

Menu - 01.05.-12.05.2024

www.kulinarium.pt
www.kulinarium-academv.com

Soup

Crustacean Bisque with Coastal Herbs

Elegant crustacean bisque refined, with your own insert. Adorned with finely assorted seasonal vegetables and crunchy coastal herbs of the Algarve.

€8.90

or Starter A

Pickled salmon tartare with avocado cream and small mushrooms

Master-pickled salmon tartare with juicy crème fraîche with crunchy shallots and a refreshing avocado cream. This gourmet appetizer is served with small mushrooms, marinated cucumber and crispy Cerial crunch refined with ripened tomatoes.

€9,30

or Starter B

Sliced beef tenderloin on home-baked brioche with truffle mayonnaise and baked shallots

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.

€9,30

or Salad A

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

or Salad B

Caramelized Goat Cheese with Beetroot and Raspberry Dressing

Distinctive caramelized goat cheese from the region snuggles up on a juicy bed of beetroot and seasonal lettuce variations, on seductively fragrant raspberry dressing and beguiling walnuts.

€7,90

Tapas of the week

- homemade tuna paté
- dried tomato pâté with Algarve almonds
- marinated herbs carrots
- handmade feta cheese cream

€12,80



Main course A

Portuguese Cordon Bleu stuffed with ham, chorizo and two regional Cheese Variations

Crispy sensational Portuguese cordon bleu from young beef, stuffed with air-dried ham from the Algarve Pork and smoked chouriço sausage from the Serra and refined in harmony, with two regional cheese variants. This crispy spectacle is served to a lukewarm spring Potato salad on crispy Vegetables from the market.

Normal portion €22.80 / Small portion €19.80

or Main course B

Fillet of Algarve pork with port wine sauce

Juicy roasted fillet of Algarve pork adorns itself with a glossy homemade port wine sauce. This regional speciality is served with crispy, breaded cauliflower and crunchy spring leeks refined with a handmade Herb and potato mash.

Normal portion €18.30 / Small portion €16.30

or Main course C

For fish insiders, 98% bone free

Confit cod in white wine sauce with bell pepper and crispy macaire sticks

Juicy cod fillet with a sensational crispy cap elegantly against a finely seasoned lemon-white wine sauce. This Portuguese speciality is served with refined pepper variations, stewed and also as a puree. Handmade crispy potato macaire sticks refine this Atlantic Fish combination.

Normal portion €22.40 / Small portion €20.40

or Main course D

Vegetarian combination

Homemade falafel with herb yoghurt sauce, Pomegranate and couscous

Crispy homemade falafel with a finely seasoned herb yoghurt sauce on an elegant bell pepper salsa, with pomegranate and avocado cream as well as Algarve lemon and couscous refined with spices.

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

Elegant crustacean bisque refined, with your own insert. Adorned with finely assorted seasonal vegetables and crunchy coastal herbs of the Algarve.

Main course

Crispy sensational Portuguese cordon bleu from young beef, stuffed with air-dried ham from the Algarve Pork and smoked chouriço sausage from the Serra and refined in harmony, with two regional cheese variants. This crispy spectacle is served to a lukewarm spring Potato salad on crispy Vegetables from the market.

Dessert

Annett's homemade blueberry-almond-biscuit cake.

Price per person €33,50 for 3 courses

[we serve slightly smaller portion sizes in this menu]



Dessert A

Mango Spectacle

Homemade mango mousse, with jelly and mango gel. This noble dessert variation is served, with chocolate cream, vanilla crumble, regional limes and a yoghurt mango espuma.

€8,90

Dessert B

Raspberry Seduction

Elegant raspberry yoghurt panna cotta, with caramelized chocolate Raspberry gel and fresh raspberries on a handmade, crispy baked hip.

€8,90

Dessert C

Blueberry Almond Cake

Annett's homemade sensational Strawberry cake.

€7,50

Dessert D

Chocolate Peppermint Ice Cream

Homemade chocolates Peppermint 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.