# AUDREY'S

Café — Restaurante — Bar

## PORTUGUESE WINE EXPERIENCE

### WELCOME DRINKS

Espumante Touriga Nacional 2015 Quinta de Sant'Ana

#### AMUSE BOUCHE Gnochi with truffle

Quinta Sant'Ana Rosé 2016

#### STARTER

Crispy filo pastry parcels filled with goat's cheese, perfumed with rosemary honey and toasted walnuts or Scallops wrapped in crispy Iberian cured ham over a mix of vegetables or Giant Tiger Prawn with chili and lime butter sauce over a bed of risotto\* Quinta Sant'Ana Sauvianon Blanc 2016

## FIRST COURSE

Grilled Octopus served with sweet potato mash and spinach or Spaghetti di Nero with prawns, clams, mussels & finished in a tomato sauce or Mushroom Melody. A mix of mushrooms Quinta Sant'Ana Riesling 2017

#### SECOND COURSE

Traditional Iberian Pork Loin with mashed sweet potato or Santiago Fillet Mignon served with cassava or Truffle butter Fettuccine with wild mushrooms and parmesan Quinta Sant'Ana Reserva 2014

#### DESSERT

Orange Panacotta perfumed with fresh vanilla bean or Apple crumble with vanila Ice Cream or Blue Cheese with Crackers Quinta Sant'Ana Late Harvest Riesling 2015

#### 60€

per person Table reservation required

\*surcharge of 6 €