

# Menu

# Les 4 Vallées

Life is not linear.

It is not and should not be.

That's the way we see it.

We are not against anything. On the contraire. We are in favor of everything.

Of mixing up. Of going off-piste. Of trying rather than wondering.

We can't avoid our nature. We're a bunch of dreamers looking the opposite way and asking ourselves 'why not?'

We are not against rules. We just feel this urge to invent and stick to new ones.

We write our story the way we want to.

Nothing is wrong for us. Everything is worth trying as we believe a little disorder can be the spark to a thrilling and fascinating new path.

We see what everyone sees. And then we see a bit more and are moved by a visceral impulse to explore those visions.

We just want to be together, create, blend and paint the world with new shades.

We are bringing the other side. The savvy anarchy of joy and soul.

If white sand is the answer why can't white snow be the question?

Why do we have snow skis at the beach? Why shouldn't we?

If the beach is already there, we'll bring the mountain and the snow.

We like to keep asking, keep pushing.

We believe the power of creativity as a way of life.

A happier one.

We are moved by passion, desire will and people.

We play the music we dance. And we ramble on.

A tribe endeavoring to counterbalance sameness.

This is our home.

This is our mountain retreat among beach houses.

Our snow facing the sand.

This is Philippe Stark with PRAIA in Comporta.

And if this doesn't make any sense at all, good. That's the perfect premise.

We're totally comfortable and happy with it.

We're stepping our ground.

Welcome to our chalet.

Let the après-ski begin.

# ALERGÉNIOS

## ALLERGENS



Mostarda  
Mustard



Ovos  
Eggs



Picante  
Spicy



Vegetariano  
Vegetarian



Glúten  
Gluten



Sulfitos  
Sulfites



Moluscos  
Molluscs



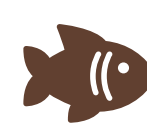
Sésamo  
Sesame



Amendoim  
Peanut



Crustáceos  
Crustaceans



Peixe  
Fish



Futos Casca  
Rija  
Nuts



Soja  
Soy



Lacticínios  
Dairy  
Products



Aipo  
Celery

# COUVERT

Pão, Azeite Virgem Extra,  
Manteiga Composta, Dip



4,00€

Bread, Extra Virgin Olive Oil, Compound Butter, Dip

# ELKS TRUCKS



# BLUE BIRD

**Legumes Grelhados, Dip Grego**  22,00€  
Grilled Vegetables, Greek Dip

**Caesar Salad**     22,00€  
Frango, Alface Romana, Anchovas, Croutons  
Chicken, Romaine Lettuce, Anchovy, Croutons

# BUNNY SLOPES

**Carpaccio de Vazia Maturada,  
Trufa Negra, Parmesão**  24,00€  
Aged Sirloin Carpaccio, Black Truffle, Parmesan

**King Crab,  
Molho Manteiga de Carabineiro**    80,00€  
King Crab, Carabineiro Butter Sauce

**Tártaro de Otoro, Caviar,  
Ponzu, Brioche**      38,00€  
Otoro Tartar, Caviar, Ponzu, Brioche

**Clássico Cocktail de Gambas**     32,00€  
Classic Shrimp Cocktail

# DOWNHILL

Atum,

Molho Tonato, Tomate, Azeitonas      30,00€

Braised Tuna Steak, Tonato Sauce, Tomato, Olives

Arroz Negro, Carabineiro     38,00€

Squid Ink Rice, Scarlet Shrimp

Risotto de Lima, Maçã Verde, Parmesão   22,00 €

(Lacto-Vegetariano)

Lime Risotto, Green Apple, Parmesan (Lacto-Vegetarian)

Ossobuco c/ puré de batata trufado    35,00€

Bone buco with truffled mashed potatoes

Coxa de Pato Confit,

Agridoce de Mascavado    28,00€

Confit Duck Leg, Sweet&Sour Sauce

Nasi Goreng     20,00€

Arroz Balinês Frito, Legumes, Ovo

Balinese Fried Rice, Vegetables, Egg

<b>The Truffle Burguer</b>   	30,00€
Burger & Trufa Extravagância Burger & Truffle Extravaganza	
<b>Caviar Oscietra (50g)</b>  	110,00€
Oscietra Caviar	
<b>Pica-Pau de Lombo, Carabineiros (To Share)</b>    	135,00€
Scarlet Shrimp, Portuguese Tradicional Sirloin “Pica-Pau”	
<b>Ribolita</b>   	18,00€
Sopa forte de legumes Strong vegetable soup	
<b>Tacos de Atum, Rúcula, Maionese de Lima, (2UN)</b>   	22,00€
Tuna Tacos, Arugula, Lime Mayonnaise	
<b>Tacos Vegetarianos, Tofu, Molho de Sésamo, Cebola Frita (2UN)</b>   	16,00€
Vegetarian Tacos, Tofu, Sesame And Peanut Sauce, Fried Onion	

# APRÈS

# SKI

# OFF PISTE

## CROSS COUNTRY

EUA . USA

**Picanha Black Angus (250g)**

**35,00€**

Rump Cap Steak

**Ribeye Black Angus (300g)**

**50,00€**

200 Dias - Grain Fed

ESPANHA . SPAIN

**Chuletón (1Kg)**

**99,00€**

ESPANHA . SPAIN

**Preso Ibérica (300G)**

**55,00€**

Iberian Pork "Preso"

JAPÃO . JAPAN

**Premium Ribeye Wagyu (300g)**

**190,00€**



# SKI LIFT SIDES

**Bimis Salteados, Malagueta, Alho Laminado**    7,00€  
Salted Bimis, Chili Pepper, Garlic

**Salada de Verdes e Aromáticos**  6,00€  
Greens & Herbs Salad

**Batata Frita de Dupla Fritura** 7,00€  
Double-Fried French Fries

**Puré de batata trufado**  7,00€  
truffled mashed potatoes

**Arroz ao Vapor**  7,00€  
Steamed Rice

**Spaghetti com Trufa**   21,00€  
Truffle Spaghetti

# PLISK ID'AVANT CHE

# DESERT

**Cookie de Chocolate**    16,00€  
Chocolate cookie

**Sorbets**    
1 Bola 5,00€  
2 Bolas 7,00€  
3 Bolas 9,00€

**Pudim Abade de Priscos**   9,00€  
Abade de Priscos Pudding

**Petit Gâteau**  
**de Caramelo, Gelado de Avelã**     9,00€  
Caramel Petit Gâteau, Hazelnut Ice Cream

**Sobremesa Mix**      29,00€  
Cookie de Chocolate, Petit Gâteau de Caramelo,  
Pudim Do Abade de Priscos  
Mix Dessert: Chocolate Cookie, Caramel Petit Gâteau,  
Abade de Priscos Pudding

**We're a bunch  
of dreamers  
looking  
the stizooqo  
way**