



# Apicius

## LUNCH MENU

### COUVERT

Pão, manteiga de ervas, azeite Esporão com vinagre balsâmico  
*Bread, herbs butter, Esporão olive oil with balsamic vinegar*

### ENTRADAS | STARTERS

Sopa cremosa de legumes  
*Vegetables creamy soup*

Peixinhos da horta  
*Green bean tempura*

Burrata com pesto e tomate seco  
*Burrata with pesto and dried tomato*

Choco frito de Setúbal  
*Deep fried cuttlefish from Setúbal*

### PRINCIPAIS / MAIN COURSES

Lombo de bacalhau com puré de tubérculos, camponata e bimis  
*Codfish fillet with root vegetables purée, camponata and bimis*

Pato, arroz & enchidos  
*Traditional duck rice with smoked sausages, magret and Porto wine*

Lombo de novilho nacional à portuguesa com batata e presunto serrano  
*Portuguese veal loin with potato and serrano smoked ham*

Linguinni de trufa  
*Truffle linguinni*

### SOBREMESAS | DESSERTS

Tarte de limão merengada  
*Lemon meringue pie*

Fruta laminada tropical e da época  
*Tropical and seasonal sliced fruit*

24€  
POR PESSOA  
PER PAX

12H30 / 15H30

*Inclui água, café, 1 cerveja ou 1 copo de vinho  
Water, coffee, a beer or a glass of wine included*