



Relaxmenu

Madeira Avond
Restaurant Follicz (Mechelen)
Ricardo Barbeito

Sercial 5 years Barbeito

Iced Sercial cocktail
The daikon variations
Vitello angulato

Sercial 10 Years Barbeito

Oyster and roses
Oyster, lardo, olive oil, black pepper

Colheitas 1995 Barbeito (CANTEIRO)

Caramelised eel, foie gras, beetroot and apple

Single harvest 2000 Barbeito

Ox tongue, Madeira sauce

Vintage 1978 Barbeito (BOAL)

Duck breast, coffee, cumin potato, Indian spiced sauce

Malvasia Barbeito (2000 CASK 39 a+e)

Drunken raw milk stilton, madjoul dates

VB Barbeito

Seefa couscous, walnuts
Orange and orange peel
Rosewater, pomefrante, almond milk