

MENU

“Lés a Lés”

INSPIRED BY THE CHEF'S ROOTS AND CLASSICS



MARTAÍNHA CHESTNUT

Madeira Wine · Hazelnut

BOTICAS TROUT

Anchovies · Yuzu Kosho

PIRI PIRI CHICKEN

Garlic · Lemon

SPIDER CRAB

Red Prawn · XO sauce

CAVIAR AND ONION

Squid · Miso · Brown Butter

BLUEFIN TUNA

Oyster · Cucumber & Apple · Wasabi

FOIE GRAS

Smoked Eel · Quince · Moscatel (Douro)

BREAD AND NATURALLY LEAVENED BRIOCHE

Azores Butter · Organic Extra Virgin Olive Oil

LINE-CAUGHT HAKE

Parsley · Mushrooms · Pil-Pil Sauce

ALGARVE SCARLET PRAWN

Harissa · Pumpkin · Bísaro Pork

NATIONAL VEAL

Eggplant · Béarnaise · Truffle

GOAT CHEESE

Pomegranate · Spices · Walnut

CHILDHOOD MEMORIES

Popcorn · Caramel · Cotton Candy

PETIT FOURS

ÉON **RESTAURANTE**