



Starters

Mushrooms, leek, creamy cheese from “Rio de Moinhos”
€14.00

Marinated oysters from the “Sado” river and roasted leek
€18.00

Pork feet with coriander
€14.00

Traditional pork sausage, wild mushrooms, asparagus, egg and acorn
€14.00

Bivalves and chard
€18.00

Soup

Traditional codfish “Açorda”
€10.00

Purslanes soup and goat cheese from “Rio de Moinhos”
€10.00



Rice and pasta

Mushrooms risotto

€19.00

Seaweed risotto

€18.00

Baby vegetables warm salad

€18.00

From the sea

Narcissus codfish

€23.00

Fresh fish pouched in seaweed with grilled fennel

€25.00

Red prawn with edible crab cannelloni

€38.00



From the pasture

Alentejo's pork, vegetables bundle and apple pickles
€21.00

Lamb, mashed potatoes with saffron and baby vegetables
€26.00

Guinea fowl stewed in Vila Viçosa's craft beer, grass peas and baby carrots
€24.00

*Calf tongue stewed in "Petit Verdot", potatoes roasted in salt and broad
beans*
€22.00



Desserts

Chocolate, gold, strawberry and roses
€14.00

White chocolate and acorn petit gateau
€12.00

“Almece”, apple and pennyroyal
€10.00

Fruit tartar with sorbet with a strawberry and pennyroyal infusion
€9.00

Traditional confectionary desserts and regional cheeses
€12.00

Menu created by Chef Pedro Mendes

Our dishes may be subject to modifications due the availability of fresh products