

PEDRO LEMOS

HORSE MACKEREL
lettuce * ginger

DUCK FOIE GRAS
pear * brioche

EEL
aspargus * beurre blanc

SQUID
sea urchin * carbonara

MONKFISH
pumpkin * consomme

BEEF
chickpea * stew sauce

RHUBARB
grapefruit * dill

CHOCOLATE
cherry * kombucha

MENU | €160 ^{p.P}
PAIRING | €90 ^{p.P}

CHEESE PLATTER | €18 ^{p.P}

PEDRO LEMOS

HORSE MACKEREL
lettuce * ginger

DUCK FOIE GRAS
pear * brioche

MONKFISH
pumpkin * consomme

BEEF
chickpea * stew sauce

RHUBARB
grapefruit * dill

CHOCOLATE
cherry * kombucha

MENU | €130 p.P
PAIRING | €70 p.P

CHEESE PLATTER | €18 p.P

PEDRO LEMOS

KOHLRABI

apple * dill

BEETROOT

buckwheat * macadamia nuts

CABBAGES

lentils * rutabaga

ARTICHOKE

beans * St. Jorge cheese

CELERY

mushrooms * radicchio

RHUBARB

grapefruit * dill

CHOCOLATE

cherry * kombucha

MENU | €120 ^{p.P}

PAIRING | €70 ^{p.P}

CHEESE PLATTER | €18 ^{p.P}