

“nothing
brings
people
together
like
food.”

Meunier

Entradas

Appetizers

Aveludado de espargos verdes com crocante de bacon

Greens asparagus soup with crispy bacon

7,00€

Mil folhas de salmão fumado, maracujá e espinafre baby

Mille-feuille of smoked salmon, passionfruit and spinaches

9,00€

Carpaccio de novilho à moda do chefe

Veal carpaccio

11,00€

Tataki de atum, ovas de tobiko e molho teriaki

Tataki of tuna, tobiko eggs and teriyaki sauce

12,50€

Tachinhos

do Chefe

Chef's

“Tachinhos”

Arroz cremoso de pato com enchidos

Creamy duck rice with Portuguese sausages

18,50€

Açorda de marisco com espuma de coentros

Seafood “Açorda” with corianders

16,00€

Massada de Bacalhau e Ameijoas

Codfish and clams pasta

17,50€

Peixe

Fish

Pregado à Meunier sobre puré trufado com

cenoura baby refrescante

Turbot au Meunier with truffled pureé

with baby carrots

16,50€

Bacalhau confitado com crosta de Tomate e

Azeitonas em Puré de Grão.

Confit codfish with tomato and olives crust

and chickpea pureé

17,50€

Polvo assado em cama de espargos verdes e

batata doce crocante.

Roasted octopus with green asparagus

and crispy sweet potato

19,00€

Peixe-galo crocante sobre legumes thay

e zabaione de yuzu

Crispy john dory with thay vegetables

and zabaione of yuzu

20,00€

Carne

Meat

Lagartinhos de porco preto com migas

de espargos e enchidos

Black Pig loin with asparagus “migas”

and Portuguese Sausages

18,50€

Carrê de borrego em crosta de brôa e ervas frescas

acompanhado de gratin de batata

Lamb carré with corn bread and herbs crust

and potato gratin

20,00€

Entrecôte de novilho com molho de mostarda dijon,

coçumelos salteados e batata ponte nova

Veal entrecôte with Dijon mustard sauce,

sautéed mushrooms and potatoes

22,00€

Coxa de frango recheada com farinha e

coçumelos silvestres em cama de couscous

com espinafres

Chicken leg filled with “farinha” and mushrooms

with couscous and spinaches

16,50€

Vegetariano

Vegetarian

Tagliatelle com legumes salteados

Tagliatelle with sautéed vegetables

14,50€

Torre de legumes grelhados com queijo cabra gratinado

Grilled vegetables with goat cheese

12,50€

Tofu salteado com legumes e molho de soja

Sautéed tofu with vegetables and soya sauce

16,00€

Sobremesas

Desserts

Fruta laminada

Sliced fruit

5,00€

Crumble de maçã e moscatel com

gelado de baunilha

Apple crumble moscatel with

vanilla icecream

6,50€

Mousse de lichia, coulis de groselha negra

e crumble de avelã

Lychée mousse, black gooseberry sauce

and hazelnut crumble

8,00€

Petit gâteau com gelado de côco

Petit gâteau with coconut ice cream

8,50€

Tarte de queijo e coulis de frutos vermelhos

Cheese tart with red fruits sauce

9,00€

Tábua de queijos

Portuguese cheese platter

14,50€