

Soupes

Crème de Tomate

5.80

Crème de Tomate

Tomato Soup (7)

Bisque de Homard

9.50

Sopa de Bisque de Lagosta

Lobster Bisque Soup(2,7)

Soupe de Légumes

5.00

Sopa de Legumes

Vegetables Soup

Caldo Verde

5.80

Soupe Portugaise aux Pommes de Terre,

Feuilles de Chou et au Chorizo

Portuguese Soup with Potato,

Collard Greens, and Chorizo

Canja de Galinha

5.80

Soupe de Poulet

Chicken Soup (1)



Entrées

Cuisses de Grenouilles

20.00

Coxa de Rã ao Alho

Garlic Butter Frog Legs (1,7)

Cocktail Crevettes

18.50

Cocktail de Camarão

Shrimp with Cocktail Sauce (2,3,10)

Scampi à l'Ail

20.00

Camarão ao Alho

Garlic Butter Shrimp (2,7)

Saumon Fumé

18.50

Salmão Fumado

Smoked Salmon(1,3,4,7,10)

Salade Vieille Ville

22.00

Gambas, Champinon, Ouf, Cruditée

Salada, Gambas, Cogumelos, Ovo

Salad, Prawns, Mushrooms, Egg (2,3,10)

Salade de Poulet

17.50

Champinon, Ouf et Cruditée

Salada, Frango, Cogumelos e Ovo

Salad, Chicken, Mushroom and Egg (3,10)

Feuilleté aux Champignons Frais

16.50

Folhado de Cogumelos

Mushroom Puff Pastry (1,7)



Specialité's

Chateaubriand (2p)

78.00

Filé Mignon Grelhado Servido c/ Molho de Ervas
Chateaubriand-Style Beef Tenderloin (2p) (1,3,7)

Filet Rossini

34.50

Filé Rossini Acompanhado de uma
Deliciosa Fatia de Foie Gras
Beef Tenderloin Rossini Accompanied by a
Delicious Slice of Foie Gras (1,7)

Stroganoff de Boeuf

29.50

Estrogonofe de Carne Bovina
Beef Stroganoff (1,3)

Ris de Veau Forestière

35.00

Rins de Vitela c/ Molho Francês Chamado Forestière
Veal Sweetbreads with Forestière Sauce (1,3)

Rognons de Veau Sauce Dijonnaise ou Madère

29.50

Rins de Vitela com Molho Mostarda ou Madeira
Veal Kidneys with Dijon Mustard or Madeira Sauce (1,3,7,10)

Côtes d'Agneau Fines Herbes et Porto

32.50

Costeleta de Cordeiro c/ Ervas e Molho ao Vinho do Porto
Lamb Chop with Herbs and Porto Wine Sauce (1,7)

Filet Tartare

30.00

Tártaro de Carne Bovina
Beef Tartare (3,10)

Brochette de Viande et Gambas

31.50

Espetada de Carne e Camarão
Skewer of Meat and Prawns (2)

Brochette Calamares et Gambas

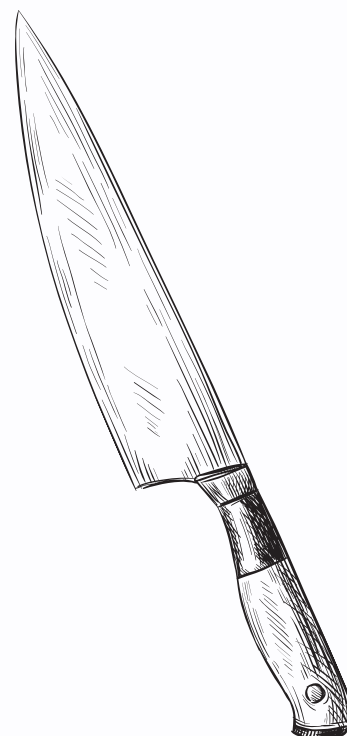
31.50

Espetada de Calamares e Gambas
Skewer of Squid and Prawns (1,2,7,14)

