



VIDAGO PALACE



## LOBBY BAR

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BEBIDAS / DRINKS

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DOMINGO A QUINTA-FEIRA  
*SUNDAY TO THURSDAY*  
11H - 00H

SEXTA-FEIRA A SÁBADO  
*FRIDAY TO SATURDAY*  
11H - 01H



Cocktails	3
Gin	9
Rum, Tequila, Vodka	10
Whisky	11
Aguardentes, Armanhaque e Cognac   Spirits, Armagnac and Cognac	13
Licores e Estomacais   Liquors and Stomachal	14
Vinhos   Wines	15
Espumante e Champanhe   Sparkling Wine and Champagne	17
Colheita Tardia, Moscatel e Madeira   Late Harvest, Muscat and Madeira	18
Vinho do Porto   Port Wine	18
Cerveja e Sidra   Beer and Cider	21
Águas, Refrigerantes e Cafetaria   Water, Soft Drinks and Coffee Service	22
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Idealizado no século passado pelo rei D. Carlos I e inaugurado a 6 de Outubro de 1910, o Vidago Palace foi concebido com o objetivo de criar um palácio de luxo, com características da Belle Époque, para alojar visitantes e a família real que pretendiam visitar a vila de Vidago, à procura dos efeitos terapêuticos das famosas águas minerais.

Em 2010, depois de um investimento significativo por parte do Super Bock Group, o Vidago Palace renasceu, mantendo o glamour intemporal, sendo capaz de cativar o viajante pela junção entre luxo, conforto e natureza.

Em homenagem ao Centenário do Vidago Palace surge o vinho “Colheita do Centenário Grande Reserva” com características únicas, elaborado com castas nobres da região do Douro e envelhecido em garrafa, sendo assim uma produção excecional de 1400 garrafas.



*Idealized in the last century by king D. Carlos I and inaugurated on October 6th, 1910, the Vidago Palace was created as a luxury palace, with Belle Époque characteristics, to lodge visitors and the Royal family that intended to visit the village of Vidago in search of the therapeutic effects of the famous mineral waters.*

*In 2010, after a significant investment by the Super Bock Group, the Vidago Palace was reborn, maintaining the timeless glamour, being able to captivate the traveler by the junction between luxury, comfort and nature.*

*As a tribute to the Vidago Palace Centenary, the wine "Colheita do Centenário Grande Reserva" was created with unique characteristics, made with noble grape varieties of the Douro region and aged in the bottle, thus being an exceptional production of 1400 bottles.*

Colheita do Centenário Grande Reserva	14,0 Vol.	100,00€
Castas   <i>Grapes</i> : Castas Nobres da Região do Douro		
Durham Agrellos		



## COCKTAILS

### OS INESQUECÍVEIS / THE UNFORGETTABLE

<b>Clover Club</b>	11,00€
Gin Beefeater, xarope de framboesa, sumo de limão e clara de ovo <i>Beefeater gin, raspberry syrup, lemon juice and egg white</i>	
<b>Dry Martini</b>	12,00€
Gin Tanqueray e vermute Noilly Prat Original Dry <i>Tanqueray gin and Noilly Prat Original Dry vermouth</i>	
<b>Gin Fizz</b>	12,00€
Gin Tanqueray, sumo de limão, xarope de açúcar e água gaseificada <i>Tanqueray gin, lemon juice, sugar syrup and soda water</i>	
<b>John Collins</b>	14,00€
Whiskey Bourbon Maker's Mark, sumo de limão, xarope de açúcar e água gaseificada <i>Maker's Mark Bourbon whiskey, lemon juice, sugar syrup and soda water</i>	
<b>Manhattan</b>	15,00€
Whiskey Bulleit Rye, vermute Martini Riserva Speciale Rubino e Angustura Bitters <i>Bulleit Rye whiskey, Martini Riserva Speciale Rubino vermouth and Angustura Bitters</i>	
<b>Monkey Gland</b>	10,00€
Gin Beefeater, Absinto, sumo de laranja e xarope de Granadina <i>Beefeater gin, Absinthe, orange juice, and Grenadine syrup</i>	
<b>Negroni</b>	14,00€
Gin Hendrick's, Campari e vermute Martini Riserva Speciale Rubino <i>Hendrick's gin, Campari and Martini Riserva Speciale Rubino vermouth</i>	
<b>Old Fashioned</b>	11,00€
Whiskey Bourbon Four Roses, açúcar e Angustura Bitters <i>Four Roses Bourbon whiskey, sugar and Angustura Bitters</i>	



