



Starters

Mushrooms, leek, cottage cheese from “Rio de Moinhos”

Pork feet with coriander

Traditional pork sausage, egg, acorn and mustard

Soups

Traditional codfish “Açorda”

Wild pigeon broth and buckwheat

Rice and pasta

Wild mushrooms risotto

Seaweed risotto



From the sea

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

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

From the pasture

Lightly smoked Alentejo's pork and vegetables from our garden

Lamb, acorn sauce and purple carrot

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



Desserts

Chocolate, gold and hazelnuts

Pumpkin, cottage cheese and passion fruit

“Vila Viçosa’s” orange tree

Quince, saffron, vanilla and port ice cream

Fruit tartar, sorbet, strawberry and penny royal infusion

Traditional confectionary desserts and regional cheeses

Menu created by Chef Pedro Mendes

Our dishes may vary according to the availability of fresh products