

BRILHANTE

Baguette, Sun-Dried Tomato Brioche, Smoked Butter, Liver Pâté 4

STARTERS

Sado Oysters

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

Osciètre Caviar 20g with blinis 95

Salmon Gravlax, blini, crème fraîche 17

Meagre Crudo, coconut emulsion, passion fruit 14

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

Tenderloin Carpaccio, Parmigiano Reggiano and Harry's Bar sauce 15

Steak Tartare 25

Veal Croquettes with a selection of mustards 2un. 8

Foie Gras Torchon, shallot compote, brioche 20

ⓧ **Mushroom Ravioli**, mushroom jus 13

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 32

EXTRAS

Fried Egg 2,5

Escalope of Foie Gras 12

Lobster 25

Caesar Salad with chicken or shrimp 22

Lobster Roll 30

Cod with Pil Pil sauce 23

Meagre, cauliflower mousseline, swiss chard and *beurre blanc* 26

Lobster Rice 48

Hachis Parmentier 22

Boeuf Bourguignon 28

Beef Wellington 2pax 54

ⓧ **Mushroom Risotto** 22

SIDE DISHES

Fried Potatoes 6

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.