## COCKTAILS

### CLÁSSICOS CONTEMPORÂNEOS / CONTEMPORARY CLASSICS

<b>Bloody Mary</b>	10,00€
Vodka Stolichnaya, sumo de tomate e de limão, molho inglês, tabasco, aipo, sal e pimenta <i>Stolichnaya vodka, tomato and lemon juice, worcestershire sauce, tabasco, celery, salt and pepper</i>	
<b>Cosmopolitan</b>	10,00€
Vodka Absolut sabor a limão, Cointreau, sumo de lima e de arando Absolut lemon flavored vodka, Cointreau, lime and cranberry juice	
<b>Golden Dream</b>	11,00€
Galliano, Triple Sec, sumo de laranja e natas <i>Galliano, Triple Sec, orange juice and cream</i>	
<b>Long Island Iced Tea</b>	12,00€
Vodka Stolichnaya, tequila Jose Cuervo Silver, rum Bacardi Superior, gin Beefeater, Triple Sec, sumo de limão, xarope de açúcar e Coca-cola <i>Stolichnaya vodka, Jose Cuervo Silver tequila, Bacardi Superior rum, Beefeater gin, Triple Sec, lemon juice, sugar syrup, and Coke</i>	
<b>Moscow Mule</b>	11,00€
Vodka Stolichnaya, Ginger Beer e sumo de lima <i>Stolichnaya vodka, Ginger Beer and lime juice</i>	
<b>Piña Colada</b>	10,00€
Rum Bacardi Superior, Batida de Coco e sumo de ananás <i>Bacardi Superior rum, Batida de Coco and pineapple juice</i>	
<b>Pisco Sour</b>	11,00€
Pisco, sumo de limão, xarope de açúcar, clara de ovo e Angustura Bitters <i>Pisco, lemon juice, sugar syrup, egg white and Angustura Bitters</i>	



## COCKTAILS

### BEBIDAS DA NOVA ERA / *NEW ERA DRINKS*

<b>Aperol Spritz</b>	10,00€
Aperol, vinho espumante e água gaseificada <i>Aperol, sparkling wine and soda water</i>	
<b>Bee ´s Knees</b>	11,00€
Gin Beefeater, xarope de mel, sumo de limão e de laranja <i>Beefeate gin, honey syrup, lemon and orange juice</i>	
<b>Dark ´N´ Stormy</b>	13,00€
Rum Havana Club 7 Anos, Ginger Beer e sumo de lima <i>Havana Club 7 years rum, Ginger Beer and lime juice</i>	
<b>Espresso Martini</b>	12,00€
Vodka Stolichnaya, Kahlúa, xarope de açúcar e café expresso <i>Stolichnaya Vodka, Kahlúa, sugar syrup and espresso coffee</i>	
<b>Paloma</b>	17,00€
Tequila Patrón Silver, sumo de lima e de toranja, xarope de açúcar e água gaseificada <i>Patrón Silver tequila, lime and grapefruit juice, sugar syrup and soda water</i>	
<b>Southside</b>	11,00€
Gin Beefeater, sumo de limão, xarope de açúcar, folhas de hortelã e clara de ovo <i>Beefeater gin, lemon juice, sugar syrup, mint leaves and egg white</i>	
<b>Sufering Bastard</b>	12,00€
Cognac Camus VS, gin Beefeater, sumo de lima, Angustura Bitters e Ginger Beer <i>Camus VS cognac, Beefeater gin, lime juice, Angustura Bitters and Ginger Beer</i>	
<b>Yellow Bird</b>	9,50€
Rum Bacardi Superior, Galliano, Triple Sec e sumo de lima <i>Bacardi Superior rum, Galliano, Triple Sec and lime juice</i>	



## COCKTAILS

ESCOLHIDOS A DEDO / *HAND-PICKED*

<b>Blackberry Mojito</b>	<b>12,00€</b>
Rum Bacardi Carta Blanca, sumo de lima, amoras, açúcar e água gaseificada <i>Bacardi Carta Blanca rum, lime juice, blackberries, sugar and soda water</i>	
<b>Blue Lagoon</b>	<b>11,00€</b>
Vodka Stolichnaya, Blue Curaçao e limonada <i>Stolichnaya vodka, Blue Curaçao and lemonade</i>	
<b>Irish Coffee - Hot Cocktail</b>	<b>11,00€</b>
Whiskey irlandês Bushmills café, açúcar mascavado e natas <i>Bushmills irish whiskey, coffee, brown sugar and cream</i>	
<b>Koi Yellow</b>	<b>10,00€</b>
Vodka Absolut Raspberri, Triple Sec, sumo de limão, xarope de framboesa, clara de ovo e canela em pó <i>Absolut Raspberri vodka, Triple Sec, lemon juice, raspberry syrup and egg white and cinnamon powder</i>	
<b>Lady Parfait Amour</b>	<b>13,00€</b>
Gin Tanqueray, Triple Sec, Parfait Amour, sumo de limão, xarope de açúcar, clara de ovo e amoras <i>Tanqueray gin, Triple Sec, Parfait Amour, lemon juice, sugar syrup and egg white and blackberries</i>	
<b>Pimm's Cup</b>	<b>10,00 €</b>
Pimm's N°1, hortelã, pepino, laranja, limão e limonada gaseificada <i>Pimm's N°1, mint leaves, cucumber, orange, lemon and sparking lemonade</i>	
<b>Porto Tónico</b>	<b>9,00€</b>
Vinho do Porto Niepoort dry white, água tônica, hortelã e limão <i>Niepoort dry white Port wine, tonic water, mint leave and lemon</i>	



