



## *Menu Alentejano*

*Traditional pork sausage, wild mushrooms, asparagus, egg and acorn*

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*Pork feet with coriander*

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*Codfish loin with traditional Portuguese "Açorda"*

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*Lamb, mashed potatoes with saffron and baby vegetables*

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*Vila Viçosa's Orange tree  
Orange decomposed in seven textures*

*€50.00 per person*

*Wine pairing, 4 different wines  
€25.00 per person*

*Menu created by Chef Pedro Mendes  
Wine pairing by Sommelier Vasco Serra*

*Our dishes may be subject to modifications due to the availability of fresh products  
Menu available for the lunch period until 14h00 and dinner period until 21h00*



## *Menu Narcissus*

*Bivalves and chard*

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*Scarlet shrimp and edible crab cannelloni*

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*Wild mushrooms, roasted leek and cottage cheese from "Rio de Moinhos"*

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*Catch of the day poached in seaweed and grilled fennel*

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

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*Chocolate, gold, strawberry and roses*

€70.00 per person

*Wine pairing, 5 different wines*

€30.00 per person

*Menu created by Chef Pedro Mendes  
Wine pairing by Sommelier Vasco Serra*

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