

PEDRO LEMOS

GREATER AMBERJACK
turnipis * salsify

DUCK FOIE GRAS
pear * brioche

BLUE LOBSTER
topinambur * moqueca

ONION
sea urchin * carbonara

MONK
pumpkin * consomme

BEEF
chickpea * stew sauce

RHUBARB
grapefruit * dill

QUINCE
cheese * honey

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

CHEESE PLATTER | €18 ^{p.P}

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GREATER AMBERJACK
turnipis * salsify

DUCK FOIE GRAS
pear * brioche

MONKFISH
pumpkin * consomme

BEEF
chickpea * stew sauce

RHUBARB
grapefruit * dill

QUINCE
cheese * honey

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

QUINCE

cheese * honey

MENU | €120 ^{p.P}

PAIRING | €70 ^{p.P}

CHEESE PLATTER | €18 ^{p.P}