## COCKTAILS

### RECEITAS DA CASA / HOME RECIPES

<b>Inocente</b>	12,00€
Morangos, sumo de laranja e de lima, xarope de açúcar e vodka Absolut Citron <i>Strawberries, orange and lime juice, sugar syrup and Absolut Citron vodka</i>	
<b>Le Paradis</b>	12,00€
Gin G'Vine Floraison, Calvados Père Magloire VSOP, sumo de laranja, xarope de açúcar e clara de ovo <i>G'Vine Floraison gin, Calvados Père Magloire VSOP, orange juice, sugar syrup and egg white</i>	
<b>Porto Martini</b>	16,00€
Gin NAO envelhecido durante 4 meses em barricas velhas de vinho do Porto e vinho do Porto Niepoort 20 anos tawny <i>NÃO in aged 4 months in old Port cask and Niepoort 20 yeras old tawny Port</i>	
<b>Vidago in Douro</b>	10,00€
Vinho do Porto rosé Vista Alegre, Ginger Ale e frutos vermelhos <i>Vista Alegre rosé Port wine, Ginger Ale and red fruits</i>	
<b>Silver Citrus</b>	10,00€
Tequila Jose Cuervo Especial Silver, D.O.M Bénédicte, sumo de laranja e de lima, xarope de alecrim e clara de ovo <i>Jose Cuervo Especial Silver tequila, D.O.M Bénédicte, orange and lime juice, rosemary syrup and egg white</i>	
<b>Sweet and Sour</b>	13,00€
Gin Tanqueray Flor de Sevilla, sumo de llima, xarope de mel e clara de ovo <i>Tanqueray Flor de Sevilla gin, lime juice, honey syrup and egg white</i>	
<b>The Lime Silver Fizz</b>	11,00€
Gin Tanqueray, sumo de lima, xarope de alecrim, clara de ovo e água tônica Schweppes Premium <i>Tanqueray gin, lime juice, rosemary syrup, egg white and Schweppes Premium tonic water</i>	





## COCKTAILS

### COCKTAILS SEM ÁLCOOL / *WITHOUT ALCOHOL COCKTAILS*

Cinderela	7,50€
Sumo de laranja, de limão e de ananás <i>Orange, lemon and pineapple juice</i>	
Juicy Julep	8,50€
Sumo de ananás, de laranja e de lima, folhas de hortelã e Ginger Ale <i>Pineapple, orange and lime juice, mint leaves and Ginger Ale</i>	
Mazagran	5,50€
Café expresso, sumo de limão e xarope de açúcar <i>Espresso coffee, lemon juice and sugar syrup</i>	
San Francisco	9,00€
Sumo de laranja, de limão, de ananás, de pera e de pêsego e xarope de groselha <i>Orange, lemon, pineapple, pear and peach juice and gooseberry syrup</i>	
Soda Italiana	7,50€
Xarope de groselha, sumo de limão, água gaseificada e frutos vermelhos <i>Gooseberry syrup, lemon juice, soda water and red berries</i>	
Virgin Mary	7,50€
Sumo de tomate e de limão, aipo, tabasco, molho inglês, sal e pimenta <i>Tomato and lemon juice, celery, tabasco, worcestershire sauce, salt and pepper</i>	

### RECEITAS DO BARMAN / *BARMAN RECIPES*

Smooth Apparently	9,50€
Amoras, sumo de ananás e de lima, xarope de mel, clara de ovo e canela em pó <i>Blackberries, pineapple and lime juice, honey syrup, egg white and cinnamon powder</i>	
Raspberries Garden	8,50€
Framboesas, sumo de lima, açúcar e limonada gaseificada <i>Raspberries, lime juice, sugar and sparkling lemonade</i>	



## GIN

Monkey 47	25,00€
Adamus, Dry Gin Organic	24,00€
G'Vine Floraison	19,00€
Oxley, Cold Distilled	19,00€
Roku, The Japanese Craft Gin, Suntory	18,00€
Gin Mare	17,50€
NAO 4 Months in Old Port Cask	17,50€
Hendrick's	17,00€
Sharish Original	17,00€
Arbun Juniper Premium	16,00€
Nordés, Atlantic Galician Gin	16,00€
Plymouth Original	16,00€
Tanqueray N° TEN	16,00€
Tinto, Red Premium Gin	16,00€
Bombay Sapphire Premier Cru	15,00€
Bulldog	15,00€
Martin Miller's	15,00€
Opihr Oriental Spiced	15,00€
Tanqueray Flor de Sevilla	15,00€
Bombay Sapphire	13,00€
Tanqueray	12,00€
Beefeater	11,00€



