



Starters

Mushrooms, leek, cottage 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

Cold spider crab and seaweed soup
€32.00



Rice and pasta

Wild mushrooms risotto

€19.00

Seaweed risotto

€18.00

Baby vegetables warm salad

€18.00

From the sea

Narcissus codfish

(in two moments)

€32.00

Catch of the day poached in seaweed with grilled fennel and cockle "migas"

€27.00

Scarlet shrimp with edible crab cannelloni

€38.00



From the pasture

Alentejo's pork and beet from our vegetable garden

€28.00

Lamb, mashed potatoes with saffron and baby vegetables

€30.00

*Guinea fowl stewed in Vila Viçosa's craft beer, broad bean and baby
carrots*

€32.00

*Beef tenderloin (PDO from Alentejo), roasted potatoes and vegetables from
our vegetable garden*

€29.00



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