



### *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, egg, mustard and acorn*  
€16.00

*Bivalves and chard*  
€18.00

### *Soup*

*Traditional codfish "Açorda"*  
€12.00

*Wild pigeon broth and buckwheat*  
€14.00



### *Rice and pasta*

*Wild mushrooms risotto*

€19.00

*Seaweed risotto*

€18.00

*Baby vegetables warm salad*

€18.00

### *From the sea*

*Codfish loin, "samos" with coriander and chickpeas with codfish tongues*

€28.00

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

€27.00

*Scarlet shrimp with edible crab cannelloni*

€38.00



### *From the pasture*

*Lightly smoked Alentejo's pork and vegetables from our garden*  
€28.00

*Lamb, acorn sauce and purple carrot*  
€30.00

*Guinea fowl stewed in Vila Viçosa's craft beer, grass peas and pumpkin*  
€32.00

*Beef tenderloin (PDO from Alentejo), roasted potatoes and vegetables from  
our vegetable garden*  
€29.00

*Deer, chocolate sauce, cauliflower and acorn*  
€34.00



## *Desserts*

*Chocolate, gold and hazelnuts*

€14.00

*Pumpkin, cottage cheese and passion fruit*

€12.00

*Vila Viçosa's orange tree*

€12.00

*Quince, saffron, vanilla and port ice cream*

€10.00

*Fruit tartar, sorbet, strawberry and pennyroyal infusion*

€9.00

*Traditional confectionary desserts and regional cheeses*

€12.00

*Menu created by Chef Pedro Mendes*

*Our dishes may vary according to the availability of fresh products*