## RUM

	5 cl
Zacapa XO, Solera Gan Reserva Especial	25,00€
Santa Teresa 1796, Solera	20,00€
Diplomático Reserva Exclusiva	16,00€
Plantation Pineapple	16,00€
Havana Club 7 Anos / Years Old	13,00€
Barceló Añejo	10,00€

## TEQUILA

Gran Patrón Platinum	39,00€
Patrón Añejo	21,00€
Patrón Reposado	20,00€
Patrón Silver	17,00€
Jose Cuervo Especial Reposado	8,00€
Jose Cuervo Especial Silver	8,00 €

## VODKA

Grey Goose Ducasse	29,00€
Grey Goose	19,00€
Belvedere	17,00€
Absolut Elyx	16,00€
Cîroc	15,00€
Nordés, Atlantic Galician Vodka	15,00€
Ketel One	14,00€
Stolichnaya	10,00 €



## WHISKY

### AMERICAN

5 cl

Eagle Rare 10 Anos / Years Old, Bourbon	19,00€
Maker's Mark Bourbon	14,00€
Bulleit Rye	13,00€
Jack Daniel's	10,00€
Four Roses Bourbon	9,00€

### BLENDED SCOTCH

5 cl

James Martin's 32 Anos / Years Old, Limited Edition	69,00€
James Martin's 20 Anos / Years Old, Limited Edition	59,00€
Johnnie Walker Blue Label	48,00€
Royal Salute 21 Anos / Years Old	39,00€
Chivas Regal 18 Anos / Years Old, Gold Signature	22,00€
Johnnie Walker Green Label 15 Anos / Years Old, Blended Malt	17,00€
Johnnie Walker Black Label 12 Anos / Years Old	13,00€
Chivas Regal 12 Anos / Years Old	12,00€
Johnnie Walker Red Label	9,00€
The Famous Grouse	9,00€

### IRISH

5 cl

Bushmills 10 Anos / Years Old, Single Malt	14,00€
Jameson Black Barrel	14,00€
Jameson Caskmates Stout Edition	12,00€
Jameson Crested	12,00€
Bushmills Original	10,00€



## WHISKY

### JAPANESE

The Hakushu 12 Anos / Years Old, Suntory, Single Malt	5 cl 44,00€
Nikka From The Barrel	19,00€

### SINGLE MALT SCOTCH

Talisker 10 Anos / Years Old	5 cl 18,00€
Laphroaig 10 Anos / Years Old	16,00€
Lagavulin Special Release Cask Strength 12 Anos / Years Old	33,00€
Macallan Sherry Oak 12 Anos / Years Old	31,00€
Bowmore 12 Anos / Years Old	16,00€
Cardhu 12 Anos / Years Old	13,00€
Glenfiddich 12 Anos / Years Old	12,00€
Oban 14 Anos / Years Old	21,00€
Glenfiddich 15 Anos / Years Old	18,00€
Glenmorangie Extremely Rare 18 Anos / Years Old	37,00€
The Glenlivet 18 Anos / Years Old	28,00€
Balvenie Portwood 21 Anos / Years Old	49,00€
The Glenrothes Vintage 1998	28,00€



LICORES / LIQUORS  
PORTUGUESES / PORTUGUESE

Ginja de Alcobaça	5 cl 9,00€
Singeverga	8,00€
Amêndoa Amarga	6,00€
Brandymel	6,00€
Licor Beirão	6,00€
Licor de Rosas	5,00€

INTERNACIONAIS / INTERNACIONAL

Patrón XO Cafe	5 cl 12,00€
Grand Marnier Cordon Rouge	10,00€
Limoncello Vila Massa	9,50€
Drambuie	9,00€
Galliano	9,00€
Cointreau	8,00€
Amaretto Disaronno	7,00€
Baileys The Original Irish Cream	7,00€
Sambuca	7,00€
D.O.M Bénédicte	6,00€
Frangelico	6,00€
Kahlúa	6,00€
Tia Maria	6,00€

ESTOMACAIS / STOMACHAL

Fernet Branca	5 cl 8,00€
Averna	8,00€
Jägermeister	7,00€



A NOSSA SELEÇÃO DE VINHOS  
OUR SELECTION OF WINES

BRANCO / WHITE

	Vol.	75cl	15cl
Herdade do Esporão Reserva 2020 Casta   Grape: Antão Vaz, Arinto e Roupeiro Alentejo, Portugal	13,5%	52,00€	
Bétula 2015 Castas   Grapes: Sauvignom Blanc e Viognier Douro, Portugal	13%	41,00€	9,50€