Cataplana de Poisson 2p

60.00

Cataplana de Peixe para 2
Portuguese Seafood Stew Cooked
in a Cataplana (1,2,4,7,14)



Morue Grillé Sauce Portugaise à 32.50

Base d'Huile d'Olive

Bacalhau Grelhado c/ Molho Verde

Grilled Codfish with Portuguese Olive Oil Sauce (1,4)

Morue Façon Maison 29.50

Bacalhau á Moda da Casa

Fried Codfish with Sautéed Onions, Bell Peppers and Chips (1,3,4)

Morue Façon à Brás 28.50

Bacalhau á Brás

Codfish with Egg and Shredded Potatoes (3,4,7)

Dorade Grillée Sauce Portugaise 29.50

à Base d'Huile d'Olive

Dorada Grelhada c/ Molho Verde

Grilled Sea Bream with Portuguese Olive Oil Sauce (1,4)

Bar Grillé Sauce Portugaise à 29.50

Base d'Huile d'Olive

Robalo Grelhado c/ Molho Verde

Grilled Sea Bass with Portuguese Olive Oil Sauce (1,4)

Sole Meunière 35-40

Solha Grelhada c/ Molho de Manteiga

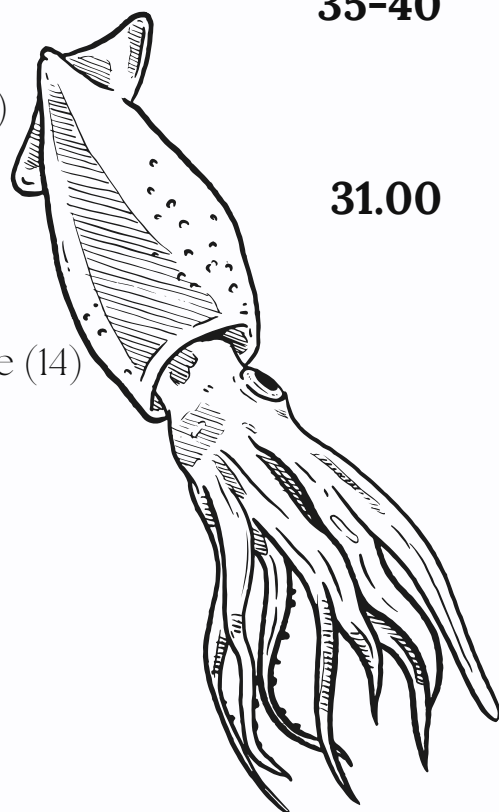
Grilled Sole with a Drizzle of Melted Butter (1,4,7)

Calamares Grillés Sauce Portugaise 31.00

à Base d'Huile d'Olive

Lulas Grelhadas c/ Molho Verde

Grilled Calamares with Portuguese Olive Oil Sauce (14)



Grillade Mixte de Poissons (2p)

Grelhada Mista de Peixe
Mixed Grilled Fish (1,2,4,7,14)

68.00

Tri de Poissons Sauce Champagne

Trio de Peixe c/ Molho de Champanhe
Three-Fish with Champagne Sauce (1,2,4,7)

29.50

Sardines Grillées Sauce Portugaise

à Base d'Huile d'Olive

Sardinhas Grelhadas c/ Molho Verde
Grilled Sardines with Portuguese Olive Oil Sauce (4)

17.50

Poulpe Grillé Sauce Portugaise

à Base d'Huile d'Olive

Polvo à Lagareiro
Grilled Octopus with Portuguese Olive Oil Sauce (14)

35.00

Gambas Façon du Chef ½Kg ou 1Kg

Gambas à Maneira do Chef Manuel Matias
Chef's Special Prawns (1,2,7)

