



Aligned with our 'care' values, our mushrooms may vary depending on their seasonality

brunch

croissant	<i>croissant</i>	€3
to start	<i>natural sourdough bread, fermented shiitake broth, black trumpet and hazelnut butter, galega olive tapenade with cacao nibs</i>	€7
chawanmushi	<i>japanese stew with dashi base and eggs with brown shimeji</i>	€14
truffled eggs	<i>scrambled eggs, parmesan fresh, black truffles</i>	€8
pochet mushroom eggs	<i>pochet eggs, pine nuts, cherry tomato, molica, white paris mushroom</i>	€9
lion's mane toast	<i>lion's mane toast, chickpeas pickles, pesto genovese and argula</i>	€12
pork belly sandwich	<i>pork belly sandwich with sourdough bread, dry pepper mayo e dried tomato, coleslaw</i>	€12
marinated tomatoes with burrata cream	<i>marinated tomatoes, burrata cream and basil</i>	€10
braised little gem lettuce	<i>braised little gem lettuce, mustard vinaigrette, molasses, and cured egg yolk</i>	€12

desserts

matcha cream pancake	<i>pancake, matchá cream and red berries</i>	€10
cheese tart	<i>vegan cheese tart with tahini toffee (subject to availability - with truffles + €2)</i>	€12

**black
trumpet**

www.blacktrumpet.pt
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*6% optional service fee (indicated) added to the invoice
*If you have any dietary restrictions or allergies, please let us know
*IVA included at the current legal rate