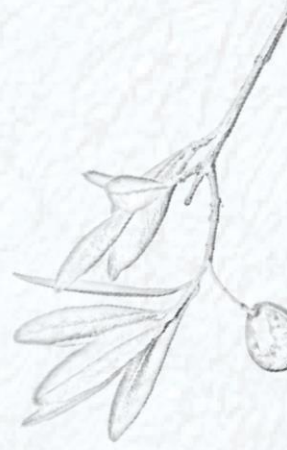


Lunch Menu

Menu available from 12:30 PM to 03:00 PM



STARTERS

Caldo Verde 🌾

Traditional green cabbage soup with chorizo from “Barrancos”

Matiz Salad 🥗 🍷

A refreshing salad with potato vinaigrette, smoked tuna and boiled egg

Pumpkin Cream 🥥

With Portuguese Serra da Estrela cheese and toasted seeds

Scallop 🍷 🥗 🐟 🦪 🥚

Sautéed parsnips and hollandaise sauce

Portobello Mushrooms 🌾 🥗 🐟 🦪 🥚

Grilled Portobellos from Bellmonte enriched with national vegetables and the best selection of sweet potatoes

MAIN COURSES

Steak Matiz 200g

The most succulent meat cooked always respecting the desired cooking point, sided by potato soufflé and grilled vegetables

Codfish Confit 🌾 🥗 🐟 🥚

Traditional half cured cod fish with cornbread crust and sausage, spinach, sun-dried tomato, sautéed potato

Tagliatelle 🌾 🥗 🥚

With wild mushrooms, avocado and almond

Pork Cheek 🥥

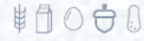
Sweet potato and crispy smoked ham

Plantbased 🥗 🌾 🍷 🥚

A recipe to challenge lovers of purely organic and plant-based cuisine, stuffed and roasted peppers with vegetarian meat and rice

DESSERTS

Homemade Sorbet and Ice Cream Selection



A selection of seasonal sorbets created by our chef with the best fruit from Portugal

La Parisienne

Pick your favorite treat from the showcase of our Chef in our Patisserie

Seasonal Fruits, Homemade Sorbet

Juicy and tasty fresh fruit served with lemon sorbet

Cheese Board



Selection of great Portuguese Cheeses

Convent Sweet Treats from Portugal



A tribute to the amazing heritage of ancient Portuguese dessert making. Very rich selection of egg & sugar based sweets loyal the old convents and monasteries recipes.

TWO-COURSES
MENU
26

THREE-COURSES
MENU
29

Menus include tea or coffee, water and covert.

ALLERGENS



Gluten



Nuts



Milk



Eggs



Peanuts



Soybeans



Celery



Mustard



Sesame Seeds



Fish



Molluscs



Crustaceans



Sulphites



Lupin

All prices are in Euros, VAT Included at the current rate
Allergen information is available for consultation. If you have food allergy or intolerance, please inform our team in advance.
No dish, food product or beverage, including the couvert, can be charged if not ordered or consumed.