½ Kg 1p 32,50

1 Kg 2p 65,00

Gambas aux Gorgonzola

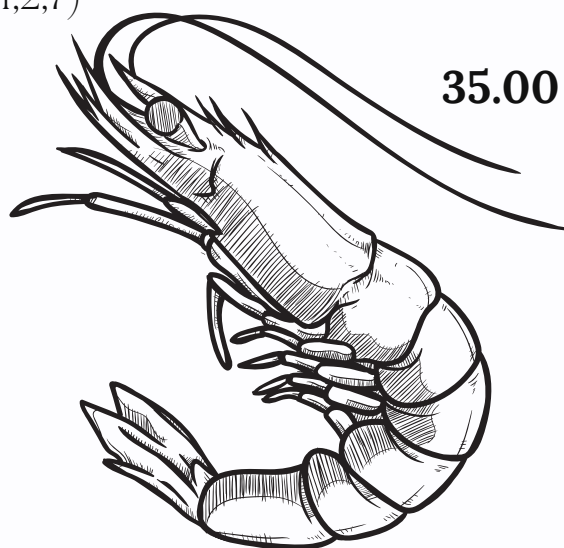
Gambas c/ Molho de Queijo Gorgonzola
Prawns with Gorgonzola Cheese Sauce (1,2,7)

32.50

Scampi à l'Ail

Camarão ao Alho
Garlic Butter Shrimp (2,7)

35.00



Deux accompagnements au choix parmi frites, croquettes,
pommes nature, riz, légumes ou salade.

Two side dishes of your choice between fries, croquettes,
boiled potato, rice, vegetables, or salad.

BOEUF

Filet Grillé

32.00

Filé Grelhado

Grilled Beef Tenderloin

Filet Trois Poivre

34.50

Filé c/ Molho as Três Pimentas

Beef Tenderloin with Three Peppercorn Sauce (1,7)

Filet Crème Champignon

34.50

Filé c/ Molho aos Cogumelos

Beef Tenderloin with Mushroom Sauce (1,7)

Entrecôte Grillée Maître d' Hotel

28.00

Contrafilé Grelhado c/ Manteiga Maître d'Hotel

Grilled Ribeye Steak with Maître d'Hotel Butter (1,7)

Entrecôte Marchand de Vin

30.50

Contrafilé c/ Molho de Redução de Vinho Tinto

Ribeye Steak with Red Wine Sauce (1,7)

Entrecôte Gorgonzola

30.50

Contrafilé c/ Molho de Queijo Gorgonzola

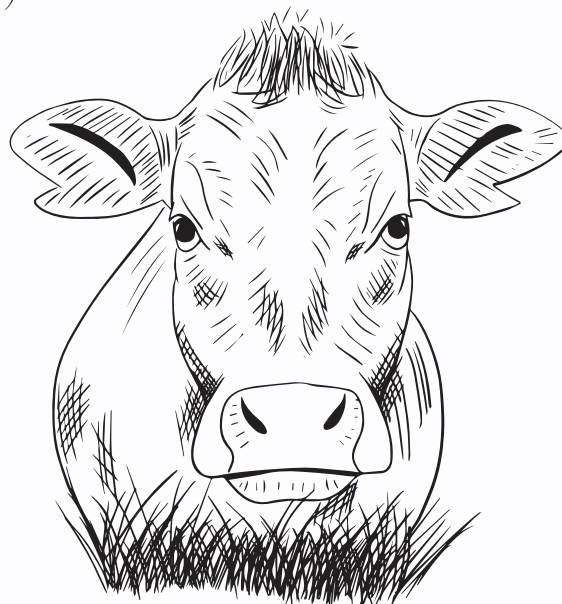
Ribeye Steak with Gorgonzola Cheese Sauce (1,7)

Entrecôte Crème Champignon

30.50

Contrafilé c/ Molho de Cogumelos

Ribeye Steak with Mushroom Sauce (1,7)



Picanha d'Angus

32.00

Culotte de Boeuf Accompagné
d' Ananas et Banane Panée
Rump Cap Steak Accompanied by
Pineapple and Breaded Banana(1,3,7)

Posta Mirandesa

29.50

Découpe Spéciale de Viande de Bœuf Grillée, Originnaire
de la Région de Miranda do Douro au Portugal.
Special Cut of Grilled Beef, Originating from the
Miranda do Douro Region in Portugal.

