

Menu - 17.04.-28.04.2024

[www.kulinarium.pt](http://www.kulinarium.pt)  
[www.kulinarium-academy.com](http://www.kulinarium-academy.com)

Starter A

### **Pickled beef tenderloin with shallots, vinaigrette and honey-apple pearls**

Elegant filigree sliced home-pickled beef tenderloin harmonizes perfectly with a finely seasoned shallot vinaigrette, with handmade egg cream and pickled honey-apple pearls on homemade roasted beef fillet Focaccia bread.

€9.30

or Starter B

### **Caramelized Goat Cheese with Beetroot Carpaccio with Walnut Cream and Horseradish Espuma**

Fragrant caramelized goat cheese of the region, cuddled on a refreshing bed of beetroot, with a seductively homemade walnut cream. This culinary romance is accompanied by an apple ragout salad with exciting horseradish espuma.

€8,90

or Starter C

### **César Salad Kulinarium Style**

Juicy finely sliced chicken breast fried in a sensational herb crispy coating, leans deliciously on a crispy salad heart selection, with fried croutons, crispy bacon and shaved Parmesan cheese. This globally popular salad combination, traditionally refined with a homemade César dressing, is served with light anchovies and juicy capers with mustard.

€7,90

Soup

### **Asparagus Cream Soup with Zoegen cheese ravioli**

Velvety finely seasoned white asparagus cream soup. This seasonal speciality is served, with homemade goat cheese ravioli.

€8,90

### **Tapas of the week**

- homemade carrot-ginger cream
- juicy black pork ham
- handmade chickpea paté
- marinated feta cheese cubes

€12,80



Main course A

### **Sous vide cooked veal breast [boiled beef] with Spring Vegetables**

Juicy veal breast cooked by master hands in sous vide, spring vegetable vinaigrette and flirts with crunchy carrots, refreshing radishes and crispy handmade potato balls.

**Normal portion €22.80 / Small portion €19.80**

or Main course B

### **Confit duck leg ragout with thyme sauce**

Confit duck leg ragout harmonises with an elegantly seasoned thyme sauce, with gently braised celery, crunchy Algarve almonds and velvety creamy rosemary polenta.

**Normal portion €18.30 / Small portion €16.30**

or Main course C

For fish insiders, 98% bone free

### **Sea bass fillet fried on the skin with lentil salad and tomato dressing**

Crispy fillet of regional sea bass fried on the skin presents its unique flavors in full splendour, with up to 98% bones free on a refreshingly seasoned lentil salad with homemade tomato dressing. Fresh herbs from the Algarve adorn this Atlantic composition, with tasty cherry tomatoes and pickled Radish with lemons.

**Normal portion €22.40 / Small portion €19.40**

or Main course D

Vegetarian combination

### **Risotto doughnuts with Leaf spinach and baked beef heart tomatoes**

Perfectly crafted risotto doughnuts are enthroned, with a fine herb sauce on juicy leaf spinach and charismatic oxheart tomatoes coming out of the oven on hand-pickled pearl onions.

**Normal portion €18.30 / Small portion €16.30**

or Main course E

Vegan

### **Ask about our vegan combination**

On request, our cuisine is fresh, seasonal and regional  
Prepare vegan combinations for you.

**Portion €18,30**



## Homeland enjoyment menu

Over the years, not only our guests have grown dear to us, but also many recipes and creations from our kitchen. We would like to enable you to visit us and our „Local gourmet menu “ to enjoy.

The not-too-large “local gourmet menu” changes once a week, with traditional combinations from our house.

### **The local gourmet menu, consists of the following components.**

This menu only uses regional products, supporting local producers and Portuguese retailers.

#### **Starter**

Velvety finely seasoned white asparagus cream soup. This seasonal speciality is served, with homemade goat cheese ravioli.

#### **Main course**

Juicy veal breast cooked by master hands in sous vide, spring vegetable vinaigrette and flirts with crunchy carrots, refreshing radishes and crispy handmade potato balls.

#### **Dessert**

Annett's homemade sensational strawberry cake.

#### **Price per person €33, for 3 courses**

[we serve slightly smaller portion sizes in this menu]



Dessert A

### **American Cheesecake**

Homemade American cheesecake refined with white chocolate, regional almonds and variations of seasonal strawberries.

€8,90

Dessert B

### **Yoghurt mousse Sparkling wine soup and berries**

Unique yoghurt mousse adorns itself with a fine champagne soup and shines on limes, with fresh vanilla on caramelized white chocolate and crunchy berries of the season.

€8,90

Dessert C

### **Homemade Strawberry Cake**

Annett's homemade sensational Strawberry cake.

€7,50

Dessert D

### **Nougat Ice Cream**

Homemade nougat ice cream.

€6,50

Dessert E

### **Noble and rare dessert wine from the Algarve**

A fine and rare dessert wine is the perfect ending to enjoy, or as an accompaniment to a suitable dessert.

€6,90

Dessert F

### **Affogato al caffè**

Espresso with vanilla ice cream

€3,60

Unique & Spectacular

### **Different homemade chocolates**

Homemade chocolates on request.

Pro Praline €1,00

From patissier and chef René Busse.