



Serenity
The Art of Well Being

Valentine in Gold

MENU

14.02.2019

SALMON "FLOR MAGNUS"

Ginger blinis, wakamé seaweed, beluga caviar, "sour" chives

SALMÃO "FLOR MAGNUS"

Blinis de gengibre, alga wakamé, caviar beluga, "sour" de cebolinho

LOBSTER VS. SCALLOP

Gel of tropical fruits, beets, shallot pickle

LAVAGANTE VS. VIEIRA

Tártaro e gel de frutos tropicais, texturas de beterraba, pickle de chalota

BRAISED SNAPPER

Clam sauce, sweet lime, violet potato mash, green asparagus, carabinieri ground, coriander foam

PARGO BRASEADO

Emulsão de amêijoas, lima doce, puré de batata violeta, espargos verdes, terra de carabineiro, espuma de coentros

Cherry sorbet, Moët & Chandon champagne, petals, gold leaf

Sorbet de cereja, moët & chandon, pétalas, folhas de ouro

DUCK MAGRET "B.T"

Parsnip & orange purée, spices, courgette pearls, muscatel grape glaze, fondant potato, foie-gras jus, black truffle

MAGRET DE PATO "B.T"

Puré de cherovia & laranja, especiarias, pérolas de courgete, glacé de uva moscatel, batata fondant, jus de foie-gras, trufa negra

PETIT-GATEAU PUMPKIN AND SWEET MILK

Cinnamon ice cream, strawberry crumble, caramel

PETIT-GATEAU DE ABÓBORA E DOCE DE LEITE

Gelado de canela, crumble de medronho, caramelo