

GRANDE ESCOLHA



Campo**Real**
Golfe & Natureza

Couvert

€ 3,00

Soups & Starters

Peas Cream Soup with Dry Figs and Smoked Raw Ham

€ 3,50

Spinaches Soup with Clams and Lentils

€ 8,50

Octopus “Carpaccio” Seasoned with Garlic, Olive Oil, “Paprika”,
Red Wine Vinegar, Fresh Herbs and “Fleur du Sel”

€ 7,00

Marinated Portuguese Sardines Served Over Bread Toasts with
Tomato “Confit” and Oregano

€ 5,50

Blood Pudding Sausage “Parfait” with Apple, cornbread crumb
and Fried Parsley Sauce

€ 5,00

Foie Gras” Terrine Served with Figs Pie and Cranberry Compote

€ 12,00

Vegetarian

Vegetables Stew with Curry And Other Spices with Mixed Wild Rice
with a Portuguese Flavoured rice

€ 12,50

Assorted Lettuces Salad with Green Apple, Toasted Hazelnuts, Avocado,
“Pico” Island Cheese and Cherries Vinaigrette

€ 10,00

Grilled Vegetables with Thyme, Olive Oil and Lemon

€ 13,00

VAT included

This establishment has a complaint book
For any allergy enquiries contact the waiter

Fish & Seafood

Fried Hake Fillets Dipped with Eggs and Flour,
served with “Romanesca” Cabbage Rice

€ 17,50

Salmon “Pappillote” with Leeks, Potatoes and Herbs

€ 15,00

Baked Unsalted Codfish with Mash Potatoes
and “Cèpes” Marinated in Olive Oil and Corn Bread

€ 18,50

Monkfish Stew with, Mussels, Potatoes, Onions, Bell Peppers, Garlic and Parsley
(Served in a Iron Pan)

€ 20,00

Authentic Portuguese Lobster Stew with Special Old Brandy from Lourinhã Place
(Served in a Iron Pan)

€ 42,50

Lobster Fried Pastries Served with a Grooved Razors Shells’ Rice
(Served in a Iron Pan)

€ 23,50

Chef’s Table

Daily suggestions with regional products newly arrived
including Grilled Fresh Fish

[Talk to the Chef and arrange your recipe]

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Meat

Grilled Chicken Breast with a “Foie Gras” Truffle Foam ,
served with Vegetables and a Sautéed Potatoes
€ 15,00

Rooster Stewed with Chick Peas and Little Neck Clams
(Served in a Iron Pan)
€ 15,00

Sautéed Lamb Chops with Rosemary Honey and Mint, Vegetables and Potatoes
€ 24,50

Goat Stew Chef Style Served with Bread Toasts Sprinkled with Olive Oil
(Served in a Iron Pan)
€ 16,00

Stewed Iberian Pork Cheeks in a Red Wine Sauce and a Scrambled Bread
with Green Asparagus
€ 14,00

Sautéed Beef Tenderloin with Garlic Sauce Served with Fried Egg,
Fried Potatoes and Raw Ham
€ 21,00

Desserts

Sweet Portuguese Cream Milk with Demerara Sugar and Wild Honey
€ 3,50

Rice Pudding with Cardamom and Prunes Stew with Spices
€ 4,50

Poached Pear in a Sweet Red Wine Flavoured with Bay Leaves, Seeds Anise and Cloves
€ 4,50

Apple “Tart-Tatin” with a Cinnamon Mousse
€ 5,00

Special Portuguese Pudding Home Made with Port Wine and Pork Fat,
Wild Fruits and Passion Fruit Ice Cream
€ 6,50

Squash pumpkin cake with Almond Flour served with Vanilla Cream
€ 6,00

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