

STARTERS

FROM SWEDEN

- "Toast Skagen" Swedish shrimp toast with dill
- Creamy fish and seafood soup scandinavian style
- (*) "S.O.S." Herring plate from the Baltics with "Knäcke" toast and slice of cheese
- (*) "Gravad Lax" Home-marinated salmon with mustard sauce, toast.....
- (*) Smoked salmon roll filled with skagen, and salmon roe
- (*) "Le Royal Akvavit" Selection of Swedish specialities, toast and "Knäcke" toast
- (*) We suggest a glass of Akvavit (3cl)

- Creamy burrata, tomato and pepper flavour, roasted cherry tomatoes, olive dust, rucula.....
- Beef carpaccio, mustard grains, shaves of cheese.....
- Grilled octopus, pepper emulsion, potato confit in garlic and olive oil
- Fried prawns with garlic and piri-piri
- Quarteira's fisherman style soup
- Dry-cured Alentejo Iberian ham "Vara Negra"
- Salmon & shrimp carpaccio, avocado and banana purée, roasted tomato purée
- Vol-au-Vent with scallops, shrimps, mushrooms, peppers and seafood sauce.....
- Foie-gras, with chutney of the season

COUVERT

Our couvert charge is per person and includes: bread, butter, virgin olive oil and pate of the day

Price per item: Nibbles - Bread | Butter | Olives | Pate of the day

FROM THE SEA

- Grilled pavé of salmon, pumpkin puree, roasted baby carrots, gremolata, toasted almond with lime.....
- Prawn tagliolini with clams, garlic and parsley, virgin olive oil.....
- Fried sea bass fillet, shrimp rice.....
- Fried prawns with garlic and bayleaf, rice.....
- Fried prawns with curry sauce our way, served with cardomom rice.....
- Sole fillet with dill sauce and roe, served with boiled potatoes and thyme butter

Not all ingredients are listed in the menu description, so please do inform us for any dietary requirements
Some foods may be served raw or not unpasteurised, for more informations please ask your waiter

FROM THE SEA WITH TRADITION

Dry salted codfish stew, potatoes, onions, garlic, tomato, peppers white wine, parsley

“Canja” Clams broth with rice, garlic olive oil and fresh coriander

“Cataplana à Algarvia” Algarvean Seafood stew in the copper pot.....

Pork, prawns, clams and cockles, onions, garlic, tomato, peppers and white wine, parsley and rice

FROM THE LAND

Creamy duck rice

Pork ribs cooked in low temperature, smked sauce, coleslaw

“Confit de canard” Duck leg with honey and orange sauce, rosti potato with bacon

Chicken in pastry, bacon, dry tomatoes, black olive, mustard sauce, gratinated potatoes with chalote

Braised iberian pork cheeks, smoked cheese with potato puré, mustard grains

Braised lamb shank served with it’s sauce, truffled potato puré

Black Angus grilled sirloin steak, dominó potato, asparagus and mushrooms, chimichurri.....

Fried filet steak with cognac and pepper sauce, potato puré

VEGETARIAN

Grilled smoked Tofu, chef’s purée, Vegetables of the day

Smoked cauliflower, cashew and tahini, pistachio, green olive oil gremolata

PASTA

Tagliolini with tomato sauce, basil and parmesan shaves

Ravioli of the day (please ask your waiter for today’s ravioli)

Tagliatelle with french leek sauce, chicken, bacon, lime a shaves of cheese

Lasanha bolonhese

Prawn lasagna with spinach and seafood sauce.....

SIDE ORDERS

Oven baked baby potatoes - French fries - Rice - Tagliolini

Mixed salad - Vegetables of the day

Spinach cream - Sautéed mushrooms & bacon

Truffled potato puré - Gratinated potatoes with chalote



DESSERT

Crème brûlée.....	
Swedish pancakes, with raspberry jam, chantilly, chocolate sauce and vanilla ice cream	
Creamy Algarvean orange cake, cinnamon & medronho sauce, vanilla ice cream.....	
Chocolate mousse with cassis	
Home made profiteroles, with vanilla ice cream, hot chocolate	
Creamy chocolate cake, chantilly	
Apple and pear tartelette, with vanilla cream and ice cream.....	
Pistachio tiramisú	
“Norrskén” Creamy merengue cake flambée with rum, vanilla ice-cream.....	

Ice cream (per scoop)

Vanilla, Strawberry, Chocolate.....	
Coffée, Pistachio, Mint-Chocolate, Pistachio, Banofi.....	

Sorbet (per scoop)

Mango, Raspberry, Orange & cinnamon, Lemon, Chocolate 80%	
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