

**PEDRO LEMOS**

HORSE MACKEREL  
lettuce \* ginger

DUCK FOIE GRAS  
apple \* brioche

EEL  
cabbages \* kimchi

BLUEFIN TUNA  
enoki \* dashi

MONKFISH  
pumpkin \* consomme

BEEF  
chickpea \* stew sauce

PIEANAPPLE  
moscatel \* citronella

CHOCOLATE  
coffee \* rum

**MENU** | €160 p.P

**PAIRING** | €85 p.P

**CHEESE PLATTER** | €18 p.P

**PEDRO LEMOS**

HORSE MACKEREL  
lettuce \* ginger

DUCK FOIE GRAS  
apple \* brioche

MONKFISH  
pumpkin \* consomme

BEEF  
chickpea \* stew sauce

PINEAPPLE  
moscatel \* citronella

CHOCOLATE  
coffee \* rum

**MENU** | €130 p.P  
**PAIRING** | €65 p.P

**CHEESE PLATTER** | €18 p.P

**PEDRO LEMOS**

**KOHLRABI**

apple \* dill

**BEETROOT**

buckwheat \* macadamia nuts

**AVOCADO**

corn \* watercress

**ARTICHOKE**

beans \* St. Jorge cheese

**CELERY**

mushrooms \* radicchio

**PINEAPPLE**

moscatel \* citronella

**CHOCOLATE**

coffee \* rum

**MENU** | €120 <sup>p.P</sup>

**PAIRING** | €65 <sup>p.P</sup>

**CHEESE PLATTER** | €18 <sup>p.P</sup>