



# The MENU

## Garden and Sea

### *House aperitif*

*Fresh bread · olive oil · flavoured butter · olives*

### STARTER

- *Sautéed prawns with garlic, lemon and white wine, served with fresh bread* •
- *Gratinated goat's cheese with Algarve orange, honey and thyme* •

### MAIN COURSE

- *Grilled sea bass with lemon olive oil, wild rice and roasted vegetables* •
- *Roasted rack of lamb with a garlic, rosemary and honey crust, served with vegetables and potatoes* •
- *Creamy lemon orzo with green asparagus, toasted almonds and fresh herbs* •

### DESSERT

- *Fresh orange with port wine reduction and mint* •
- *Warm almond cake with lemon zest and vanilla ice cream* •

€ 49 p.p. incl. aperitif, water and coffee speciality

