

SENSES

RESTAURANT

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COUVERT



Variedade de Pão e Manteigas | Azeite Nº1 da Casa | Flor de Sal
Senses Diário (Entretenimentos de Boca)

Selection of bread and butter | House olive oil nº 1 | Fleur de sel
Amuse bouche

Verschiedene brot- und buttersorten | Haus olivenöl nº 1 | Fleur de sel
Amuse bouche

ENTRADAS | STARTERS | VORSPEISEN



Atum | Citrinos | Abacate Fumado | Pickles € 15,50

Tuna | Citrus fruits | Smoked avocado | Pickles

Thunfisch | Zitrusfrüchte | Geräucherter avocado | Pickles

Vieras | Toucinho de Porco Preto | Puré de Aipo Trufado | Beterraba | Ervilhas € 22,50

Scallops | Iberian pork bacon | Truffled celery purée | Beetroot | Peas

Jakobsmuscheln | Speck vom iberischen schwein | Getrüffeltes sellerie purée | Rote beete | Erbsen

Foie Gras | Peras | Morangos | Avelãs | Caramelo € 23,50

Foie gras | Pear | Strawberry | Hazelnut | Caramel

Foie gras | Birne | Erdbeere | Haselnuss | Karamell

Tomate | Queijo de Cabra | Ovo 82 c° | Pão | Alho | Ervas € 13,50

Tomato | Goat cheese | 82 degree celsius egg | Bread | Garlic | Herbs

Tomate | Ziegenkäse | 82 grad celsius ei | Brot | Knoblauch | Kräuter

Carabineiro | Azeite | Alho | Coentros | Pão € 22,00

Carabineiro | Olive oil | Garlic | Coriander | Bread

Carabineiro | Olivenöl | Knoblauch | Koriander | Brot

PRATOS PRINCIPAIS | MAIN COURSES | HAUPTGERICHTE



Ravioli | Bacalhau | Ossetra | Lavagante € 35,00
Ravioli | Cod | Ossetra | Lobster
Ravioli | Stockfisch | Ossetra | Hummer

Salmonete de Sagres | Cataplana | Batata-Doce | Pata Negra € 30,00
Red mullet from sagres | Cataplana | Sweet potato | Pata negra
Rotbarbe aus sagres | Cataplana | Süsskartoffel | Pata negra

Robalo de Linha | Carabineiro | Caldeirada | Xarém de Lingueirão € 31,00
Sea bass | Carabineiro | Caldeirada | Razor clam polenta
Wolfsbarsch | Carabineiro | Caldeirada | Stabmuschel polenta

Pregado | Lavagante | Algas | Açorda de Berbigão € 33,00
Turbot | Lobster | Seaweed | Cockle bread soup
Steinbutt | Hummer | Algen | Herzmuschel brotsuppe

Duo de Borrego | Jus de Massala | Dukka | Tagine € 29,00
Lamb duo | Massala jus | Dukka | Tagine
Lamm duo | Massala jus | Dukka | Tagine

Rubia Galega 35 Dias | Jus de Porto | Foie | Rabo de Boi € 32,00
Rubia gallega 35 days | Port wine jus | Foie | Oxtail
Rubia gallega 35 tage | Portwein jus | Foie | Ochschwanz

(Leitão)³ | Feijoada | Aipo | Coentros € 27,50
(Suckling pig)³ | Bean stew | Celery | Coriander
(Spanferkel)³ | Bohneneintopf | Sellerie | Koriander

Rubia Galega 35 dias € 75,50
Costeletão 1kg +/- | Batata Sauté Caramelizada | Legumes | Molho Foyot | Molho de Ervas

2/3 Pax •

Rubia Galega 35 days
Chop 1kg +/- | Caramelised potato | Vegetables | Foyot sauce | Herb sauce

Rubia Gallega 35 tage
Kotelett 1kg +/- | Karamelisierte kartoffel | Gemüse | Foyot sauce | Kräuter sauce

VEGANS | VEGAN | VEGAN



Cataplana de Legumes e Seitan com Aromas Árabes e Arroz € 22,50
Vegetable and seitan cataplana | Arabian flavours | Rice
Gemüse-seitan cataplana | Arabische aromen | Reis

Feijoada de Legumes com Couscous e Ervas € 21,50
Bean and vegetable stew | Couscous | Herbs
Gemüse-bohneneintopf | Couscous | Kräuter

SOBREMESAS | DESSERTS | DESSERT



Morangos | Manjeriçã | Baunilha € 11,00
Mousse de Baunilha | Gel de Morangos e Vinagre | Sorbet de Manjeriçã e Queijo de Cabra

Strawberry | Basil | Vanilla
Vanilla mousse | Strawberry and Vinager Gel | Basil and goat cheese sorbet

Erdbeere | Basilikum | Vanille
Vanille mousse | Erdbeer-essiggel | Basilikum-ziegenkäse sorbet

(Floresta Negra ao Cubo) ³ € 14,50
Mousse de Chocolate 70% | Genoise de Cacau | Gelatina Griotte | Parfait Glace de Nata e Kirsch

Black forest cake
Chocolate mousse 70% | Cocoa genoise | Griotte jelly | Parfait of cream and kirsch glace

Schwarzwälder kirschtorte
Schokoladenmousse 70% | Kakau genoise | Sauerkirschgelatine | Parfait von sahne und kirschwasser glace

“Torróni do Algarve” € 12,00
Mousse de Alfarroba | Financier Mel e Laranja | Torróni de Alfarroba e Figo | Parfait de Leite Amêndoas

Algarve Torróni
Carob mousse | Honey and orange financier | Carob and fig torróni | Almond milk parfait

Torróni aus der Algarve
Johannisbrot mousse | Honig-orangen financier | Johannisbrot-feigen torróni | Parfait aus mandelmilch

“O Coco” € 13,00
Mousse de Coco | Manga e Maracujá | Ganache de Chocolate Branco | Sorbet de Ananás

The Coconut
Coconut mousse | Mango | Passionfruit | White chocolate ganache | Pineapple sorbet

Die kokosnuss
Kokosmousse | Mango | Passionsfrucht | Weisse schokoladen-ganache | Ananas sorbet

Queijos Portugueses com Compotas Caseiras

Serra, Ilha, Serpa com Compotas Caseiras e Variedade de Pão e Tostas

€ 16,00

Portuguese cheese selection | Homemade compotes

Serra | Ilha | Serpa | Homemade compotes | Bread | Cracker

Portugiesische Käsesorten | Hausgemachten Konfitüren

Serra | Ilha | Serpa | Hausgemachten Konfitüren | Verschiedenen Brot- und Crackersorten

Prato de Frutas Variadas

€ 10,50

Fruit Plate

Verschiedene Fruchtsorten

Valores com IVA
Prices include VAT
Preise inkl. MwSt.

Caso possua algum tipo de alergia ou intolerância alimentar por favor consulte previamente um colaborador.
If you suffer from any type of food allergy or intolerance please inform the staff.
Wenn Sie an einer Lebensmittelallergie oder -unverträglichkeit leiden, wenden Sie sich bitte vorher an unser Personal.

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado.
(DL- 10/2015 de 16/01)

No dish, food item or drink, including the couvert, may be charged for if it was placed on the table without the customer having ordered it and as long as the customer did not consume any part of it. (DL- 10/2015 de 16/01)

Keine Gerichte, Lebensmittel oder Getränke, einschließlich Couvert, können berechnet werden, wenn der Gast diese nicht bestellt, konsumiert oder benutzt. (DL- 10/2015 de 16/01)

