



Purifying the kitchen,
activating the senses

Essential Restaurant

In fact, the light is what is most striking as soon as you enter **Epur**. The entrance gives way to the heart of the restaurant: the kitchen. "It is very different to the industrial kitchens; it doesn't have all that stainless steel," notes **Vincent Farges**. We can instantly visualise a domestic kitchen – a dream domestic kitchen, we hasten to add – where a series of uniformed cooks work around the plates, trays, pots and chopping boards. "As we decided to put the kitchen in plain sight, we had to make it attractive. We have clients that walk past, stop, and spend five minutes watching the orchestra at work." Needless to say, all the kitchen material is bulthaup, which makes it even more beautiful, "and functional", adds the chef.

From the kitchen, diners go through an antechamber, where they can await their table with an aperitif, before entering the main dining room, which is actually a series

of small rooms; there's a private room, too. All of them, except for the private room, are decorated with furniture from the Danish brand Carl Hansen & Son. Behind us is the Largo da Academia de Belas Artes, in front is the Tagus, the Sé cathedral and the houses of Lisbon. Simply magnificent.

The experience begins at the table, upon which is just one plate and a glass of water. "The rest keeps arriving; it's an enigma, a discovery." And that's how it remains throughout the entire meal. There is no menu here, just five domains of the chef. Among the starters are *Água* (Water), *Horta* (Garden) and *Terra* (Land), in the main dishes are *Do Mar* (From the Sea) or *Do Rio* (From the River), *Do Campo* (From the Country) and *Recordações* (Recollections), and in the desserts, *Chocolate*, *Pomar* (Orchard) and *Vintage*. Guests just have to choose whether they want four, six or eight

decoradas com mobiliário da dinamarquesa Carl Hansen & Son. Nas costas ficou o Largo da Academia de Belas Artes, à frente apresentam-se o Tejo, a Sé e o casario de Lisboa. Magníficos.

A experiência começa na mesa, onde está apenas um prato e um copo de água. "O resto vai chegando, é um enigma, uma descoberta." E assim será ao longo de toda a refeição. Aqui não existe uma carta, mas sim nove domínios do chef. Nas entradas estão a *Água*, a *Horta* e a *Terra*, nos pratos principais estão *Do Mar* ou *do Rio*, *Do Campo* e *Recordações*, nas sobremesas, o *Chocolate*, o *Pomar* e o *Vintage*. O cliente só tem de escolher se quer quatro, seis ou oito momentos - ao almoço há um menu executivo com entrada ou sobremesa, prato principal e café ou chá (45€) - e entregar-se nas mãos do chef. "Antes do serviço decidimos o que vai ser, conforme os produtos que chegarem nesse dia."

A ligação aos produtores é um fator determinante na experiência **Epur**. Depois de ter saído do

