





Aligned with our 'care' values, our mushrooms may vary depending on their seasonality


today's special ask our staff

  to start *natural sourdough bread, fermented shiitake broth, black trumpet and hazelnut butter, galega olive tapenade with cacao nibs* €7

sharing plates

  mush and chips (enoki) *fried breaded enoki with homemade potato fries and mushroom salt served with horseradish sour cream* €18

 chawanmushi *japanese stew with dashi base and eggs with brown shimeji* €14

 braised little gem lettuce *braised little gem lettuce, mustard vinaigrette, molasses, and cured egg yolk* €12

 vegetable carpaccio *vegetable carpaccio, lambs' foot mushroom, serra da estrela cheese, sprouts, and roasted lemon* €16

 eggplant salad *heart of lettuce salad, with dates, citrus, and hazelnuts* €16

mains


  braised portobello *braised portobello, onion glaze, celeriac purée, and pine nuts* €23

  gnocchi *fresh cheese gnocchi, peas, white port wine beurre blanc, and cantharellus tubeiformis* €26


  porcini rice *porcini (boletus) rice, aged cashew cheese, and pickled pearl onions.* €25

pork belly with feijocas *pork belly cooked for 24 hours on charcoal, glazed with mustard and honey with feijocas, mushroom broth, eringhi bacon, cauliflower purée, and pickled carrot* €28

 octopus with vegetables *grilled octopus, cooked in dashi with grilled daily vegetables, white shimeji, ajo blanco, and seaweed* €28

 duck magret *marinated duck breast in its own jus, grilled red cabbage with soy sauce and charred green apple puree* €28

carbonara *classic carbonara with cured egg yolk and smoked bacon from Alentejo* €22


 feijocas *feijocas, mushroom broth, eringhi bacon, cauliflower purée, and pickled carrot* €22


   grilled daily vegetables *white shimeji, grilled daily vegetables, ajo blanco, and seaweed* €26

  black on black pasta *spaghetti with squid ink, black trumpet mushroom, parmesan cheese, lemon and pine nuts* €27

 bochecha *veal cheeks cooked 15 hours in black beer, served with couscous, lemon verbena, paris marron soubise sauce and potato purée* €28

  entrecôte *charcoal-grilled entrecôte with toasted garlic. 300gr* €28

  fish of the day *fish of the day, coleslaw with lion's mane mushroom, and squid reduction* €27

 gluten

 nuts

desserts

 fennel ice cream *homemade fennel ice cream and mushroom crème anglaise* €9

  cheese tart *vegan cheese tart with tahini toffee (subject to availability - with truffles + €5)* €12

black
trumpet