BY THE POOL

Carapés inspired by the Algarvian seasons

SPRING

a wander through the meadow and into the grove: slow braised beef short rib atop fried bread and finished with fennel and citrus

SUMMER

A visit to Jardim Japonês: pan fried salmon belly in a baby gem cup with pickled ginger, wakame and kewpie mayo

AUTUMN

A walk through the foggy pines: wild mushroom and white truffle paté with fermented red cabbage

WINTER

a seat before the fire: pan fried blood sausage with melon and sheeps cheese