

€14

MON. TO FRI.

12:30 pm to 03:00 pm

THE CHEF INVITES YOU

Chef Luca Bordini invites you to know the Maxime Lunch Time menu.

maxime lunch time

JUNE

// MONDAY

The hardest one

Cod tempura, tomato and chilli chutney, coriander and vegetable spaghetti

// TUESDAY

Not so hard

Bucatini with smoked bacon, mascarpone and chives, watercress and parmesan

// WEDNESDAY

Halfway there

Wellington steak with mashed potatoes and spinach

// THURSDAY

Now we're talking

Pork cheek, pumpkin purée and Beirão liqueur, malt crumble and fried cabbage

// FRIDAY

Let the show begin

Cabaret steak

Includes

1 starter or 1 dessert + 1 dish + 1 drink* + coffee

* Glass of wine, imperial, soft drinks or water, from Maxime Restaurant-Bar selection.

Every month, a new menu, check the website.

EVERY DAY, ALSO AVAILABLE FOR CREATING YOUR MENU:

// ASIAN BLING BLING

Belly of pork in a steamed bun, red cabbage kimchi, fried onion, watercress, soybean sprouts and coriander

// EXTRAVAGANZA ON A TOAST

Mushrooms, slow cooked egg, spinach, tomato confit and soft cheese toastie

// CAESAR LOVES ME

Chicken Caesar salad with boiled egg, crunchy bacon, croutons, parmesan shavings and Caesar sauce

// BABA GHANOUSH EXPLOSION

Quinoa, grilled vegetables, baba ghanoush and dukkha salad

CONTACTS AND BOOKING

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