão tiramissú com gelado de chocolate
<i>Our version of tiramissu with chocolate ice cream</i> | 8,00€ |
| • Bolo de chocolate sem glúten com creme de chocolate branco e cardamomo e sorvete de morango
<i>Gluten free chocolate cake with a white chocolate cream, cardamom and strawberry sorbet.</i> | 7,50€ |
| • Brulée praliné de avelã com gelado de baunilha e crocante e brandy snaps
<i>Hazelnut praline brulee with vanilla ice cream with a crisp and brandy snaps</i> | 8,50€ |