VERDE BRANCO

	Vol.	75cl	15cl
Soalheiro Alvarinho 2021 Casta   Grape: Alvarinho Minho, Portugal	12%	52,00€	
QM Alvarinho 2021 Casta   Grape: Alvarinho Minho, Portugal	12,5%	39,00€	9,00€

ROSÉ

	Vol.	75cl	15cl
Valle Pradinhos 2021 Castas   Grapes: Tinta Roriz e Touriga Nacional Trás-os-Montes, Portugal	12,5%	32,00€	8,00€
Montel 2019 Uvas biológicas / Organic grapes Casta   Grape: Tinta Roriz, Touriga Nacional, Tinta Barroca e outras da região Douro, Portugal	13%	38,00€	



A NOSSA SELEÇÃO DE VINHOS  
OUR SELECTION OF WINES

TINTO / RED

	Vol.	75 cl	15 cl
Herdade dos Grous Moon Harvest 2015 Castas   Grapes: Trincadeira, Aragonez e Alicante Bouschet Alentejo, Portugal	14%	105,00€	
Conde D'Ervideira Reserva 2016 Castas   Grapes: Touriga Nacional, Alicante Bouschet e Cabernet Sauvignon Alentejo, Portugal	13%	58,00€	
Château Malmaison 1998 Castas   Grapes: Cabernet Sauvignon e Merlot Bordeaux, França	12,5%	55,00€	
Montel Biológico 2011 / <i>Organic wine</i> Castas   Grapes: Tinta Roriz e Touriga Nacional Douro, Portugal	14,5%	48,00€	11,00€
Duorum 2019 Castas   Grapes: Touriga Franca, Touriga Nacional e Tinta Roriz Douro, Portugal	14%	39,00€	9€
Adega Cooperativa Ponte da Barca Superior 2017 Casta   Grape: Vinhão Minho, Portugal	12%	32,00€	





A NOSSA SELEÇÃO DE VINHOS  
OUR SELECTION OF WINES

VINHO ESPUMANTE / SPARKLING WINE

	Vol.	75 cl	15 cl
Murganheira Vintage 2013 Casta   Grape: Pinot Noir Caves Da Morganheira, Távora-Varosa, Portugal	14%	149,00€	
Vértice Millesime 2014 Castas   Grapes: Códega, Gouveio, Malvasia Fina, Rabigato e Touriga Franca Caves Transmontanas, Douro, Portugal	12%	86,00€	
Dalva Bruto 2021 Castas   Grapes: Malvasia Fina e Viosinho C. Da Silva (Vinhos SA), Douro, Portugal	12,5%	45,00€	10€

CHAMPANHE / CHAMPAGNE

	Vol.	75 cl	15 cl
Ruinart Brut Castas   Grapes: Chardonnay e Pinot Noir	12%	190,00€	
G.H.Mumm Castas   Grapes: Chardonnay, Pinot Noir e Pinot Meunier	12,5%	160,00€	
Pommery Brut Apanage Castas   Grapes: Chardonnay, Pinot Noir	12,5%	148,00€	29,00€



#### COLHEITA TARDIA / LATE HARVEST

	6 cl	Garrafa / <i>Bottle</i>
QM Alvarinho 2016	20,00€	99,00€
Casal Sta. Maria 2017	18,00€	89,00€
Aneto 2019	12,00€	65,00€
Tokaji Classic Cuvée 2011	12,00€	64,00€

MOSCATEL / MUSCAT	6 cl	Garrafa / <i>Bottle</i>
JMF Alambre 20 Anos / Years Old	18,00€	116,00€
Favaios 10 Anos / Years Old	8,00€	83,0€
JMF Alambre Roxo 5 Anos / Years Old	7,00€	46,00€

#### VINHO DA MADEIRA / MADEIRA WINE

	6 cl	Garrafa / <i>Bottle</i>
Blandy's Rich Malmsey 15 Anos / Years Old	27,00€	189,00€
Blandy's Rich Verdelho Medium Dry 10 Anos / Years Old	15,00€	99,00€
Blandy's Rich Malmsey 5 Anos / Years Old	9,00€	79,00€

#### VINHO DO PORTO / PORT WINE

BRANCO / WHITE	6 cl	Garrafa / <i>Bottle</i>
Kopke Colheita / Harvest 2010	15,00€	126€
Vista Alegre Medium Dry 10 Anos / Years Old	14,00€	93,00€
Graham's Extra Dry	7,50€	46,00€
Ramos Pinto Lágrima	7,00€	42,00€
Niepoort Dry White	6,50€	38,00€

