



Photo: Paulo Barata

Belcanto

## BELCANTO

*Lisbon, Portugal*

Lauded as one of the great Portuguese chefs, José Avillez took over the famous Belcanto and gave it a stylish makeover in 2012.

The original Belcanto restaurant was opened in 1958. The name derives from an opera style and the famous São Carlos Opera House, which is located only a few metres from the restaurant.

This exceptional restaurant was awarded one Michelin Star the same year Avillez reopened it and, in 2014, it was awarded its second Michelin Star, making it the first Lisbon restaurant to have such an honour.

Belcanto has also made it to the prestigious The World's 50 Best Restaurants List.

These outstanding achievements speak enormously about Avillez's dedication to culinary perfection. Such honours are a clear reflection of his immense talent, passion and creativity. Avillez has worked in the kitchens of famed chefs such as Alain Ducasse and Éric Fréchon. But it was the legendary elBulli restaurant where his culinary concept was shaped. "Only there I started thinking outside the box," he said.

Belcanto is a gastronomic experience designed to surprise and delight. Here, innovation and excellence reach haute cuisine levels. As one of the best gourmet experiences in Portugal, diners will not just enjoy a meal, they will experience art – in an edible way.

Influenced by his Portuguese DNA, Avillez takes a traditional classic dish, reinterprets it, modernises it, and makes it his own, whilst being respectful of the very soul of the produce. His trademark is an ever-evolving palette of taste, texture, presentations and techniques, where innovative combinations and remarkable flavours with the highest quality seasonal produce take centre stage.



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Because of his upbringing in Cascais, a seaside town near Lisbon, Avillez focuses mainly on the region's seafood, which he declares the best in the world.

The result is exquisite food that is as impeccably delectable as it is visually stunning.

The boundary-breaking and slightly avant-garde menu takes diners on a culinary journey by marrying Portuguese heritage, artful modernity and global flair, underpinned by elegant sophistication and a hint of playfulness.

In addition to the à la carte menu, the two tasting menus – two very distinct gastronomic orchestrations – transport dining into a truly effervescent experience.

The Lisbon Menu consists of 12 moments, featuring a more traditional but inventive series of dishes highlighting Lisbon's progress over time. The Evolution Menu consists of 18 moments and showcases the restaurant's most emblematic dishes that have been reinvented by introducing new tastes, mixtures and combinations that intrigue and inspire.



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The eclectic menus at Belcanto read like a poem, with each dish telling a story. There is a dazzling parade of delicate, beautifully presented masterpiece dishes such as The garden of the goose that laid the golden eggs; Dip in the sea; and Suckling pig revisited.

The tasting menus may be complemented with exceptional wine pairings, which have been masterfully selected by the sommelier. Over 300 wines from every region of Portugal grace the cellar.

The sober dining area is timeless and quietly elegant, whilst boasting beautifully understated styling and a polished aesthetic, leaving the food to be the star of the show. It is an intimate space with only 28 covers and 10 tables.

In Belcanto's kitchen, José Avillez has also created a special, unique and exclusive place – the Chef's Table. At this table, whether it is lunch or dinner time, one can enjoy observing the attentive and meticulous work of the team.

There is currently a 2-month waiting list, so try to get one of the highly coveted reservations and be captivated by the culinary art of Chef Avillez and his team at Belcanto

A foodies' heaven altogether, this exuberantly inventive and hugely delicious culinary odyssey is truly not to be missed and will be utterly memorable.

[belcanto.pt](http://belcanto.pt)



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