

## welcome

**Appetizers** 3,9€  
the bread, the chef's butter, and the producer's olive oil

## soups

**Vegetable soup** 2,9€  
light, fresh vegetable soup

## starters

**Partridge sausage** 9,9€  
traditional "Alheira", made with partridge meat, on a bed of turnip greens

**Three-cheese fondue** 10,3€  
three-cheese gratin

**Bird's nest** 10,8€  
portobello mushroom stuffed with caramelised bacon and quail eggs

**éLeBê salad** 11,9€  
lettuce, cherry tomatoes, parmesan cheese, nuts, tropical fruits, smoked salmon, and drizzled with a blend of red Port wine and balsamic vinegar

**Venison carpaccio** 12,4€  
thin slices of venison garnished with citrus, nuts, arugula, and Parmesan

**Small scallop (zamburina)** 13,9€  
refreshed by lemon and garlic (4 scallops of freshness and flavor)

**Prawn casserole** 24,9€  
giant prawn sautéed in olive oil, garlic and the Chef's own spicy sauce (6 pieces)

**Starter mix - five delicacies** 46€  
select five of these starters and make your own tasting menu

## fish suggestions

**Sea bass fillet** 20,8€  
sea bass in almonds garnished with leek puree

**Cod éLeBê** 25,9€  
with a special sauce and mashed potatoes

**Octopus tentacle with garlic** 26,9€  
served with a baked potato stuffed with garlic mayonnaise and wild turnip greens

**Tiger prawn flambé** 39€  
garnished with fresh tagliatelle pasta and basil pesto

**Monkfish and prawn rice** 49€  
traditional and carefully prepared recipe (2 people, (minimum 30 minutes))

### **meat suggestions**

**Granny's roasted veal** 21,4€  
slow-roasted and sweetened  
with wild chestnuts

**Hunter's partridge** 21,8€  
traditional stuffed partridge  
served with oven baked rice  
(minimum 30 minutes)

**Black pork cheeks** 21,9€  
on toasted bread with bell  
pepper vinaigrette

**"Montada minhota"** 21,9€  
roasted stake filets with  
combread and enriched with  
a green wine reduction

**Arouquesa PDO\*** 24,4€  
grilled veal chop with delicious sides



\*Arouquesa Meat PDO is certified beef from the Arouca region, recognized for its agricultural and livestock tradition. This meat is valued for its unique quality and flavor, obtained from the native Arouquesa breed.

PDO - Protected Designation of Origin

**Oven roasted goat** 25,9€ - 49€  
traditional recipe of slow-roasted  
young goat served with roasted  
potatoes and turnip greens

### **children's menu**

**Chef's bolognese** 13€

### **vegetarian**

**Vegetable trilogy** 19,4€  
in a bed of tagliatelle  
and flavored with basil (vegan)

**Vegetarian lasagna** 19,9€  
in chef's special: with vegetables,  
fresh mushrooms and pasta

### **desserts**

**Chocolat mousse** 8,9€  
served in a wafer cup,  
tasty all around

**'Abade de Priscos' flan** 8,9€  
the very best egg flan,  
made according to the traditional  
recipe

**Portuguese pear pie** 8,9€  
the chef's secret recipe

**Coconut and pumpkin** 9,3€  
perfect combination between  
coconut and pumpkin with the  
freshness of the ice cream

**'Toucinho do céu'** 9,9€  
portuguese conventual recipe served  
with chef's ice cream

**Fruit trilogy** 8,4€  
tropical and Portuguese fruits

No dish, food item, or beverage, including the cover charge, can be billed if not requested by the customer or if it is rendered unused by them (Article 135, paragraph 3, Decree-Law No. 10/2015 of 16/01).