

LUZ : SUN, SAND - AND SOMETHING ELSE

enough money to buy his boat, he went to sea.

His is a fisherman's family. His younger brother, Francisco, is a fisherman, too.

Fishing is a hard life. There are those who think that the younger generation isn't up to it, that the Portuguese fisherman is on his way out. Well, not in Luz.

For a village of its size, Praia da Luz has an unusually large selection of restaurants and bars.

"O Jardim", the largest restaurant in Luz, is located on the grounds of Luz Bay Club. It occupies what was once the "clubhouse". There is a spacious lounge with a wood-burning fireplace, a pleasant bar, two dining rooms, and an outdoor dining terrace. Formerly known as the Luz Bay Club Restaurant, "O Jardim" opened this Spring with a new name, a new look, and new direction.

António Matos, the new Director, is perhaps one of the Algarve's best-known restaurateurs. His Restaurante Alpendre in Lagos is consistently rated among the finest on the coast. Sr Matos owns three restaurants — all of them successful. In fact, he has never had a failure. And he doesn't intend to have one in Luz. He has chosen as his Manager Sr Oliveira, who has worked and trained in some of London's finest hotels and in Switzerland, Germany and Belgium.

To get "O Jardim" off on the right foot, Sr. Matos completely re-did the kitchen, expanded and

redecorated one dining-room, and gave everything a fresh new coat of paint.

The Red Restaurant, as the new dining room is called, will be open year 'round. It will cater to those who are willing to pay the price and to allow the time required for truly superior food and service. While not as expensive as many restaurants, the Red Restaurant is not cheap. But it offers such specialties as Filets of Sol à Oliveira: sautéed in seasoned butter, flamed in brandy, and served with almonds, parsley and lemon. Or Ameijoas a Baía da Luz: clams, white fish, shrimp, wine, tomatoes and garlic — cooked together in a cataplana. There are crêpes, of course, and flambéed fruits.

The Green Restaurant will be open for the summer only, starting May 15th. It will have its own à la carte menu, at popular prices. The accent here is on good food and fast service for around

200\$00 per person, with wine. (Three courses). No cover, no minimum, taxes and service included.

At the other end of town, on the Burgau road, is an old favourite with visitors of all nationalities — David and Edith Moseley's "Godot's". "Godot's" is small and informal. The entrance is below street-level, behind an iron gate and down a short flight of stairs. You enter via the bar. On your left is the dining room. At the far end of the bar are doors leading out onto a terrace overlooking the sea. It's a very put-together little place and the atmosphere is inviting. Even more inviting is the aroma of steaks grilling over charcoal. "Godot's" steaks are among the best in the Algarve. Nunes, the chef, cooks them to order almost in front of your eyes — on a large grill at the end of the dining room. Fresh

fish, chicken, and kebabs of beef get the same treatment. When Nunes is otherwise engaged, David takes charge of the grill. He's a fair hand at it, too!

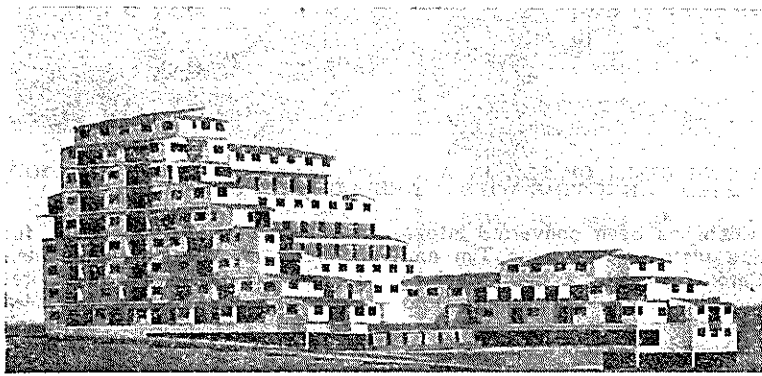
Edith is responsible for the starters and desserts. Her ham and egg mousse goes fast. One of her dessert specialties is something she calls simply "chocolate cake" — it's rich, good, and very, very chocolate.

"Godot's" is deservedly popular and it's always a good idea to book. It's open for dinner only, everyday except Sunday, from 7:00 p.m. on. You can expect to spend 300-350\$00 per person, wine included (Three courses). There is a minimum.

Also on the Burgau road is a brand new restaurant, scheduled to open this month. It's the Restaurant-Bar "Baía da Luz." "Baía da Luz" has six working partners, all young and all Portuguese. Their plan is to take turns in the kitchen, behind the bar, and serving the tables. All of them have worked in other restaurants in Praia da Luz, including Luz Bay Club and Godot's, and their faces will be familiar to visitors who have been here before.

The Manager of "Baía da Luz" will be Sr João, once head bartender at the Club.

"Baía da Luz" will be something of a "first". It will be open from 10:00 in the morning until 2:00 a.m. for breakfast, lunch and dinner. Drinks, coffee, sandwiches and snacks will be available throughout the day and evening.



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