

# BRILHANTE

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

## STARTERS

### Sado Oysters

3un. 12      6un. 22      12un. 42

**Oscietra Caviar** <sup>20g</sup> with blinis 95

**Salmon Gravlox**, *blini, crème fraîche* 17

**Meagre Crudo**, coconut emulsion, passion fruit 14

**Scallops**, parsnip purée and lemongrass emulsion 25 / *with Caviar* <sup>(5g)</sup> 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

① **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** <sup>2pax</sup> 54

① **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

① VEGETARIAN

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