



### **Starters**

#### **Oxtail pie**

White asparagus, celery and winter leaves, veal jus  
€ 14.00

#### **“Farinheira”**

Gratin, celery bulb purée, warm salad of celery and green apple, walnut, toffee  
€ 14.00

#### **Sautéed scallops**

Aniseed carrot purée, cocoa coulis, almond, chervil and bacon  
€ 16.00

#### **Foie Gras Terrine**

Camomile jelly, green apple, raisin, pistachio and brioche  
€ 19.00

#### **Game ravioli**

Iberian pork ham, green asparagus, wild mushrooms, horseradish and game consommé  
€ 15.00

### **Soups**

Pumpkin cream, orange and coriander  
€ 8.00

Vegetables purée  
€ 6.00

### **Pasta**

#### **Pumpkin Risotto**

With coriander and walnut  
€ 19.00

#### **Tomato Penne**

With mushrooms, parmesan and basil  
€ 18.00

Our dishes are subject to change due to the availability of some fresh ingredients



## ***Fish***

### **Grouper**

Saffron nage, potato confit in ham butter, confit tomato, iberian pork sausage, roasted bell pepper coulis, black olive powder  
€ 27.00

### **Codfish**

Creamy mashed potatoes, iberian pork ham, confit egg yolk and caramelized onion sauce  
€ 23.00

### **Turbot**

Langoustine, artichoke, leek stew, garlic cream, parsley puree, roasted fish sauce  
€ 29.00

## ***Meat***

### **Pork neck and belly**

Potato, Brussel sprouts, turnip greens, roasted baby vegetables and "cozido à portuguesa" sauce  
€ 24.00

### **Beef tenderloin**

Topinambur purée, shitake mushroom croquette, red onion pickle, spring onion, hazelnut  
€ 27.00

### **Iberian Pork Tenderloin**

Pea and pennyroyal purée, confit egg yolk, organic baby vegetables from "Quinta do Poial", chorizo powder  
€ 23.00

### **Pigeon breast**

Celery and juniper purée, grilled baby lettuce, wild mushrooms and rouennaise sauce  
€ 25.00



### **... Desserts**

#### **Vila Viçosa's Orange Tree**

Orange tree deconstructed in seven textures

€ 12.00

#### **Carrot**

Petit gateaux, bavaroise and gel, coconut sorbet and powder

€ 12.00

#### **Chocolate**

Chocolate brownie, chestnut mousse, raspberries, custard, vanilla ice cream

€ 14.00

#### **Pumpkin**

Cottage cheese mousse and pudding cake, walnuts praline, pumpkin ice cream and coulis, lemon crisp

€ 14.00

#### **Cheese plate**

Cured sheep cheese, cured goat cheese, "São Jorge", piquant cheese from "Beira Baixa", homemade pumpkin jam, crackers

€ 15.00