

A faint, light gray background illustration of a Parisian street scene. On the left, a multi-story building with many windows is visible. In the foreground on the left, there is a small outdoor cafe with a table and chairs. On the right, a vintage-style tram or bus is parked or moving along the street. The overall style is a soft, artistic sketch.

Bistrot
“Le Café”

COUVERT

5€

Seleção do Chef com pão, manteiga, azeite aromatizado com alecrim e amuse bouche
Chef's selection with bread and pavé, butter, aromatized olive oil and amuse bouche

OS NOSSOS CESTOS OUR BASKETS

14€

Salgados Tradicionais Premium
(rissol de leitão, croquete de picanha, bolinha de alheira e coxinha de carne)
Premium traditional fritters
(suckling pig rissole, sirloin croquet, poultry chorizo fried ball and dry meat croquete)

AS NOSSAS TÁBUAS OUR ASSORTMENTS

Tábua de queijos
Board Cheese

16€

Tábua de charcutarias ibéricas
(paio de Barrancos, paiola da Beira, copita estremenha e presunto ibérico)
Iberian charcuteries board
(paio de Barrancos, paiola da Beira, copita from Estremadura and iberian pork smoked ham)

19€



SOPAS SOUPS

Sopa do dia do Chef **
Chef's Daily soup

5€

Creme de legumes com croutons **
Seasonal vegetables cream soup

6€

Sopa de peixe e marisco da nossa costa com hortelã
Our coast fish and sea food soup with mint

7€

ENTRADAS STARTERS

Salteado de gambas com alho e coentros
Sautéed prawns with garlic and coriander

23€

Salada tépida de legumes e teriyaki **
Vegetable warm salad with teriyaki sauce

18€

Salada Niçoise **
Niçoise salad

18€

Salada César **
César salad

19€

Salada de Camarão com molho de cocktail **
Prawn salad with cocktail sauce

21€

****Incluído no regime de meia-pensão.**

Caso deseje alguma outra sugestão da nossa ementa, aplica-se um suplemento de 25€.

Included in the half-board package. If you would like another option from the menu, a supplement of €25 will be applied.

PEIXE FISH

Bife de atum na grelha, creme de batata-doce e redução de balsâmico di Modena 23€
Grilled tuna steak, sweet potato purée and balsamic di Modena reduction

Peixe do dia grelhado (robalo, corvina, peixe-espada ou dourada) ** 24€
Catch of the day on grill (sea bass, croaker, scabbardfish or gilt-head bream)

Bacalhau confitado em azeite, alho, alecrim, creme de grão e espinafres baby 30€
Cod fish "au confit" in olive oil, garlic, rosemary, chickpea purée and baby spinach

Lombo de garoupa corado, puré de cenoura, espargos e molho de champagne 32€
Grouper loin "au sauté", carrot purée, asparagus and champagne sauce

Bacalhau com natas ** 22€
Creamy codfish

CARNES MEAT

Peito de frango recheado com mozzarella, tomate seco e manjerição, arroz de açafrão ** 21€
Chicken supreme stuffed with mozzarella, dried tomato and basil, saffron rice

Lombinhos de porco corados com presunto à Portuguesa ** 22€
Portuguese style sautéed Iberian pork loin with smoked ham

Costeletas de borrego grelhadas com alecrim e tomilho 32€
Grilled lamb with rosemary and thyme

Arroz de pato com enchidos ** 22€
Duck rice with Portuguese sausages

OS NOSSOS BIFES OUR STEAKS



12:00 às 00:45
12:00 p.m to 00:45 a.m

Bife de alcatra à Mirandesa 23€
Rump Steak Mirandesa

Bife da vazia corado, mostarda Dijon 24€
Sirloin Steak, dijon mustard

Lombo de novilho, molho de três pimentas 36€
Beef Tenderloin, tree Pepper chilli sauce

GUARNIÇÕES (ESCOLHA DOIS) SIDE DISHES (CHOOSE TWO)

Batata frita, arroz branco ou gratin de batata
Legumes a vapor, esparregado ou salada
Chips, white rice or potato gratin
Steamed vegetables, spinach cream or salad

VEGETARIANO VEGETARIAN

Ragôut de legumes com arroz integral ** 21€
Seasonal vegetables ragoût with whole rice

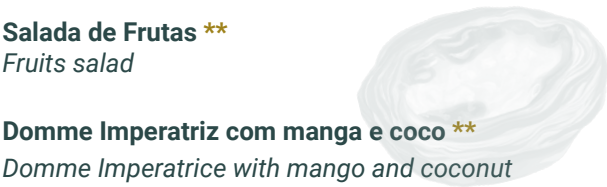
Caril de cogumelos, beringela, courgette e arroz basmati ** 23€
Mushrooms, aubergine, courgette curry with basmati rice

Lasanha de legumes ** 32€
Vegetable Lasagna

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SOBREMESAS
DESSERTS

Mousse de chocolate ** Chocolate mousse	6€
Pastel de nata ** Portuguese cream custard	3€
Fruta da época (laminada) ** Seasonal fruit (sliced)	7€
Salada de Frutas ** Fruits salad	7€
Domme Imperatriz com manga e coco ** Domme Imperatrice with mango and coconut	9€
Terrine de dois chocolates com coulis de frutos vermelhos Two chocolates terrine with red fruits coulis	9€
Crepe, gelado de nata, redução de conhaque e Grand Marnier Crêpe, cream ice cream, reduction of Cognac and Grand Marnier	12€
Gelado taça Dom Pedro (3 sabores à escolha: nata, morango, chocolate, limão, caramelo salgado e manga) Dom Pedro Ice Cream Bowl (3 flavours at your choice: clotted cream, strawberry, chocolate, lemon, salted caramel and mango)	9€
Finalize a sua taça de gelado Finish your ice cream	
Mini suspiros, cookies, caramelo crocante, mix de chocolates Mini meringues, cookies, crispy caramel, mix of chocolates, crunchy raspber	



MENU CRIANÇA
KIDS MENU

15€

SOPA | SOUP

Creme de legumes da estação
Seasonal vegetables cream soup

PRATOS PRINCIPAIS | MAIN DISHES

Filete de robalo panado
Breaded sea bass filet

Filete de novilho e batata frita
Veal steak with fries

Peito de frango grelhado com puré de batata
Grilled chicken steak with potato purée

SOBREMESAS | DESSERTS

Mousse chocolate
Chocolate mousse

Salada de frutas
Fruits salad

Taça de gelado
(2 sabores à escolha: nata, morango, chocolate, limão, caramelo salgado e manga)
Ice cream bowl
(2 flavours at your choice: cream, strawberry, chocolate, limon, salted caramel and mango)

Finalize a sua taça de gelado | Finish your ice cream

Mini suspiros, cookies, caramelo crocante, mix de chocolates
Mini meringues, cookies, crispy caramel, mix of chocolates, crunchy raspber

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Caro cliente, informamos que alguns dos nossos pratos podem conter substâncias causadoras de alergias ou intolerâncias, caso tenha dúvidas, por favor consulte a nossa equipa. Nenhum prato ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado. Preços em euros com IVA incluído à taxa legal em vigor. O restaurante dispõe de livro de reclamações.
Dear customer, please be aware that some of our plates contain substances that can cause allergies or intolerances, for any questions please ask our staff. No food can be charged if it is not requested by the customer or if it is unusable. Prices in euros with VAT included at the current rate. The restaurant has a complaints book available.