Côte à l'Os Grillée

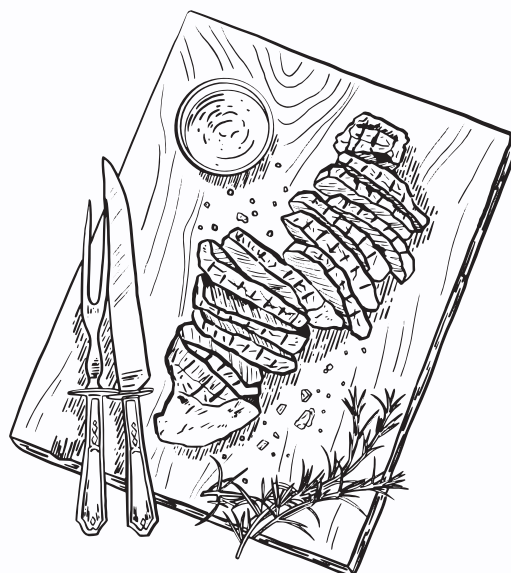
33.50

Costeleta de Vaca Grelhada c/ Manteiga Maître d'Hotel
Grilled Club Steak with Maître d'Hotel Butter(7)

Bitoque

25.50

Traditional Portuguese Steak whit Egg
and Garlic Sauce(1,3,7)
Steak Portugais Traditionnel avec Œuf
et Sauce à l'Ail



Deux accompagnements au choix parmi frites, croquettes,
pommes nature, riz, légumes ou salade
Two side dishes of your choice between fries, croquettes,
boiled potato, rice, vegetables, or salad

CHEVAL

Filet de Cheval Sauce Marchand de Vin

32.50

Bife de Cavalo c/ Molho de Redução de Vinho Tinto
Horse Steak with Red Wine Reduction Sauce (1,7)

Filet de Cheval Sauce Moutarde

32.50

Bife de Cavalo c/ Molho de Mostarda
Horse Steak with Mustard Sauce (1,7,10)

Filet de Cheval Sauce Provençale

32.50

Bife de Cavalo c/ Molho Provençal
Horse Steak with Provençale Sauce



VOLAILES

Escalope de Poulet au Curry

22.50

Escalope de Frango c/ Molho de Curry
Chicken Escalope with Curry Sauce (1,7)

Escalope de Poulet Grillé

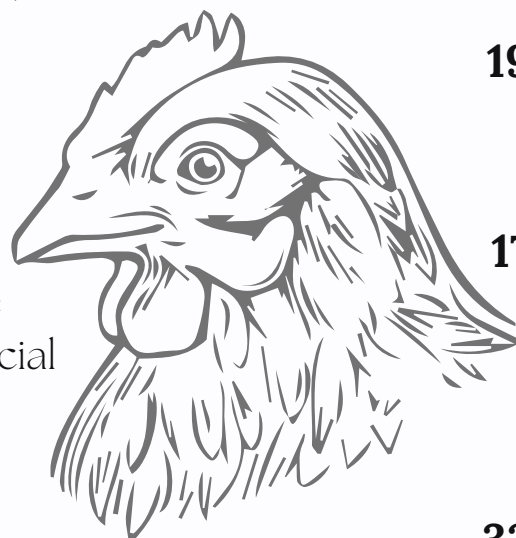
19.50

Escalope de Frango Grelhado
Grilled Chicken Escalope (7)

Frango Churrasco

17.50

Demi Poulet Grillé à la Broche Rotative
Accompagné d'une Sauce Maison Spécial
Half Gilled Chicken Served with a
Special Homemade Sauce



Magret de Canard à l'orange

32.50

Magret de Pato c/ Molho de Laranja
Duck Breast with Orange Sauce (1,7)

Magret de Canard aux Trois Poivres

32.50

Magret de Pato c/ Molho as Três Pimentas
Duck Breast with Green Peppercorn Sauce (1,7)

VEAU

Côte de Veau Grillée

Costeleta de Vitela Grelhada
Grilled Veal Chop (7)

