

MENU

SNACK'S

Batata, cogumelos silvestres
Tartelette de aipo e caviar arenque
Hot dog de camarão

PRATOS

Lula e caviar
Lavagante glace de castanha e bisque
Pombo Royal à Pequim
Foie gras e romã

SOBREMESAS

Fava tonka, caramelo salgado
Chocolate golden bar

PAIRING DE VINHOS

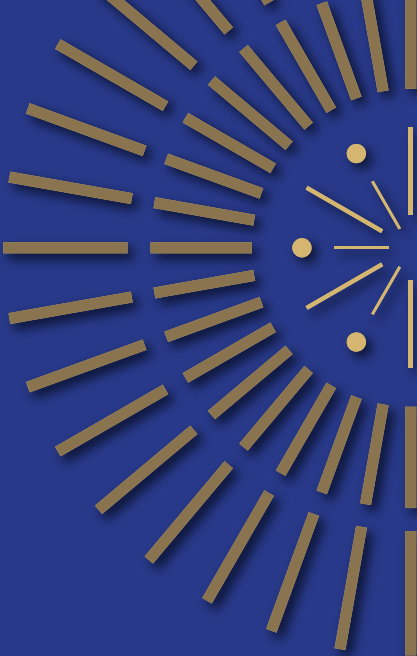
Chapagne Olivier Horiot Métisse
Luís Pato parcela candido 2015
António Madeira Vinhas velhas
Ninfa Vinhas velhas 2017
Dr Loosen Spatelese 2008

Champagne e passas

190€
(Bebidas incluídas)

SÁ
LA

de JOÃO SÁ



MENU

SNACK'S

Potato, wild mushrooms
Celery tartelette and herring caviar
Shrimp Hot Dog

MAINS

Squid and caviar
Chestnut and bisque glace lobster
Royal pigeon Beijing style
Foie gras and pomegranate

DESSERTS

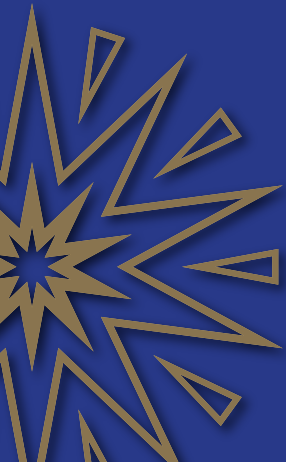
Tonka bean, salted caramel
Chocolat golden bar

WINE PAIRING

Chapagne Olivier Horiot Métisse
Luís Pato parcela candido 2015
António Madeira Vinhas velhas
Ninfa Vinhas velhas 2017
Dr Loosen Spatelese 2008

Champagne and raisins

190 €
(Drinks included)



SÁ
LA

de JOÃO SA