

**PEDRO LEMOS**

HORSE MACKEREL  
lettuce \* ginger

DUCK FOIE GRAS  
quince \* brioche

EEL  
cabbages \* kimchi

ALGARVE PRAWNS  
sea urchin \* chawanmushi

MONKFISH  
pumpkin \* consomme

BEEF  
chickpea \* stew sauce

PINEAPPLE  
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  
quince \* 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

CABBAGES

lentils \* rutabaga

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>