31.50

Escalope de Veau Crème Champignon

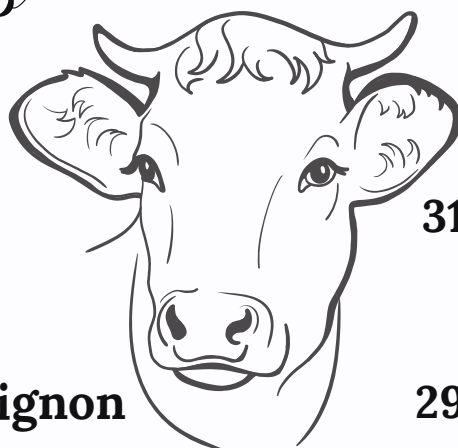
Bife de Vitela c/ Molho de Cogumelos
Veal Steak with Mushroom Sauce (1,7)

29.50

Cordon Bleu Crème Champignon

Carne Panada Recheada c/ Fiambre e Queijo
Breaded Meat Stuffed with Ham and Cheese (1,3,7)

30.00



PORC

Cordon Bleu Nature

Carne Panada Recheada c/ Fiambre e Queijo
Breaded Meat Stuffed with Ham and Cheese (1,3,7)

25.00

Cordon Bleu Crème Champignon

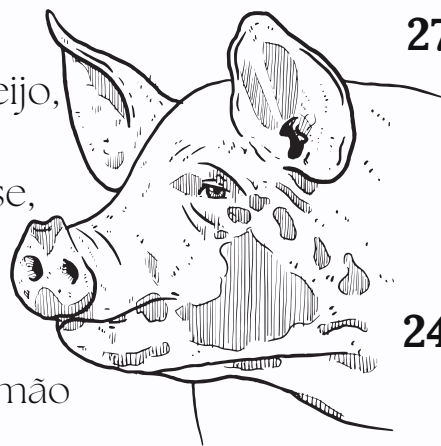
Carne Panada Recheada c/ Presunto e Queijo,
Servida c/ Molho de Cogumelos
Breaded Meat Stuffed with Ham and Cheese,
Served with Mushroom Sauce (1,3,7)

27.50

Escalope Viennoise

Carne de Porco Panado c/ uma Rodela de Limão
Pork Schnitzel with a Slice of Lemon (1,3)

24,50



Escalope Chasseur

Escalope de Porco c/ Molho de Carne Especial
Pork Escalope with Special Meat Sauce (1,7)

27.00

Deux accompagnements au choix parmi frites, croquettes,
pommes nature, riz, légumes ou salade
Two side dishes of your choice between fries, croquettes,
boiled potato, rice, vegetables, or salad

Omelettes - Végétariens

NOS OMELETTES

Omelette au Jambon

15,50

Omelette de Fiambre
Ham Omelette (3)

Omelette au Fromage

15,50

Omelette de Queijo
Cheese Omelette (3,7)

Omelette Mixte

17,00

Champignon, Jambon Cru et Fromage
Omelette Mista c/ Cogumelos, Fiambre e Queijo
Mixed Omelette with Mushrooms, Ham and
Cheese Omelette (3,7)

NOS PLATS VEGETARIENS

Omelette au Champignon

15.50

Omelette de Cogumelos
Mushrooms Omelette (3)

Omelette aux Légumes

15.50

Omelette de Legumes
Vegetable Omelette (3)

Salade Compagnarde

18.50

Tofu, Champignon, Oignon
Salada c/ Tofu, Cogumelos e Cebola
Salad with Tofu, Mushroom and Onion (3,10)

Feuilleté aux Champignons Frais Plat

18.50

Folhado de Cogumelos
Mushroom Puff Pastry (1,7)



Deux accompagnements au choix parmi frites, croquettes,
pommes nature, riz, légumes ou salade
Two side dishes of your choice between fries, croquettes,
boiled potato, rice, vegetables, or salad

Nuggets de Poulet

10,50

Nuggets de Frango
Chicken Nuggets (1,3)

Escalope Panné

14,50

Carne de Porco Panado c/ uma Rodela de Limão
Pork Schnitzel with a Slice of Lemon (1,3)