ROSÉ	6 cl	Garrafa / <i>Bottle</i>
Vista Alegre Fine Rosé	6,00€	34,00€



VINHO DO PORTO / *PORT WINE*

TAWNY	6 cl	Garrafa / <i>Bottle</i>
Quinta do Crasto Colheita / Harvest 2003	21,00€	218,00€
Kopke Colheita / Harvest 2001	19,00€	191,00€
Niepoort Colheita / Harvest 2004	17,00€	159,00€
Quinta da Pacheca 40 Anos / Years Old	48,00€	390,00€
Sandeman 40 Anos / Years Old	39,00€	298,00€
Quinta da Pacheca 30 Anos / Years Old	33,00€	238,00€
Dow's 30 Anos / Years Old	29,00€	326,00€
Quinta do Vallado 20 Anos / Years Old	24,00€	168,00€
Niepoort 20 Anos / Years Old	23,00€	236,00€
Van Zellers & Co 20 Anos / Years Old	2300€	236,00€
Graham's 20 Anos / Years Old	21,00€	214,00€
Rozès 10 Anos / Years Old	14,00€	134,00€
Niepoort 10 Anos / Years Old	13,00€	123,00€
Quinta do Noval 10 Anos / Years Old	13,00€	116,00€
Graham's 10 Anos / Years Old	12,00€	109,00€
Graham's "The Tawny" Reserve	9,00€	74,00€
RUBY	6 cl	Garrafa / <i>Bottle</i>
Rozès CC Red Reserve	9,00€	67,00€
Quinta de La rosa Reserve Lote N°601	8,00€	54,00€



VINHO DO PORTO / *PORT WINE*

LBV (LATE BOTTLED VINTAGE)	6 cl	Garrafa / <i>Bottle</i>
Quinta do Noval 2014	14,00€	99,00€
Quinta do Vallado 2018	10,00€	69,00€
Taylor's 2017	10,00€	63,00€
CRUSTED		Garrafa / <i>Bottle</i>
Fonseca Crusted 2008, Limited Edition		129,00€
VINTAGE		Garrafa / <i>Bottle</i>
Taylor's 2007		411,00€
Graham's 1980		376,00€
Taylor 's Quinta das Vargellas 2005		232,00€
Warre's 2007		186,00€
Dow's Quinta Senhora da Ribeira 2005		182,00€
Taylor 's Quinta das Vargellas 2008		138,00€
Quinta do Crasto 2000		111,00€
Quinta do Portal 2008		80,00€



CERVEJA / BEER

PRESSÃO / DRAFT	15cl	20cl	35cl	50cl
Super Bock 5,2%	2,50€	3,00€	4,00€	6,00€

GARRAFA / BY THE BOTTLE	25 cl	33 cl
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Super Bock 1927 Bavaria Weiss 5,0%		6,00€
Super Bock 1927 Bengal Amber IPA 6,5%		6,00€
Super Bock 1927 Japanese Rice Lager 5,1%		6,00€
Super Bock 1927 Kölsch 5,2% Limited Edition		6,00€
Super Bock 1927 Munich Dunkel 6,0%		6,00€
Super Bock Abadia 6,4%		4,00€
Super Bock Original 5,2%		4,00€
Super Bock Original Sem Gluten / Gluten Free 5,2%		4,00€
Super Bock Stout 5,0%		4,00€
Super Bock Green 2,0%		4,00€
Super Bock Sem Álcool / Without Alcohol 0,5%		3,50€
Super Bock Sem Álcool Preta / Dark Without Alcohol 0,5%		3,50€
Carlsberg 5,0%		3,50€

SIDRA / CIDER	20 cl	33 cl
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Somersby (Apple / Blackberry) 4,5%		4,00€
Somersby Watermelon 4,5% Limited Edition	3,00€	
Somersby Pear Sem Álcool / Without Alcohol 0,0%	3,00€	



#### REFRIGERANTES / *SOFT DRINKS*

Água tónica Schweppes Classic / <i>Schweppes Classic tonic water</i>	4,00€
Coca-Cola, Coca-Cola Zero / <i>Coke, Coke Zero</i>	4,00€
Ginger Ale Schweppes, Sumol, 7UP, Lipton Ice Tea	4,00€
Compal Néctares / <i>Nectar</i>	4,00€

#### SUMO NATURAL / *FRESH JUICE*

Laranja / <i>Orange</i>	30 cl 5,50€
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#### ÁGUAS / *WATER*

	75 cl	37,5 cl	25 cl
Vitalis (sem gás / <i>still</i> )	5,00€	2,50€	
Vidago (com gás / <i>sparkling</i> )	6,00€		2,50€
Pedras (com gás / <i>sparkling</i> )	5,00€		2,50€
Pedras Sabores (com gás / <i>flavored sparkling</i> )			3,50€

