

# 9,50€

Entrada + Prato Principal  
Starter + Main Dish

  
*A Escola*  
by the artist

## MENU ALMOÇO EXECUTIVO

10/06 a 15/06

	PT	EN
SEG   MON	<ul style="list-style-type: none"><li>• Sopa da horta</li><li>• Sonhos de pescada com arroz de tomate</li><li>• Lâminas de peru grelhado com ervas finas</li><li>• Brás de legumes com pó de azeitona preta</li></ul>	<ul style="list-style-type: none"><li>• Vegetable soup</li><li>• Hake pastries with tomato rice</li><li>• Grilled turkey steaks with fine herbs</li><li>• Vegetables "Bras" with olive powder</li></ul>
TER   TUE	<ul style="list-style-type: none"><li>• Creme de legumes com amêndoa torrada</li><li>• Salmão tostado com sementes de sésamo e batata à murro</li><li>• Peito de frango tostado com bacon e chips</li><li>• Tagliatelli salteado com molho pesto</li></ul>	<ul style="list-style-type: none"><li>• Vegetable soup with toasted almond</li><li>• Roasted salmon with sesame seeds and baked potatoes</li><li>• Chicken fillet with bacon and chips</li><li>• Sautéed tagliateli with pesto sauce</li></ul>
QUA   WED	<ul style="list-style-type: none"><li>• Creme de abóbora assada com gengibre</li><li>• Bacalhau confitado com puré de coentros e ratatouille</li><li>• Bifinho de novilho com abacaxi grelhado e batata rústica</li><li>• Salada tépida de couscous</li></ul>	<ul style="list-style-type: none"><li>• Roasted pumpkin cream with ginger</li><li>• Confited codfish with coriander puree and ratatouille</li><li>• Sirloin steaks with grilled pineapple and rustic potato</li><li>• Couscous salad</li></ul>
QUI   THU	<ul style="list-style-type: none"><li>• Crocante de alheira e grelos com molho de malagueta e salada verde</li><li>• Dourada em papelote com creme de feijão e coco</li><li>• Panadinhos de porco com limão e arroz de tomate</li><li>• Salada verde com frutos secos</li></ul>	<ul style="list-style-type: none"><li>• Crisp Of "Alheira" With Turnip Greens With Chili Sauce</li><li>• Golden sea bream "In Papillote" with beans cream and coconut</li><li>• Breaded pork with lemon and tomato rice</li><li>• Green salad with dry fruits</li></ul>
SEX   FRI	<ul style="list-style-type: none"><li>• Lâminas de salmão com molho tzatziki e esponja de sésamo</li><li>• Choquinhos estufados com enchidos e puré de batata</li><li>• Espetada de peru com enchidos e chips</li><li>• Risoto de espargos verdes e tomate seco</li></ul>	<ul style="list-style-type: none"><li>• Salmon with tzatziki sauce and sesame sponge</li><li>• Cuttlefish Stew With Portuguese delicatessen and mashed potatoes</li><li>• Turkey skewer with Portuguese delicatessen and chips</li><li>• Green Asparagus and dried Tomatoes Risotto</li></ul>
SAB   SAT	<ul style="list-style-type: none"><li>• Creme de cenoura com pinhão tostado</li><li>• Arroz do mar aromatizado com coentros</li><li>• Vitela assada a moda de Lafões</li><li>• Beringela e cherry em balsâmico com salada verde e frutos secos</li></ul>	<ul style="list-style-type: none"><li>• Creamy Carrot Soup With Toasted Pine Nut</li><li>• Sea Rice Flavored With Coriander</li><li>• Veal "À Moda De Lafões"</li><li>• Sautéed Eggplant And Cherry In Balsamic And Dry Fruits</li></ul>