Bitoque

15,50

Steak Portugais Traditionnel avec Œuf
et Sauce à l'Ail
Traditional Portuguese Steak with Egg
and Garlic Sauce (3)

Spagetti Bolognese

10,00

Espaguete à Bolonhesa
Spaghetti Bolognese (1)

Spaghetti Carbonara

10,00

Espaguete à Carbonara
Spaghetti Carbonara (1,7)

Batonnet de Poisson Pané

10,50

Palitos de Peixe Panados
Fish sticks (1,3,4)



Deux accompagnements au choix parmi frites, croquettes,
pommes nature, riz, légumes ou salade
Two side dishes of your choice between fries, croquettes,
boiled potato, rice, vegetables, or salad

Desserts

Pudim Caseiro

7,50

Flan Maison

Homemade Flan (1,3,7)

Crème Brulée

7,80

Leite Creme

Crème Brûlée (1,3,7)

Molotof

7,80

Un Dessert Portugais Composé de Blancs d'Oeufs Battus en Neige avec du Caramel et de la Crème aux Oeufs

A Portuguese Dessert made with Beaten Egg

Whites, Caramel, and Egg Custard (1,3)

Doce da Casa

6,80

Crème Fouettée Mélangée avec du Lait

Concentré et des Biscuits Maria Émiettés

Whipped Cream mixed with Condensed

Milk and Crushed Maria Biscuits (1,7)

Baba de Camelo

7,00

Un Dessert au Lait Concentré

Cuit Mélangé avec des Oeufs

Dessert with Boiled Condensed Milk

Mixed with Eggs (1,3,7)

Mousse de Mangue

8,50

Mousse de Manga

Mango Mousse (7)

Mousse au Chocolat

8,50

Mousse de Chocolate

Chocolate Mousse (1,3,7)

Bolo de Bolacha

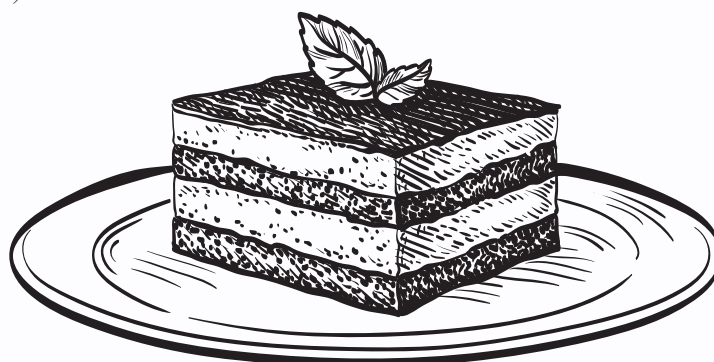
9,50

Gateau de biscuit

Biscuits Cake (1,3,7)

Tiramissu

(1,7)



9,00

Desserts

Fondant au chocolat	10,00
Bolo de Chocolate Derretido Chocolate Lava Cake (1,3,7)	
Ananas au Four avec un Trai de Cannelle	8,50
Ananás Assado c/ Um Toque de Canela Baked Pineapple with a Hint of Cinnamon	
Ananas Frais	7,50
Ananás Fresco Fresh Pineapple	
Salade de Fruit	6,50
Salada de Frutas Fruit Salad	
Assiette de Fromages	8,50
Tábua de Queijos Cheese Plate(7)	
Banana Split	12.00
Banana c/ Bolas de Sorvete de Baunilha, Cobertas c/ Chocolate Quente e Chantilly Banana with Vanilla Ice Cream Scoops Covered in Hot Chocolate and Whipped Cream (3,7)	
Dame Blanche	11.50
Bolas de Sorvete de Baunilha Cobertas c/ Chocolate Quente e Chantilly Vanilla Ice Cream Scoops Topped with Hot Chocolate and Whipped Cream (3,7)	
Café Glacé	11.80
Café Gelado c/ Bolas de Moka Iced Coffee with Mocha Balls (3,7)	
Coupe Colonel	8.00
Sorvete de Limão e uma Dose de Vodka Lemon Sorbet and a Shot of Vodka	

