

Tasting Menu

Menu a 4 mãos com a Chef Joana Duarte e o Chef Tiago Sales
4 Hands Seaweed Dinner with Chef Joana Duarte & Chef Tiago Sales

COUVERT

Pão de fermentação lenta da padaria Picnic, broa de milho, manteiga de algas e patê do Chef
Slow fermented bread from the Picnic bakery, cornbread, seaweed butter and Chef's pâté

Welcome Drink

MOMENTO I | MOMENT I

Prova fria de algas
Cold seaweed tasting

MOMENTO II | MOMENT II

Caldo de santola e algas
Spider crab and seaweed broth

MOMENTO III | MOMENT III

Kakiage de algas e salada russa
Seaweed kakiage and Russian salad

MOMENTO IV | MOMENT IV

Cozido do mar
Sea stew

MOMENTO V | MOMENT V

Chocolate branco, merengue, cereja e algas
White chocolate, meringue, cherries and seaweed

MOMENTO VI | MOMENT VI

Petit-four de algas (3 unidades)
Seaweed petit-four (3 pieces)

65€ pax

Vinho incluído | *Wine included*