

**Couvert** 2,80€  
*Couvert*

**Sopas / Soups**

**Sopa Alentejana** 4,50 €  
*Bread soup with poached egg, flavoured with fresh coriander and garlic*  
**Creme de tomate com ovo escalfado** 4,50 €  
*Tomato Cream Soup with poached egg*  
**Vichyssoise** 4,50 €

**Entradas / Starters**

**Ovos com maionese** 8,00 €  
*Eggs with mayonnaise*  
**Tomate recheado com patê de atum** 8,00 €  
*Tomato stuffed with tuna fish pâté*  
**Carpaccio de vitela** 11,00 €  
*Beef carpaccio*  
**Cocktail de camarão** 13,00 €  
*Shrimp Cocktail*  
**Queijo de cabra gratinado com mel sobre tosta** 9,00 €  
*Goat cheese with honey on toast "au gratin"*  
**Tosta com gratinado de cogumelos** 9,00 €  
*Mushrooms on toast "au gratin"*  
**Ovo mexido com croûtons de bacon e espargos verdes** 10,00 €  
*Scramble eggs with bacon "croûtons" and green asparagus*  
**Melão com presunto** 8,00 €  
*Melon with smoked ham*

**Saladas / Salads**

**Salada "Niçoise"** 11,00 €  
*Niçoise salad*  
**Salada de tomate e queijo fresco** 11,00 €  
*Tomato and white cheese salad*  
**Salada de rúcula, milho e kiwi** 10,00 €  
*Rucula, sweet corn and kiwi salad*  
**Salada de salmão com camarão** 12,00 €  
*Salmon salad with shrimps*  
**Salada de frango com laranja** 12,00 €  
*Chicken salad with orange*

**Massas e Arroz / Pasta and Rice**

<b>Tagliatelli verde e branco com natas e fiambre</b> <i>Green and white tagliatelli with ham and cream</i>	<b>13,00 €</b>
<b>Farfalle gratinado com bacon</b> <i>Farfalle with bacon "au gratin"</i>	<b>13,00 €</b>
<b>Risotto de cogumelos</b> <i>Mushrooms risotto</i>	<b>15,00 €</b>
<b>Fettucine com camarão</b> <i>Fettucine with shrimps</i>	<b>15,00 €</b>

**Peixe / Fish**

<b>Cherne grelhado ou cozido</b> <i>Grilled or Boiled Stone Bass with vegetables and potatoes</i>	<b>19,00 €</b>
<b>Filetes dourados com arroz de tomate</b> <i>Fried whiting fillets with rice in tomato sauce</i>	<b>17,00 €</b>
<b>Bacalhau à Lagareiro</b> <i>Grilled Dried Codfish flavoured with olive oil and garlic, roasted potatoes</i>	<b>19,00 €</b>
<b>Lulas estufadas com molho de natas</b> <i>Stuffed Squids with cream sauce</i>	<b>16,00 €</b>
<b>Espadarte com molho de rucula e manjeriçã</b> <i>Grilled swordfish with rucula and sweet basil</i>	<b>17,00 €</b>

**Carne / Meat**

<b>Frango Villeroy</b> <i>Chicken Villeroy</i>	<b>15,00 €</b>
<b>Pato com laranja</b> <i>Orange duck</i>	<b>16,00 €</b>
<b>Lombinhos de Porco Preto com Arroz de Feijão</b> <i>Sauté wild pork tenderloin with rice and beans</i>	<b>20,00 €</b>
<b>Costeletas de Borrego com molho de hortelã</b> <i>Lamb chops with mint sauce</i>	<b>18,00 €</b>
<b>Bife do lombo à Portuguesa</b> <i>Sauté Beefsteak with smoked ham and chips</i>	<b>20,00 €</b>
<b>Tornedó Parisiense</b> <i>French Tornado</i>	<b>24,00 €</b>
<b>Chateaubriand com Molho Bearnaise (2 pessoas)</b> <i>Chateaubriand with Bearnaise Sauce (2 persons)</i>	<b>42,00 €</b>

**Sobremesa / Dessert**

<b>Doces e Frutas do Carro</b> <i>Sweets and Fruits from our Trolley</i>	<b>4,00 €</b>
---	---------------