



welcome

Appetisers

bread, chef's butter and olives seasoned with olive oil, garlic and oregano

3,9€

starters mountain

Three-cheese fondue

three-cheese fusion

8,9€

Eggs and truffled rocket

egg on a bed of arugula, enriched with smoked bacon and wild mushrooms

8,9€

Bird's nest

egg in arugula bed, enriched by wild mushrooms

9,8€

éLeBê salad

lettuce, cherry tomatoes, parmesan cheese, nuts, tropical fruits, smoked salmon, and drizzled with a blend of red Port wine and balsamic vinegar

11,9€

Starter mix - 5 delicacies

from the listed starters, select five and make your own tasting menu (tiger prawns not included)

39,9€

soups

Vegetable cream soup

light, fresh vegetable soup

2,9€

starters sea

Carpaccio de polvo

thin slivers of soft octopus, truffle oil, arugula and dried fruits

9,9€

Scallops in lime tempura

scallops gratin in lime tempura with poached pear purée

12,9€

Prawn casserole

giant prawn sautéed in olive oil, garlic and the chef's own spicy sauce (for two)

23,9€

Tiger prawn flambé

two tiger prawns are cut open and drizzled with spicy butter sauce

49,8€



fish suggestions

Sea bass fillet with almonds	19,8€
served with tomato risotto	
Cod a la éLeBê	20,9€
served with the chef's special sauce and mashed potatoes	
Batch of grouper	22,9€
garnished with tender and succulent bimi	
Octopus tentacle with garlic	24,8€
the octopus, the mushroom and the hazelnuts	
Tiger tagliatelle	39€
the tiger prawn, fresh pasta, the pesto and basil pesto	

meat suggestions

Chimichurri chicken	18,9€
the flavour, the scents and the mushroom risotto	
Grandma's roasted veal	19,9€
slow-roasted and sweetened with wild chestnuts	
Country steak	21,9€
grilled veal steak with yummy garnishing	
Grandma Gustinha's casserole steak	21,9€
beef sirloin steak made according to Granny's secret recipe, enriched with traditional smoked ham	
Oven roasted goat	21,9€ - 42€
slow-roasted young goat, served with roasted potatoes and turnip greens	

pasta and risottos

Mushroom risotto	19,6€
risotto with fresh mushrooms	
Mountain and sea tagliatelle	19,8€
garnished with prawns, pesto and basil	
Cod and prawn risotto	19,9€
cod risotto flavoured with prawn broth and turnip greens	

children's menu

Chef's Bolognese	12,5€
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side dishes

Mushroom risotto	3,9€
Tomato risotto	3,9€
Mashed potatoes	3,9€
Truffled leek puree	3,9€
Potatoes (fried/roast)	3,9€
Vegetables (grilled/sautéed)	3,9€

desserts

<p>Tiramisú the Italian tradition...</p>	7,8€	<p>Toucinho do céu portuguese traditional recipe</p>	7,8€
<p>Fruit Trilogy fruit trilogy, carefully laminated and decorated</p>	7,4€	<p>Coconut and pumpkin perfect combination between coconut and pumpkin with the freshness of the ice cream</p>	7,9€
<p>Chocolate mousse served in a wafer cup, where everything is to be savored</p>	7,6€	<p>Delicate coffee espresso coffee accompanied by three small samples of our desserts</p>	12,8€
<p>Portuguese pear pie portuguese pear pie, the chef's secret recipe</p>	7,6€		