

## WINE PAIRING MENU

### CASA DA ÍNSUA

**ALHEIRA** [traditional Portuguese game sausage] **CROQUETE**  
**WITH SERRA DA ESTRELA CHEESE AND BRAVO DE ESMOLFE APPLE**  
Accompanied by a glass of Casa da Ínsua Rosé Wine

**TUNA CARPACCIO AND FENNEL SPROUT**  
**[FRESH MARINATED TUNA, PICKLED VEGETABLES AND VINAIGRETTE]**  
Accompanied by a glass of Casa da Ínsua 2022 Encruzado White Wine

**CODFISH WITH TWO TEXTURES**  
**[CODFISH FILLETS, RICE WITH TURNIP GREENS AND COD TONGUES]**  
Accompanied by a glass of Casa da Ínsua 2022 Encruzado White Wine

### LEMON SORBET

**LEG OF LAMB WRAPPED IN BACON, COOKED AT A LOW TEMPERATURE**  
**[LAMB Tournedo, Spinach and New Potatoes]**  
Accompanied by a glass of Casa da Ínsua Red Wine Reserve 2017

**PASSION FRUIT CHEESE**  
**[CHEESE-SHAPED DESSERT MADE WITH PASSION FRUIT JELLY,**  
**SPECIAL CHEESE CREAM AND THISTLE CAKE COVERED IN MILK CHOCOLATE]**  
Accompanied by a flute of sparkling wine from Casa da Ínsua

**85€ PER PERSON**

(upon advanced booking)

Should you have any intolerance or allergy, please contact our waiter.

No dish, food or drink, including the starters, can be charged if not requested by the customer or unused.

VAT inclusive at standard rate. Complaints book available.