



SPRING MENU

Couvert per Person	3,80 €
Artisan Breads, Olives, Rosemary infused Butter, Goat Liver Paté, Goat Cheese Flakes and Roasted Chickpeas	

APPETIZERS

Cream of Vegetables	2,80 €
Fresh Mountain Goat Cheese with Pumpkin Jam	5,80 €
Stewed Gizzards	6,20 €
Mountain Goat Croquettes with a House Mayonnaise	6,40 €
Tempura Green Beans	6,40 €
Eggs 'n' Brains	6,80 €
Rice Black Pudding with Apple Chutney	7,60 €

SPECIALITIES

Slow Roasted Pork Belly with Roasted Sweet Potato Puree and a Simple Green Salad	18,00 €
Roasted Highlander Goat with Goat Giblet Rice, Roasted Potatoes and Kale Hearts	22,00 €
Octopus Tempura with Coriander Rice	24,00 €
Roast Cuts for Two Pork Belly, Beef Plate, Boar, Rooster Leg and Potato Tartine	44,00 €



SEASONAL

Pan-fried Vegetable Dumplings with a Rich and Wet Coriander Rice	16,00 €
Blood in roaster wet rice - Cabidela	17,00 €
Portuguese Wet Duck Rice	18,00 €
Roasted Dried Codfish with Stir Fried Cabbages, Corn Crumbs and Scented Olive Oil	19,00 €
Portuguese Pan-fried Bull Rump Steak with Sliced Potato Fries and topped with a Fried Egg	21,00 €

CHARCOAL

Pork Loin Skewers on Laurel Sticks with Sliced Potato Fries and a Simple Green Salad	18,00 €
Beef Rib Strips with Rosemary butter, Sliced Potato Fries and Simple Green Salad	20,00 €
Marinated Lamb Kebabs with Sliced Potato Fries and Simple Green Salad and Yogurt Sauce	21,00 €