

BRILHANTE

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

STARTERS

Sado Oysters

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

Oscietra Caviar^{20g} with blinis 95

Salmon Gravlax, blini, crème fraîche 17

Sea Bass, watermelon *aguachile*, corn 14

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

Vitello Tonnato 18

Veal with tuna sauce

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 specialty 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 roast beef or shrimp 22

Lobster Roll 30

Cod with Pil Pil sauce 23

Squid, *beurre blanc*, salmon roe 32

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

Lobster Rice 48

Coq au Riesling, potato purée 22

Suckling Pig Confit, Madeira Wine and orange jus, potato chips 28

Ⓥ **Mushroom Risotto** 22

SIDE DISHES

Fried Potatoes 6

Truffled Mashed Potatoes 12

Tartiflette au Reblochon 12

Creamed Spinach with *Parmigiano Reggiano* 10

Roasted Vegetables 12

Lettuce Hearts with mustard and honey vinaigrette 6

Endives with Roquefort and Nozes 10

OSCIETRA CAVIAR: 24/5g

Ⓥ VEGETARIAN

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