



### *Starters*

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

*Pork feet with coriander*

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

### *Soup*

*Traditional codfish “Açorda”*

*Purslane soup and goat cheese from “Rio de Moinhos”*

### *Rice and pasta*

*Wild mushrooms risotto*

*Seaweed risotto*

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



### *From the sea*

*Narcissus codfish*

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

### *From the pasture*

*Alentejo's pork and beet from our vegetable garden*

*Lamb, mashed potatoes with saffron and baby vegetables*

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

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## *Dessert*

*Chocolate, gold, strawberry and roses*

*White chocolate and acorn petit gateau*

*Vila Viçosa's orange tree*

*"Almece", apple and pennyroyal*

*Fruit tartar with sorbet and a strawberry and pennyroyal infusion*

*Traditional confectionary desserts and regional cheeses*

*Menu created by Chef Pedro Mendes*