

# 9,50€

Entrada + Prato Principal  
Starter + Main Dish

  
*A Escola*  
by the artist

## MENU ALMOÇO EXECUTIVO

03/12 a 08/12

	PT	EN
SEG   MON	<ul style="list-style-type: none"><li>• Crocante de aves com compota e salada verde</li><li>• Bacalhau a baixa temperatura com migas de feijão e grelos</li><li>• Panadinhos de porco com arroz de tomate</li><li>• Couscous com ratatouille</li></ul>	<ul style="list-style-type: none"><li>• Crisp of poultry with jam and green salad</li><li>• Codfish cooked at low temperature with "migas" and turnip greens</li><li>• Breaded pork meat with tomato rice</li><li>• Couscous with ratatouille</li></ul>
TER   TUE	<ul style="list-style-type: none"><li>• Sopa da horta aromatizada com chouriço</li><li>• Dourada tostada com legumes grelhados e batata à murro</li><li>• Cordon Bleu de peru</li><li>• Estufado de lentilhas com legumes</li></ul>	<ul style="list-style-type: none"><li>• Vegetable soup flavored with chorizo</li><li>• Toasted seabream with grilled vegetables and baked potatoes in their jackets</li><li>• Turkey cordon bleu</li><li>• Stewed lentils with vegetables</li></ul>
QUA   WED	<ul style="list-style-type: none"><li>• Creme de legumes com amêndoa torrada</li><li>• Filetes de pescada com arroz caldoso de feijão</li><li>• Costeletas de porco com batata à murro e grelos</li><li>• Tofu salteado com ratatouille</li></ul>	<ul style="list-style-type: none"><li>• Vegetable cream soup with toasted almonds</li><li>• Hake fillets with beans porridge rice</li><li>• Pork chops with baked potatoes and turnip greens</li><li>• Sautéed tofu with ratatouille</li></ul>
QUI   THU	<ul style="list-style-type: none"><li>• Sandwich de beringela e queijo de cabra</li><li>• Salmão tostado com sementes de sésamo e legumes grelhados</li><li>• Lasanha de aves</li><li>• Tagliateli salteado com legumes</li></ul>	<ul style="list-style-type: none"><li>• Eggplant sandwich and goat cheese</li><li>• Toasted salmon with sesame seeds and grilled vegetables</li><li>• Poultry lasagna</li><li>• Sautéed tagliateli with vegetables</li></ul>
SEX   FRI	<ul style="list-style-type: none"><li>• Creme de abóbora aromatizado com gengibre e lima</li><li>• Robalinho com batata à murro e legumes salteados</li><li>• Bifinhos de novilho com queijo da ilha e ratatouille</li><li>• Espetada de seitan com ameixa</li></ul>	<ul style="list-style-type: none"><li>• Pumpkin cream soup flavored with ginger and lime</li><li>• Seabass with baked potatoes in their jackets and sautéed vegetables</li><li>• Sirloin steak gratin with island cheese and ratatouille</li><li>• Seitan skewer with plums</li></ul>
SAB   SAT	<ul style="list-style-type: none"><li>• Sopa de legumes</li><li>• Arroz à pescador aromatizado com coentros</li><li>• Lombrinho de porco com arroz de mscaros</li><li>• Salada verde com vinagrete de tomate seco</li></ul>	<ul style="list-style-type: none"><li>• Vegetables soup</li><li>• Sea rice flavored with coriander</li><li>• Pork loin with mushrooms rice</li><li>• Green salad with dried tomato vinaigrette</li></ul>