
CREMES, SOPAS E ENTRADAS / CREAM, SOUP AND STARTER

Creme de legumes

Vegetable cream soup

5,00 €

Sopa de feijão com hortaliça

Bean soup with vegetables

5.00€

PEIXE / FISH

Lombo de bacalhau albardado com cebolada de boletos puré de chervia e grelos salteados

Codfish and onions, mushrooms, parsnip purée and sautéed turnip

20.00€

Perna de polvo assada, puré de abóbora manteiga e migas beiras

Roasted octopus, pumpkin purée and beans and turnips

24.00€

CARNE / MEAT

Lombinho de porco com castanhas, cogumelos, couve portuguesa e crumble de broa

Pork loin with chestnuts, mushrooms, cabbage and corn bread

1 pessoa / 1 person

18.50€

2 pessoas / 2 people

33.00€

Cabrito serrano assado com castanhas, grelos e alecrim

Roasted kid with chestnuts, rosemary and greens

24,00€

SALADA / VEGETARIANO / SALAD / VEGETARIAN

Salada da serrana (alface, tomate, cogumelos, chervilha, presunto, queijo) e sementes de abóbora
Regional salad (lettuce, tomato, mushrooms, parsnip, smoked ham, cheese) and pumpkin seeds

9.00€

Omelete mista com seleção de alfaces e balsâmico

Cheese and ham omelet with lettuces and balsamic sauce

10.00€

PARA CRIANÇAS / FOR KIDS

Sopa de Legumes da Horta

Vegetable Soup

5,00€

Panadinhos de Frango com Arroz às Pintinhas verdes e amarelas

Chicken nuggets with peas and sweet corn rice

10,00€

SOBREMESAS / DESSERT

Fruta natural ou salada de frutas

Fruit or fruit salad

4,50€

Pudim de castanhas com mousse e sorvete de mel

Chestnuts pudding with mousse and honey sorbet

5.00€

Tarte serrana com nuvem de requeijão*

*Regional pie with cheese curd ice cream**

5,00 €

Queijo da Serra com doce de abóbora

Regional cheese with pumpkin jam

8,50 €
