

BRILHANTE

Baguette, Smoked Butter 4

STARTERS

Sado Oysters

3un. 12 6un. 22 12un. 42

Oscietra Caviar ^{20g} with blinis 95

Salmon Gravlax, *blini, crème fraîche* 16

Tuna tartare with potato salad 16

Scallops, parsnip purée and lemongrass emulsion 25 / *with Caviar* ^(5g) 49

Tenderloin Carpaccio with *Parmigiano Reggiano* and Harry's Bar sauce 14

Steak Tartare 25

Veal Croquettes with a selection of mustards 2un. 7

Foie Gras Torchon, shallot compote, brioche 20

🍴 **Mushroom Ravioli**, mushroom jus 12

MAINS

Brilhante Steak

A tribute to the century-old Lisbon recipe for "Bife à Marrare", a speciality immortalised by the famous cafés of the 19th century. We have perfected the recipe, which will remain a well-kept secret.

TENDERLOIN 31

— EXTRAS —

Fried Egg 2,5

Escalope of *Foie Gras* 12

Lobster 25

Caesar Salad with chicken or shrimp 20

Lobster Roll 30

Cod with Pil Pil sauce 22

Tuna, bouillabaisse sauce and clam rice 24

Lobster Rice 47

Cordon Bleu, ham, Emmental and mushrooms 24

Lamb Carré, provence crust and Madeira wine jus 42

🍴 **Mushroom Risotto** 20

SIDE DISHES

Fried Potatoes 5

Truffle Mashed Potatoes 12

Tartiflette au Reblochon 12

Creamed Spinach with *Parmigiano Reggiano* 10

Lettuce Hearts with mustard and honey vinaigrette 6

Endives with Roquefort and Walnuts 10

OSCIETRA CAVIAR: 24/5g

🍴 VEGETARIAN

PRICES IN €, INCLUDE VAT AT THE CURRENT LEGAL RATE.