






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

   to start *natural sourdough bread, fermented shiitake broth, black trumpet and hazelnut butter, galega olive tapenade with cacao nibs* 7


sharing plates


  mush and chips (enoki) *fried breaded enoki with homemade potato fries and mushroom salt served with horseradish sour cream* 18



 braised little gem lettuce *braised little gem lettuce, mustard vinaigrette, molasses, and cured egg yolk* 12

 vegetable carpaccio *vegetable carpaccio, lambs' foot mushroom, serra da estrela cheese, sprouts, and roasted lemon* 16

mains


  gnocchi *fresh cheese gnocchi, peas, white port wine beurre blanc, and cantharellus cibarius* 26

 octopus with vegetables *grilled octopus, cooked in dashi with grilled daily vegetables, white shimeji, ajo blanco, and seaweed* 28


  black on black pasta *spaghetti with squid ink, black trumpet mushroom, parmesan cheese, lemon and pine nuts
(subject to availability - with truffles + €7)* 27

 vegan

 vegetarian

 gluten

 nuts

 bochecha *veal cheeks cooked 15 hours in black beer, served with couscous, paris marron soubise sauce and potato purée* 28

entrecôte *charcoal-grilled entrecôte with toasted garlic. 300gr* 28

desserts

 fennel ice cream *homemade fennel ice cream and mushroom crème anglaise* 9

chocolate cake *wood-fired chocolate cake, ganache, crème anglaise* 10

**black
trumpet**