

PEDRO LEMOS

KOHLRABI

apple * dill

BEETROOT

buckwheat * macadamia nuts

AVOCADO

corn * watercress

ARTICHOKE

beans * S. Jorge cheese

TOPINAMBUR

kale * ponzu

CELERY

mushrooms * radichio

CHERRY

almond * parsnip

BANANA

lavender * sago pearls

MENU | €120 p.P

PAIRING | €60 p.P

CHEESE PLATTER | €18 p.P

PEDRO LEMOS

CUCUMBER
salicornia * dill

SQUID
bull * topinambur

DUCK FOIE GRAS
loquat * brioche

BLUEFIN TUNA
enoki * dashi

BEETROOT
buckwheat * macadamia nuts

CATCH OF THE DAY
asparagus * beurre blanc

SQUAB
lentils * artichoke

BEEF
cabbage * chickpea

CHERRY
almond * celery

BANANA
lavender * sago pearls

MENU | €140 ^{p.P}
PAIRING | €70 ^{p.P}

CHEESE PLATTER | €18 ^{p.P}

PEDRO LEMOS

CUCUMBER
salicornia * dill

SQUID
bull * topinambur

DUCK FOIE GRAS
loquat * brioche

BLUEFIN TUNA
enoki * dashi

CATCH OF THE DAY
asparagus * beurre blanc

BEEF
cabbage * chickpea

CHERRY
almond * celery

BANANA
lavender * sago pearls

MENU | €120 ^{p.P}
PAIRING | €60 ^{p.P}

CHEESE PLATTER | €18 ^{p.P}