

OYSTER & CHAMPAGNE BAR

A ARTE DE DEGUSTAR COM TEMPO

Ostras do Algarve, Setúbal e Aveiro (2 und. cada)
Piper-Heidsieck Cuvée Brut Flûte 12cl (2 und.)

€55,00

16h30 – 18h30 | €45,00

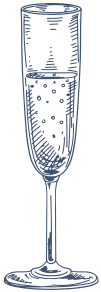


A S OSTRAS

Ostras do Algarve (und.)	€4,00
Ostras de Setúbal (und.)	€4,00
Ostras de Aveiro (und.)	€5,00

O CHAMPANHE

	Flûte (12cl)	Garrafa (37,5cl)	Garrafa (75cl)
PIPER-HEIDSIECK CUVÉE BRUT Pinot Noir, Pinot Meunier & Chardonnay	€19,00	€45,00	€90,00
PIPER-HEIDSIECK ROSÉ SAUVAGE Pinot Noir, Pinot Meunier & Chardonnay	€23,00	€60,00	€120,00
PIPER-HEIDSIECK CUVÉE SUBLIME DEMI-SEC Pinot Noir, Pinot Meunier & Chardonnay			€120,00
PIPER-HEIDSIECK ESSENTIEL BLANC DE BLANCS Chardonnay			€135,00



CHAMPAGNE COCKTAIL

€14,00

MONSIEUR PIPER

Piper-Heidsieck Cuvée Brut, Vodka,
Licor de Pêssego e Framboesa



**TODAS AS GRANDES HISTÓRIAS
COMEÇAM COM UM ENCONTRO**

Camarão Cozido (200gr)
Croquetes de Novilho com Mostarda (2 und.)
Cerveja Pressão Super Bock 20cl (2 und.)

€29,00

16h30 – 18h30 | €24,00

O S P E T I S C O S

Croquetes de Novilho com Mostarda (2 und.)	€8,50
Camarão Cozido (200gr)	€14,00
Camarão Tigre Grelhado/Frito (und.)	€17,00
Carpaccio de Polvo, Saladinha de Pimentos	€18,00
Gambas Fritas, Alho, Malagueta, Coentros e Sumo de Limão	€19,00
Casquinha de Sapateira	€21,50
Amêijoas à Bulhão Pato (250gr)	€22,00
Prego do Lombo de Novilho e Batata Frita Caseira	€22,00
Pica-Pau do Lombo de Novilho, Alho, Louro e Batata Frita Caseira	€26,50

O S C O C K T A I L S

BLACKBERRY BRAMBLE Gin, Lima, Crème de Mûre	€12,00
CHOOSE WISELY Gin, Limão, Morango	€12,00
JALEO Mezcal, Tequila, Ancho Reyes	€12,00
BETTY WHITE Vodka, Chartreuse, Pepino	€12,00
CROWN Rum, Ancho Reyes, Chartreuse, Ananás, Hortelã	€12,00
SUNSHINE SHANDY Irish Whiskey, Amaretto, Licor de Avelã, Licor de Caramelo, Clara de Ovo	€12,00

OYSTER & CHAMPAGNE BAR

THE ART OF TASTING TAKES TIME

Oysters from Algarve, Setúbal & Aveiro (2 units each)
Piper-Heidsieck Cuvée Brut Flute or Rosé Sauvage 12cl (2 units)

€55,00

4.30pm – 6.30pm | €45,00



THE OYSTERS

Oysters from Algarve (unit)	€4,00
Oysters from Setúbal (unit)	€4,00
Oysters from Aveiro (unit)	€5,00

THE CHAMPAGNE

	Flute (12cl)	Bottle (37,5cl)	Bottle (75cl)
PIPER-HEIDSIECK CUVÉE BRUT Pinot Noir, Pinot Meunier & Chardonnay	€19,00	€45,00	€90,00
PIPER-HEIDSIECK ROSÉ SAUVAGE Pinot Noir, Pinot Meunier & Chardonnay	€23,00	€60,00	€120,00
PIPER-HEIDSIECK CUVÉE SUBLIME DEMI-SEC Pinot Noir, Pinot Meunier & Chardonnay			€120,00
PIPER-HEIDSIECK ESSENTIEL BLANC DE BLANCS Chardonnay			€135,00



CHAMPAGNE COCKTAIL

€14,00

MONSIEUR PIPER

Piper-Heidsieck Cuvée Brut, Vodka,
Peach Liquor & Raspberry



**EVERY GREAT STORY BEGINS
WITH AN ENCOUNTER**

Boiled Shrimp (200gr)
Beef Croquettes with Mustard (2 units)
Draught Beer Super Bock 20cl (2 units)

€29,00

4.30pm – 6.30pm | €24,00

THE APPETIZERS

Beef Croquettes, Dijon Mustard (2 units)	€8,50
Boiled Shrimp (200gr)	€14,00
Tiger Prawn Grilled/Fried (unit)	€17,00
Octopus Carpaccio, Pepper Salad	€18,00
Sautéed Prawns with Olive Oil, Garlic, Coriander, Chili Pepper and Lemon Juice	€19,00
Typical Portuguese stuffed Brown Crab Shell, served with Toasted Bread	€21,50
Sautéed Clams "Bulhão Pato" Style, Olive Oil, Garlic, Coriander and White Wine (250gr)	€22,00
Beef Tenderloin Steak Sandwich, French Fries	€22,00
Typical "Pica-Pau" Beef Cubes, Olive Oil, Garlic and Laurel Leaves, with French Fries	€26,50

THE COCKTAILS

BLACKBERRY BRAMBLE Gin, Lime, Crème de Mûre	€12,00
CHOOSE WISELY Gin, Lemon, Strawberry	€12,00
JALEO Mezcal, Tequila, Ancho Reyes	€12,00
BETTY WHITE Vodka, Chartreuse, Cucumber	€12,00
CROWN Rum, Ancho Reyes, Chartreuse, Pineapple, Peppermint	€12,00
SUNSHINE SHANDY Irish Whiskey, Amaretto, Hazelnut Liqueur, Caramel Liqueur, Egg White	€12,00