

MENU GRENACHE

AMUSES-BOUCHES

FOIE GRAS, SMOKED EEL, TEXTURES OF BEETROOTS

TERIYAKI GLAZED OCTOPUS, RED PEPPER 'COULIS', 'SPRING ROLLS', YUZU GELÉE

TURBOT, CARROT, CLAMS, OLIVE OIL AND TARRAGON EMULSION

ROASTED FREE RANGE CHICKEN, SPINACH GNOCCHI, 'JUS DE VOLAILLE'

HIBISCUS POACHED PEAR, FINANCIER, BLACKCURRANT SORBET

VALRHONA CHOCOLATE AND COCONUT TART, COCONUT SORBET, BASIL

€90

WINE PAIRING €70

MENU EXPERIENCE

AMUSES-BOUCHES

BEEF TARTARE, OYSTER, CAVIAR OSCIÈTRE

FOIE GRAS, SMOKED EEL, TEXTURES OF BEETROOTS

TERIYAKI GLAZED OCTOPUS, RED PEPPER 'COULIS', 'SPRING ROLLS', YUZU GELÉE

LANGOUSTINE, WATER CRESS AND RICOTTA CAPPELLETTI, BISQUE

VEAL RACK, POMME-ANNA, WILD MUSHROOM, JUS DE VEAU

ST. NECTAIRE, COCOA, MUSHROOM CARPACCIO

HIBISCUS POACHED PEAR, FINANCIER, BLACKCURRANT SORBET

VALRHONA CHOCOLATE AND COCONUT TART, COCONUT SORBET, BASIL

€130

WINE PAIRING €90

TO PROVIDE YOU WITH THE MOST EXQUISITE EXPERIENCE POSSIBLE THE SAME MENU IS SERVED TO THE FULL TABLE

KINDLY INFORM US IN CASE OF ALLERGIES

WE PARTNER WITH TALHO DO CAMPO BY MORGAN JUTEAU FOR OUR MEAT

TAX INCLUDED



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VALRHONA CHOCOLATE AND COCONUT TART, COCONUT SORBET, BASIL

€130

WINE PAIRING €90

THURSDAY TO MONDAY

19:00 - 21:30

GRENACHE.LISBOA@GMAIL.COM

218871616

WWW.GRENACHE.PT

MENU GRENACHE

AMUSES - BOUCHES

FOIE GRAS, ANGUILE FUMÉE, TEXTURES DE BETTERAVE
POULPE GLAÇÉ SAUCE TERIYAKI, COULIS DE POIVRON ROUGE, SPRINGROLLS , GELÉE DE YUZU
TURBOT RÔTI, CAROTTE, COQUES, EMULSION HUILE D'OLIVE ET ESTRAGON
VOLAILLE FERMIÈRE RÔTIE, GNOCCHI D'ÉPINARD, "JUS DE VOLAILLE "
POIRE POCHÉE A L'HIBISCUS, FINANCIER, SORBET CASSIS
TARTE CHOCOLAT VALRHONA ET COCO, SORBET COCO, BASILIC

€90

ACCORD METS ET VINS €70

MENU EXPERIENCE

AMUSES-BOUCHES

TARTARE DE BŒUF, HUÎTRE, CAVIAR OSCIÈTRE
FOIE GRAS, ANGUILE FUMÉE, TEXTURES DE BETTERAVE
POULPE GLAÇÉ AU TERIYAKI, COULIS DE POIVRON ROUGE, SPRINGROLLS , GELÉE DE YUZU
LANGOUSTINE, CAPPELLETTI DE CRESSON ET RICOTTA, BISQUE
CARRÉ DE VEAU, POMME-ANNA, CHAMPIGNONS SAUVAGES, JUS DE VEAU
ST. NECTAIRE, CACAO, CARPACCIO DE CHAMPIGNON
POIRE POCHÉE A L'HIBISCUS, FINANCIER, SORBET CASSIS
TARTE CHOCOLAT VALRHONA ET COCO, SORBET COCO, BASILIC

€130

ACCORD METS ET VINS €90

POUR VOUS OFFRIR L'EXPIÉRIENCE LA PLUS EXQUISE POSSIBLE, LE MÊME MENU EST SERVI À L'ENSEMBLE DE LA TABLE
MERCİ DE NOUS INFORMER EN CAS D'ALLERGIES
NOS VIANDES PROVIENNENT DE 'TALHO DO CAMPO, MORGAN JUTEAU'

COUVERT , IVA INCLUS AU TAUX EN VIGEUR

MENU GRENACHE

AMUSES-BOUCHES

FOIE GRAS, ENGUIA FUMADA, TEXTURAS DE BETERRABA

POLVO TERIYAKI, 'COULIS' DE PIMENTOS VERMELHOS, 'SPRING ROLLS', GELÉE DE YUZU

PREGADO, CENOURA, BERBIGÃO, EMULSÃO AZEITE E ESTRAGÃO

FRANGO BIOLÓGICO ASSADO, GNOCCHI DE ESPINAFRE, "JUS DE VOLAILLE "

PERA ESCALFADA COM HIBISCO, FINANCIER, SORVETE CASSIS

TORTA DE CHOCOLATE VALRHONA E COCO, SORVETE DE COCO, MANJERICÃO

€90

HARMONIZAÇÃO DE VINHOS €70

MENU EXPERIENCE

AMUSES-BOUCHES

BIFE TÁRTARO, OSTRA, CAVIAR OSCIÈTRE

FOIE GRAS, ENGUIA FUMADA, TEXTURAS DE BETERRABA

POLVO TERIYAKI, 'COULIS' DE PIMENTOS VERMELHOS, 'SPRING ROLLS', GELÉE DE YUZU

LAGOSTIN, CAPPELLETTI DE AGRIÃO E RICOTTA, BISQUE

CARRÉ DE VITELA, POMME-ANNA, COGUMELOS SELVAGENS

ST. NECTAIRE, CACAU, CARPACCIO DE COGUMELOS

PERA ESCALFADA COM HIBISCO, FINANCIER, SORVETE CASSIS

TORTA DE CHOCOLATE VALRHONA E COCO, SORVETE DE COCO, MANJERICÃO

€130

HARMONIZAÇÃO DE VINHOS €90

PARA LHE PROPORCIONAR A MELHOR EXPERIÊNCIA POSSÍVEL, O MESMO MENU TEM DE SER ESCOLHIDO POR TODA A MESA

POR FAVOR, INFORME-NOS EM CASO DE ALERGIAS

TEMOS UMA PARCERIA COM MORGAN JUTEAU PARA NOSSA CARNE

IVA INCLUÍDO A TAXA EM VIGOR

