

LUNCH MENU

au comptoir **Marcel**

RESTAURANT • BAR À VIN

Lunch Table d'hôte : Starter+Main+Dessert 35\$*

STARTERS

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| -Charcuterie and local cheese board (Not included in the table d'hôte). | 29\$ |
| Caldo Verde - kale and potatoes soup served with chorizo and olive oil | 12\$ |
| Fresh oyster and mignonette x3 | 10\$ |
| Broiled oysters x3, compound butter, cheese and fine herbs | 12\$ |
| Oven-roasted mussels, garlic butter and confied tomato tapenade | 12\$ |
| Salted Cod and shrimp fritters x5 | 10\$ |
| Portuguese style grilled sardines served whole. | 11\$ |
| Fried calamaries, tomato chutney and smoked almond(+4*) | 15\$ |

MAINS

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|--|------|
| Braised beef Shepherd's Pie | 22\$ |
| Trout filet, quinoa and vegetables | 22\$ |
| Fresh pasta in lobster bisque sauce with bacon and nordic shrimp | 22\$ |
| Butternut Squash Cannelloni, Naked Oats with Walnuts | 22\$ |

DESSERTS

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|---------------------------------------|------|
| Dessert of the day | 5\$ |
| Raspberry Sorbet or vanilla ice cream | 4\$ |
| Nata "Portuguese tartelette" | 4\$ |
| Local cheese plate(+7*) | 12\$ |

---Please notify us of any allergies or dietary restrictions---