

9,50€

Entrada + Prato Principal
Starter + Main Dish


A Escola
by the artist

MENU ALMOÇO EXECUTIVO

07/01 a 12/01

	PT	EN
SEG MON	<ul style="list-style-type: none">• Creme De Legumes Aromatizado Com Hortelã• Robalo Tostado Com Creme De Feijão E Coco• Naco De Novilho Grelhado Com Citrinos E Batata Rústica• Couscous Com Ratatouille	<ul style="list-style-type: none">• Vegetables Cream Flavored With Mint• Roasted Sea Bass With Beans And Coconut Cream• Grilled Sirloin With Citrus And Rustic Potato• Couscous With Ratatouille
TER TUE	<ul style="list-style-type: none">• Tempura De Cogumelos Com Molho Malagueta• Filetes De Pescada Com Arroz De Tomate• Bifinho De Peru Com Ervas Finas• Arroz Caldoso De Espargos E Tomate Seco	<ul style="list-style-type: none">• Mushroom Tempura With Chili Sauce• Hake Fillets With Tomato Rice• Grilled Turkey Steak With Fine Herbs• Asparagus And Dried Tomatoes Porridge Rice
QUA WED	<ul style="list-style-type: none">• Creme De Ervilhas Com Presunto Desidratado• Dourada Em Papelote E Puré De Coentros• Costeletas De Porco Com Aioli• Lasanha De Legumes	<ul style="list-style-type: none">• Creamy Peas Soup With Smoked Ham Dehydrated• Golden Sea Bream In "Papelote" With Coriander Puree• Pork Chops With Aioli• Vegetable Lasagna
QUI THU	<ul style="list-style-type: none">• Sandwich De Beringela Com Queijo De Cabra• Chocos Estufados Com Enchidos• Cordon Bleu De Peru• Brás De Legumes Com Azeite Negro	<ul style="list-style-type: none">• Eggplant And Goat Cheese Sandwich• Cuttlefish Stew With Portuguese Sausage• Turkey Cordon Bleu• Vegetables "À Brás" With Black Olive Oil
SEX FRI	<ul style="list-style-type: none">• Sopa Da Horta Aromatizada Com Enchidos• Açorda De Peixe Com Ovo Escalfado• Lombo De Porco Assado Com Mel E Mostarda Antiga• Tagliatelli Com Pesto	<ul style="list-style-type: none">• Vegetable Soup Aromatized With Typical Portuguese Sausages• "Açorda" Fish With Poached Egg• Roasted Pork Loin With Honey And Mustard• Tagliatelli With Pesto
SAB SAT		