

MENU GRENACHE

AMUSES-BOUCHES

FOIE GRAS, SMOKED EEL, TEXTURES OF BEETROOTS

CURED MACKEREL, RILLETTE, YUZU AND PICKLES

TURBOT, GREEN ASPARAGUS, HERBED VELOUTÉ SAUCE

IBÉRIAN PORK, PORK & CABBAGE TERRINE, WHITE BEAN PURÉE

CHIBOUST À L'ORANGE, PAIN DE GÊNES, PASSION FRUIT CURD, MANGO AND PASSION FRUIT
SORBET

VALRHONA CHOCOLATE MOUSSE, HAZELNUT, CHOCOLATE AND EARL GREY ICE CREAM

€95

WINE PAIRING €80

MENU EXPERIENCE

AMUSES-BOUCHES

SMOKED SALMON, CAVIAR OSCIÈTRE, CRÈME FRAICHE, BLINIS

FOIE GRAS, SMOKED EEL, TEXTURES OF BEETROOTS

CURED MACKEREL, RILLETTE, YUZU AND PICKLES

LANGOUSTINE, WATER CRESS AND RICOTTA CAPPELLETTI, BISQUE

SWEETBREADS, SALSIFY, RED PEPPER & SATAY PURÉE, JUS DE VEAU

ST. NECTAIRE, COCOA, MUSHROOM CARPACCIO

CHIBOUST À L'ORANGE, PAIN DE GÊNES, PASSION FRUIT CURD, MANGO AND PASSION FRUIT
SORBET

VALRHONA CHOCOLATE MOUSSE, HAZELNUT, CHOCOLATE AND EARL GREY ICE CREAM

€140

WINE PAIRING €100

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



MENU GRENACHE

AMUSES-BOUCHES

FOIE GRAS, SMOKED EEL, TEXTURES OF BEETROOTS

CURED MACKEREL, RILLETTE, YUZU AND PICKLES

TURBOT, GREEN ASPARAGUS, VELOUTÉ SAUCE WITH HERBS

IBÉRIAN PORK, PORK & CABBAGE TERRINE, WHITE BEAN PURÉE

CHIBOUST À L'ORANGE, PAIN DE GÊNES, PASSION FRUIT CURD, MANGO AND PASSION FRUIT SORBET

VALRHONA CHOCOLATE MOUSSE, HAZELNUT, CHOCOLATE AND EARL GREY ICE CREAM

€95

WINE PAIRING €80

MENU EXPERIENCE

AMUSES-BOUCHES

SMOKED SALMON, CAVIAR OSCIÈTRE, CRÈME FRAICHE, BLINIS

FOIE GRAS, SMOKED EEL, TEXTURES OF BEETROOTS

CURED MACKEREL, RILLETTE, YUZU AND PICKLES

LANGOUSTINE, WATER CRESS AND RICOTTA CAPPELLETTI, BISQUE

SWEETBREADS, SALSIFY, RED PEPPER & SATAY PURÉE, JUS DE VEAU

ST. NECTAIRE, COCOA, MUSHROOM CARPACCIO

CHIBOUST À L'ORANGE, PAIN DE GÊNES, PASSION FRUIT CURD, MANGO AND PASSION FRUIT SORBET

VALRHONA CHOCOLATE MOUSSE, HAZELNUT, CHOCOLATE AND EARL GREY ICE CREAM

€140

WINE PAIRING €100

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

MAQUEREAU, RILLETTE, YUZU ET PICKLES

TURBOT, ASPERGE VERTE, SAUCE VELOUTÉ AUX HERBES

PORC IBÉRIQUE, TERRINE DE PORC ET CHOUX, PURÉE DE HARICOT BLANC

CHIBOUST À L'ORANGE, BISCUIT PAIN DE GÊNES, CREMEUX PASSION, SORBET MANGUE ET PASSION

MOUSSE CHOCOLAT VALRHONA, NOISETTE, GLACE CHOCOLAT THÉ EARL GREY

€95

ACCORD METS ET VINS €80

MENU EXPERIENCE

AMUSES-BOUCHES

SAUMON FUMÉ, CAVIAR OSCIÈTRE, CRÈME FRAICHE, BLINIS

FOIE GRAS, ANGUILE FUMÉE, TEXTURES DE BETTERAVE

MAQUEREAU, RILLETTE, YUZU ET PICKLES

LANGOUSTINE, CAPPELLETTI AU CRESSON ET RICOTTA, BISQUE

RIS DE VEAU, SALSIFIS, PURÉE POIVRON ET SATAY, JUS DE VEAU

ST. NECTAIRE, CACAO, CARPACCIO DE CHAMPIGNON

CHIBOUST À L'ORANGE, BISCUIT PAIN DE GÊNES, CREMEUX PASSION, SORBET MANGUE ET PASSION

MOUSSE CHOCOLAT VALRHONA, NOISETTE, GLACE CHOCOLAT THÉ EARL GREY

€140

ACCORD METS ET VINS €100

POUR VOUS OFFRIR L'EXPÉRIENCE LA PLUS EXQUISE POSSIBLE, LE MÊME MENU EST SERVI À L'ENSEMBLE DE LA TABLE

MERCI 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

CAVALA CURADA, RILLETTE, YUZU E PICKLES

PREGADO, ESPARGO VERDE, SAUCE VELOUTÉ COM ERVAS

PORCO IBÉRICO, TERRINA DE PORCO E COUVE, PURÊ DE FEIJÃO BRANCO

CHIBOUST LARANJA, PAIN DE GÊNES, CREME DE MARACUJÁ, SORVETE DE MANGA E MARACUJÁ

MOUSSE DE CHOCOLATE VALRHONA, AVELÃ, GELADO DE CHOCOLATE E CHÁ EARL GREY

€95

HARMONIZAÇÃO DE VINHOS €80

MENU EXPERIENCE

AMUSES-BOUCHES

SALMÃO FUMADO, CAVIAR OSCIÉTRE, CRÉME FRAICHE, BLINIS

FOIE GRAS, ENGUIA FUMADA, TEXTURAS DE BETERRABA

CAVALA CURADA, RILLETTE, YUZU E PICKLES

LAGOSTIN, CAPPELLETTI DE AGRIÃO E RICOTTA, BISQUE

MOLLEJAS, CERCEFI, PURÊ DE PIMENTA VERMELHA E SATAY, MOLHO DE VITELLA

ST. NECTAIRE, CACAU, CARPACCIO DE COGUMELOS

CHIBOUST LARANJA, PAIN DE GÊNES, CREME DE MARACUJÁ, SORVETE DE MANGA E MARACUJÁ

MOUSSE DE CHOCOLATE VALRHONA, AVELÃ, GELADO DE CHOCOLATE E CHÁ EARL GREY

€140

HARMONIZAÇÃO DE VINHOS €100

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