#### SERVIÇO DE CAFETARIA / *COFFEES SERVICE*

Café duplo / <i>Double espresso</i>	5,00€
Caffè Affogato (1/3/7)	6,00€
Capuccino (1/7/8)	5,00€
Coffee latte machiato (7)	5,00€
Chocolate quente / <i>Hot chocolate</i> (1/6/7/8)	4,50€
Chás, tisanas ou infusões / <i>Teas, herbal teas or infusions</i>	4,00€
Meia de leite / <i>Coffee with milk</i> (7)	4,00€
Abatanado / <i>American coffee</i>	3,50€
Café expresso ou descafeinado / <i>Espresso or decaf coffee</i>	3,00€
Leite com chocolate / <i>Chocolate with milk</i> (1/6/7/8)	3,00€
Pingo / <i>Espresso with milk</i> (7)	3,00€



# LOBBY BAR

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REFEIÇÕES LIGEIRAS / LIGHT MEALS

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DOMINGO A QUINTA-FEIRA  
*SUNDAY TO THURSDAY*  
12H - 22H30



### SOPAS / SOUPS

Creme de cenoura e abóbora com cebolinho  
*Carrot and pumpkin cream soup with chive (1)*  
7,00€

Creme de alho francês com camarão salteado  
*Leek garlic soup with sautéed shrimp (1/2/12)*  
12,00€

### SALADAS / SALADS

Chicórias com queijo fresco e figos, vinagrete de framboesa  
*Cream cheese with smoked duck and green apple,  
green salad and walnuts oil (7/8)*  
15,00€

Salada César de Frango  
*Chicken Caesar Salad (1/3/4/7/12)*  
16,50€

Tomate-cereja e mozzarella de búfala, pesto, balsâmico  
"di Modena" e pinhões  
*Cherry tomatoes and buffalo mozzarella, pesto, balsamic  
"di Modena" and pine nuts (1/7/8/12)*  
16,50€

Salada de camarão com frutas exóticas  
*Shrimp salad with exotic fruits (2/3/4/6/8/10/12)*  
17,50€





SANDUÍCHES E TOSTAS  
SANDWICHES AND TOASTS

Tosta mista em pão de centeio  
*Ham and cheese toast in rye bread (1/2/4/6/7/9/10/11/12)*  
8,00€

Tosta de presunto alentejano, queijo de cabra e doce de tomate  
*Toast of alentejano smoked ham, goat cheese and tomato jam*  
*(1/6/7/11/12)*  
16,50€

Prego de lombo de vitela do Barroso, pão de cereais,  
manteiga de alho e queijo limiano  
*Barroso veal loin steak, cereal bread, garlic butter and*  
*"limiano" cheese (1/3/7)*  
18,50€

Sanduíche de salmão fumado, pão nórdico,  
queijo fresco, ervas e rúcula  
*Smoked salmon sandwich, nordic bread, fresh cheese,*  
*herbs and arugula (1/4/7/11/12)*  
18,50€

Tosta de sapateira, guacamole, citrinos e ovas de truta  
*Edible crab toast, guacamole, citrus and trout roe (1/2/4/8/10/12)*  
18,50€

Hambúrguer de novilho em bolo lêvedo dos Açores,  
bacon, queijo cheddar, cebola roxa e alface iceberg  
*Beef burger in Açores "bolo lêvedo" bread, bacon,*  
*cheddar cheese, red onion and iceberg lettuce (1/3/4/7/11/12)*  
19,00€

Sanduíche Club  
*Club Sandwich (1/3/6/12)*  
19,00€

Francesinha "Vidago Palace"  
*Francesinha "Vidago Palace" (1/3/6/7/10/12)*  
22,00€



PETISCOS REGIONAIS  
REGIONAL SNACKS

Crocantes de alheira do Barroso  
*Crunchy Barroso smoked pork sausage (1/3/12)*  
7,50€

Pastéis de Chaves  
*Meat puff pastry from Chaves (1/3/6/7/12)*  
7,50€

Seleção de charcutaria transmontana  
*Regional charcuterie selection (1/12)*  
20,00€

Seleção de queijos com compotas e marmelada  
*Cheese selection with jam and marmalade (1/7/8)*  
25,00€

PRATOS  
MAIN COURSES

Omelete à escolha (ervas aromáticas / mista / simples)  
*Omelet by choice (aromatic herbs / ham and cheese / simple)*  
*(1/3/7/12) (7 \*Apenas na omelete mista / Just in the omelet with cheese)*  
13,50€

"Fettuccine" à Bolonhesa  
*Bolognese "Fettuccine" (1/3/4/7/8/9/12)*  
15,00€

Linguini nero de Seppia com camarão e pesto  
*Seppia black linguini with shrimp and pesto (1/2/3/4/8/12)*  
19,50€

Bacalhau a baixa temperatura, grão-de-bico, pil pil e  
óleo de coentros  
*Low temperature codfish, chickpeas, pil pil and coriander oil (4)*  
24,00€

