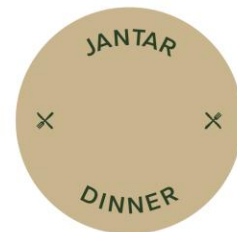
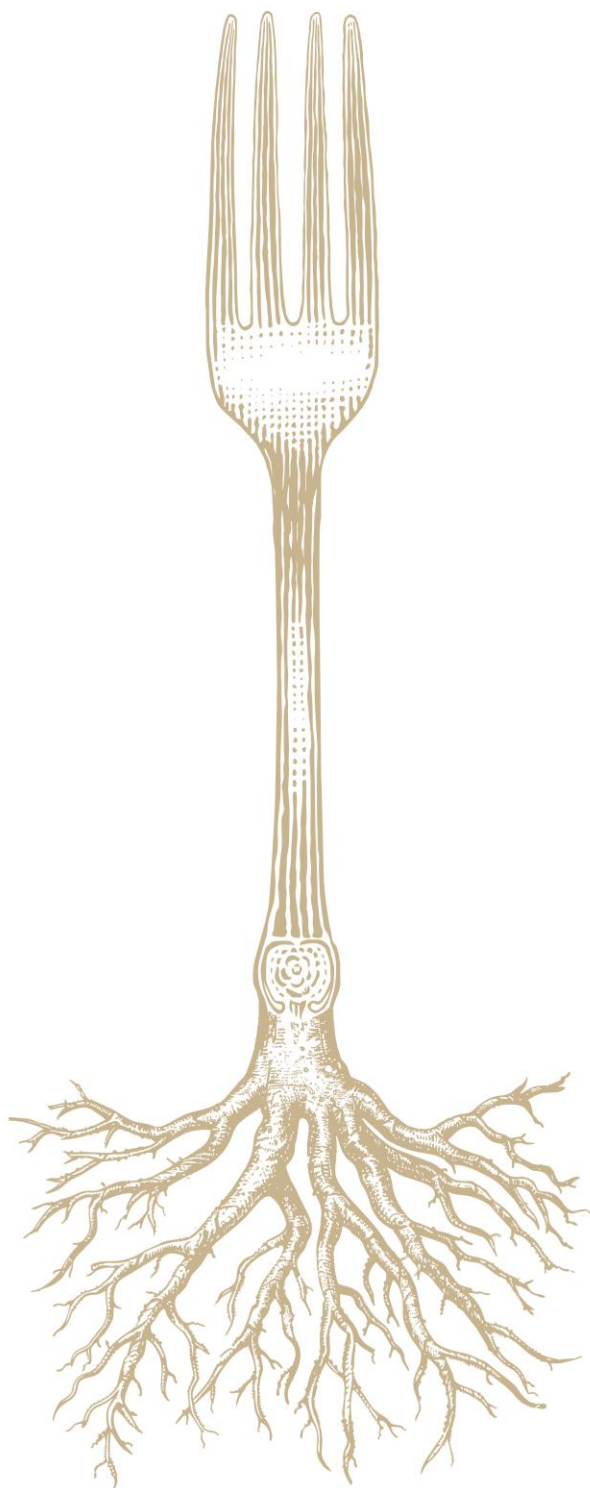


# RAIZ



COZINHA  
COM HISTÓRIA



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## COUVERT

(Por pessoa / Per person) 5.5€

Couvert com broa de Serpins e azeite local  
*Couvert with Serpins bread and local olive oil*

## ENTRADA · STARTER

À descoberta do bosque 8€  
Croquete de javali / Compota de cebola / Maçã caramelizada e moscatel  
*Discovering the woods*  
*Wild boar croquette / Onion compote / Caramelized apple and moscatel*

O nosso queijo  7€  
Queijo Rabaçal caramelizado / Rúcula / Frutos vermelhos / Nozes  
*Our cheese*  
*Caramelized Rabaçal cheese / Arugula / Red berries / Walnuts*

Abóbora & avelã  8€  
Abóbora / Queijo vegan / Mel da Lousã / Rebentos  
*Pumpkin & Hazelnut*  
*Pumpkin / Vegan Cheese / Lousã Honey / Sprouts*

Polvo & citrinos 13€  
Carpaccio de polvo / Vinagrete de citrinos / Coulis de pimento  
*Octopus & Citrus*  
*Octopus Carpaccio / Citrus Vinaigrette / Pepper Coulis*

## PIZZAS

Pizza memórias da Lousã  13€  
Queijo da região, castanha e mel  
*Pizza Memories of Lousã*  
*Regional cheese, chestnut and honey*

Pizza reviver Itália  14€  
Burrata e tomate cherry  
*Pizza relive Italy*  
*Burrata and cherry tomatoes*

Pizza viajar Portugal 16€  
Presunto, queijo da ilha de São Jorge e rúcula  
*Pizza travel Portugal*  
*Cured ham, São Jorge island cheese, and arugula*

## PRATOS PRINCIPAIS · MAIN DISHES

Javali e castanha 22€  
Terrina de javali / Puré de castanha / Molho de vinho tinto  
*Wild Boar & Chestnut*  
*Wild Boar Terrine / Chestnut Purée / Red Wine Sauce*


Novilho & ervas 28€  
Lombo de novilho / Puré de batata doce / Grelos / Molho de laranja  
*Veal & Herbs*  
*Veal Loin / Sweet Potato Purée / Turnip Greens / Orange Sauce*

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O nosso cabrito Cabrito assado no forno / Migas da Lousã / Arroz de miúdos <i>Our Roasted Goatling</i> <i>Oven-roasted goatling / Lousã-style migas / Giblet rice</i>	25€
Bacalhau à Viscondessa Broa de Serpins / Grelos / Batata / Cebolada <i>Cod "à Viscondessa"</i> <i>Serpins bread / Turnip greens / Potato / Onion</i>	20€
Polvo & Ervilha Polvo / Puré de ervilha / Gengibre <i>Octopus &amp; pea</i> <i>Octopus / Pea purée / Ginger</i>	23€
Abóbora & Sálvia  Gnocchi de abóbora / Caju / Tomate cherry <i>Pumpkin &amp; Sage</i> <i>Pumpkin gnocchi / Cashew / Cherry tomato</i>	12€
Beterraba & Maçã  Beterraba / Puré de maçã assada / Espinafres / Nozes <i>Beetroot &amp; Apple</i> <i>Beetroot / Roasted apple purée / Spinach / Walnut</i>	13€

## **SOBREMESAS · DESSERTS**

Chocolate <sup>3</sup> Chocolate <sup>3</sup> ○ <i>Com pairing / With wine pairing</i> <i>Porto LBV +5€</i>	7€
Pêra / Beirão / Amêndoa  Pear / Licor Beirão / Almond ○ <i>Com pairing / With wine pairing</i> <i>Porto Branco 10 Anos +5€</i>	8€
Pudim de castanha e vinho do Porto <i>Chestnut and Port wine pudding</i> ○ <i>Com pairing / With wine pairing</i> <i>Porto 10 Anos +5€</i>	7€
Seleção de queijos nacionais <i>Selection of Portuguese cheeses</i> ○ <i>Com pairing / With wine pairing</i> <i>Porto 20 Anos +5.5€</i>	21€



Vegan



Vegetariano / Vegetarian

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