

Restaurante Lawrence's *Lawrence's Restaurant*

Couvert Especial Lawrence's 5.95€
Lawrence's Special Couvert

Entradas / Starters

<i>Creme de Cogumelos com Natas e Tomilho Fresco</i> Mushroom Cream Soup with and Fresh Thyme	4.00€
<i>Consumé de Perdiz com Puré de Ervilhas</i> Partridge Consomé with Peas Purée	6.00€
<i>Salada Lawrence's: Variedades de Alfaces, Alcachofra, Espargos, Tomate Cherry, Ovo de Codorniz, Queijo da Ilha, Batata Frita Doce E Vinagrete de Ervas Aromáticas</i> Lawrence's Salad: Lettuce assorted, Artichoke, Asparagus, Cherry Tomato Quail Egg, "Ilha" Cheese, Fried Sweet Potatoes and Pot Herbs Vinaigrette	10.50€
<i>Souflé de Sapateira com Espargos Bravos e Pleurotes</i> Crab Soufflé with Asparagus and Pleurotus	12.50€
<i>Foie-Gras de Ganso Corado com Frutos Tropicais e Vinagrete Balsâmico</i> Goose Foie-Gras with Tropical Fruits and Balsamic Vinaigrette	17.50€
<i>Camarão Tigre grelhado com Manteiga Picante</i> Scarlet Tiger Prawn with Spicy Butter	19.50€

Pastas Frescas / Pasta (Freshly Made)

<i>Tortellini de Ricotta e Espinafres com Molho de Tomate e Mangericão</i> Tortellini Ricotta and Spinach with Tomato Sauce and Sweet	13.50€
<i>Gran Ravioli Tartufo com Creme de Cogumelos Selvagens</i> Gran Ravioli Tartufo with Wild Mushrooms Cream	15.50€

Peixes / Fish

<i>Salmão Salteado com Gambas sobre Tagliollini e Tinta de Choco em Creme de Caril e Manga</i>	14.50€
Braised Salmon with Deep water rose shrimp over Tagliollini and Cuttle-fish ink with Curry and Mango Cream	
<i>Quenelles de Pescada Gratinadas à “Lawrence’s” com Algas Marinhas</i>	17.50€
Hake Gratiné Quenelle “Lawrence’s” Style with Seaweeds	
<i>Torricado de Bacalhau com Azeite Extra Virgem e Tomate Grelhado</i>	18.50€
Cod-fish “Torricado” with Extra Virgin Olive Oil and Grilled Tomato	
<i>Ensopado de Pargo e Tamboril com Broa em Aroma de Citrinos e Coentros</i>	19.50€
Soaked Couch Sea Bream and Monkfish with Bread of Corn with Citrus and Coriander Aroma	

Carnes / Meat

<i>Lebre com Feijão Branco em Aromas de Alecrim</i>	15.00€
Hare with Withe Bean and Rosmarinus	
<i>Codorniz Recheada com Alheira, Castanhas, Legumes Salteados e Ovinho Estrelado</i>	17.00€
Stuffed Quail with “Alheira”, Chestnuts, Sauté Vegetables and a Quail’s Small Fried Egg	
<i>Magret de Pato em Crôute com Tagliatelle de Legumes e Molho de Frutos Silvestres</i>	17.50€
Magret Duck on Vegetables Tagliatelle Crouton and Red Fruits Sauce	
<i>Perna de Javali Assado no Forno com Chalotas e Batatinhas</i>	18.50€
Roasted Wild Boar Leg with Sahlhot and Small Potatoes	
<i>Lombinho de Novilho Grelhado com Puré de Batata Doce e Molho de Vinho Tinto e Crepes</i>	20.50€
Grilled Veal Tenderloin with Sweet Potatoes Purée with Red Wine Sauce and Crêpe	

Restaurante aberto para Almoço e Jantar / Restaurant for Lunch and Dinner

Almoço / Lunch: 12h30 - 15h00 Jantar / Dinner: 19h30 – 22h00

Este Menu pode sofrer alterações sem aviso prévio

The Menu can be changed without previous notice

Lawrence's Hotel
Sobremesas / Desserts

Cheese Cake com Gelado de Limão e Molho de Framboesas Cheese Cake with Lemon Ice Cream and Raspberry Sauce	9.00€
Bolo de Chocolate Especial à Lawrence's com Gelado de Baunilha Lawrence's Special Chocolate Cake with Vanilla Ice Cream	8.50€
Profiteroles com Gelado de Baunilha e Molho de Chocolate Quente Profiteroles with Vanilla Ice Cream and Hot Chocolate Sauce	9.00€
Tarte de Maçã Merengada com Coulis de Caramelo Apple Pie Meringue with Toffee Coulis	9.00€
Trio de Conventuais com Coulis de Frutos Silvestres Convent Trio with Wild Berries Coullis	8.50€
Sorbet de Limão com Champagne Lemon Sorbet with Champagne	4.00€
Crepes Flamejados À Lawrence's Lawrence's Flambé Crepes	9.50€
Gelado Santini Dois Sabores À Sua escolha (Morango, Chocolate, Baunilha, Nata) Two Flavours Santini Ice Cream (Strawberry, Chocolate, Vanilla, Cream)	7,50€
Irish Coffee	8.00€
Café com Chocolates Coffee with Home Made Chocolates	3.50€
Café Quente com Gelado de Baunilha, Natas e Cacau Coffee with Vanilla Ice Cream, Cocoa and Thick Cream	4.50€
Vinho do Porto, LBV 1999, Copo House Port, 1999 LBV, per Glass	7.00€
Vinho Late Harvest, Copo Dessert Wine, per Glass	5.50€