Bife do lombo de vitela do Barroso,  
molho de cerveja Stout e batata frita à rodela  
*Barroso veal loin steak, Stout beer sauce and sliced fries (12)*  
26,50€



FRUTA / FRUIT

Seleção de fruta laminada  
*Sliced fruits selection*  
12,00€

SOBREMESAS / DESSERTS

Bola de gelado / *Ice cream scoop (1/3/7)*  
Sabores: amêndoa torrada, avelã, baunilha, café, canela, caramelo salgado,  
chocolate, citrinos e verduras  
*Flavors: chocolate, cinnamon, citrus and vegetables, coffee, hazelnut, roasted  
almond, salted caramel, vanilla*

Sorvetes: framboesa, limão, manga, maracujá, morango, tangerina, yuzu  
*Lactose free: lemon, mango, passion fruit, raspberry, strawberry,  
tangerine, yuzu*  
3.50€

Delícia de café, leite condensado e bolacha Maria  
*Coffee delight, condensed milk and "Maria" biscuit*  
*(1/3/5/6/7/8/12)*  
7,50 €

Mousse de chocolate caseira  
*Homemade chocolate mousse (3/6/7)*  
7,50€

Brownie de chocolate branco com framboesas  
*White chocolate brownie with raspberries (1/3/6/7/8)*  
7,00€

Crepe de citrinos e licor de laranja  
*Citrus crepe with orange liqueur (1/3/7/12)*  
8,00€

Queijada de laranja com ameixas  
*Orange cheesecake with plums (1/3/7/8)*  
9,50€

Este menu contém alergénios.  
Para sua segurança, consulte a lista no final do menu.  
*This menu contains allergens.*  
*For caution, please check the list on the end of the menu.*



AGUARDENTES / SPIRITS

VÍNICAS / WINE

	5 cl
CR&F XO, Edição Comemorativa 125 Anos	49,00€
Magistra	45,00€
Ferreirinha	22,00€
Ramos Pinto	20,00€
CR&F Reserva Extra	17,00€
Adega Velha 6 Anos / Years Old	13,00€

BAGACEIRAS / GRAPE MARC

	5 cl
Palácio da Brejoeira Alvarinho	20,00€
Grappa Nonino Chardonnay	14,00€

DE FRUTOS / OF FRUITS

	5 cl
Maçã / Apple Calvados Père Magloire XO	19,00€
Pera / Pear Wíllíamíne Morand	16,00€
Ameixa / Plum Mírabelle Morand	13,00€
Medronho / Arbutus Berry	11,00€

COGNAC & ARMAGNAC

	5 cl
Rémy Martin Louis XIII	299,00€
Rémy Martin XO Excellence	47,00€
Camus XO Borderies	33,00€
Camus XO Elegance	32,00€
Hennessy VS	15,00€
Camus VS Elegance	11,00€



Este menu contém alergénios. Para sua segurança, confirme por favor a legenda abaixo.  
Anexo II do Regulamento (EU) nº 1169/2011 SUBSTÂNCIAS OU PRODUTOS QUE  
PROVOCAM ALERGIAS OU INTOLERÂNCIAS

- 1 Cereais que contêm glúten (nomeadamente: trigo, centeio, cevada, aveia ou as suas estirpes hibridizadas e produtos à base destes cereais);
- 2 Crustáceos e produtos à base de crustáceos;
- 3 Ovos e produtos à base de ovos;
- 4 Peixes e produtos à base de peixe;
- 5 Amendoins e produtos à base de amendoins;
- 6 Soja e produtos à base de soja;
- 7 Leite e produtos à base de leite (incluindo lactose);
- 8 Frutos de casca rija (nomeadamente : amêndoas, avelãs, nozes, castanhas de caju, nozes pécan, pistácios, nozes de macadâmia ou do Queensland e produtos à base destes frutos, com excepção de casca rija utilizados na confeção de destilados alcoólicos, incluindo álcool etílico de origem agrícola);
- 9 Aipo e produtos à base de aipo;
- 10 Mostarda e produtos à base de mostarda;
- 11 Sementes de sésamo e produtos à base de sementes de sésamo;
- 12 Dióxido de enxofre e sulfitos em concentrações superiores a 10 mg/kg ou 10 mg/l;
- 13 Tremoço e produtos à base de tremoço;
- 14 Moluscos e produtos à base de moluscos.

*This menu contains allergens. For caution, please check the following details.*

- 1 Gluten*
- 2 Crustaceous*
- 3 Egg*
- 4 Fish*
- 5 Peanuts*
- 6 Soya*
- 7 Lactose*
- 8 Nuts*
- 9 Celery*
- 10 Mostard*
- 11 Sesame seeds*
- 12 Sulfur dioxide and sulphites*
- 13 Lupine*
- 14 Mollusks*