SACCHARUM

SAINT VALENTINE

SÃO VALENTIM

Menu

SAVOY *signature*

Amouse-bouche

Tempura
Vegetables . fermented garlic mayonnaise
Tempura
Vegetais . maionese alho fermentado

Tempura (VG)
Avocado . ponzu . cucumber . mango
Tempura (VG)
Abacate . ponzu . pepino . manga

Starter//Entrada

Duck
Capraccio . Caeser
Pato
Carpaccio . Caeser

Seitan(VG)
Sweet chili . barbecue sauce . potato . asparagus . olives . parsley cream . tomato rougail
Seitan(VG)
Pimenta doce · molho barbecue . batata . espargos . azeitona · creme de salsa · rougail tomate

Fish//Peixe//First//Primeiro

Red mullet fish
Red prawn . banana . miso
Salmonete
Gamba vermelha . banana . miso

Egg(VG)
Gold leaf . Wild mushrooms . Pumpkin . Chestnut
Ovo (VG)
Folha de ouro · cogumelos selvagens . abobora · castanha

Palate cleanser//Limpa palato

Sorbet
Tangerine . sparkling white wine foam
Sorvete
Tangerina . espuma de espumante

Meat//Carne//Second//Segundo

Black Angus
Sweet potato gnocchi . pine nuts . dried tomato
Black Angus
Gnocchi de batata-doce . pinhões . tomate seco

Eggplant (VG)
Yam . Parmesan cheese . vegetalble jus
Beringela (VG)
Inhame · Parmesão · jus vegetal

Dessert//Sobremesa

Pistacchio mousse
Pistacchio . jelly . strawberries . chocolate
Mousse pistacho
Pistácio . gelatina . morangos . chocolate

Crème brûlée (VG)
Almond . Tonka bean
Crème brûlée (VG)
Amêndoa · Fava tonka

Coffee
Petit fours
Café
Petit fours

Drinks during meal//Bebidas durante o jantar

Red and white wine Saccharum selection,
beer, soft drinks, still and sparkling water
Vinhos tinto e branco seleção Saccharum
cerveja, refrigerantes e águas

105€ per couple// por casal

3 courses menu with starter, fish or meat and dessert
Menu 3 pratos com entrada, peixe ou carne e sobremesa

125€ per couple// por casal

4 courses menu with starter, fish, meat and dessert
Menu 4 pratos com entrada, peixe, carne e sobremesa