



Salão Nobre

RESTAURANT

Dress code according to the elegance of the space
(it is recommended casual / elegant).
Please keep your phone in silence.



PORTUGAL REVISITED

"In the Grand Ballroom we do a national cuisine, creative and multisensory, where the products and the flavours are fundamental. A fresh cuisine based on our history, our memories and our culinary heritage. We aim to return to the origin of the essence, the genuine flavour that so much marks our cultural and gastronomic heritage. It is a cuisine

where the values of our homeland and our biodiversity are respected with a philosophy of unique flavours, where the pleasure of the table and the wine are side by side, in a relaxed and historical atmosphere.

We work together as a team to make your experience unique and unforgettable".

WELCOME!

A handwritten signature in black ink that reads "Vitor Matos".



VIDAGO PALACE



TASTING MENU

“ESSENCE”

(Available until 1:30 pm at lunch, and 8:30 pm at dinner)

Welcome reception

Lobster & Avocado

Mango / Yuzu / Curry
Allergens: (2 / 4 / 5 / 12)

Scallops & Trumpets of death

Shrimp ravioli / Tarragon / Butter
Allergens: (1 / 2 / 3 / 4 / 7 / 12 / 14)

Sea Bass & Oscietra Caviar

Peas / Fennel / Butter / Squid
Allergens: (4 / 7 / 12 / 14)

Turbot & Lemongrass

Rice / Tomato / Pumpkin / Basil
Allergens: (1 / 4 / 7 / 12)

Royal Pigeon & Apple

Foie Gras / Muscat
Allergens: (1 / 7 / 8 / 12)

Veal & Morilles

Celery / Spring onions / Mizuna
Allergens: (7 / 9 / 12)

Yoghurt & Olive oil from Trás-os-Montes

Purple passion fruit / Vanilla pod
Allergens: (7)

Madeira Banana & Chocolate

Vanilla / Peanuts
Allergens: (1 / 3 / 5 / 6 / 7 / 8)

Little Delights

Coffee or Infusion

This menu contains allergens. Please check details on the last page.
All taxes included



VIDAGO PALACE



TASTING MENU

“CUMPLICITIES”

(Available until 2:00 pm at lunch, and 9:00 pm at dinner)

Welcome reception

Salmon & Strawberries

Chili / Coconut / Flowers / Celery
Allergens: (2 / 4 / 5 / 6 / 9 / 12)

Turbot & Lemongrass

Rice / Tomato / Pumpkin / Basil
Allergens: (1 / 4 / 7 / 12)

Bísaro pork & Clams

Potatoes / Coriander / Pickles / Peppers
Allergens: (2 / 7 / 12)

Yoghurt & Olive oil from Trás-os-Montes

Purple passion fruit / Vanilla pod
Allergens: (7)

Custard & Citrus

Almond / Lavender / Meringue
Allergens: (1 / 3 / 8)

Little Delights

Coffee or Infusion

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VIDAGO PALACE



COLD STARTERS

Lobster & Avocado

Mango / Yuzu / Curry
Allergens: (2 / 4 / 5 / 12)

Salmon & Strawberries

Chili / Coconut / Flowers / Celery
Allergens: (2 / 4 / 5 / 6 / 9 / 12)

Cheese from São Jorge island & Pumpkin

Pine nuts / Borage
Allergens: (7 / 8 / 12)

HOT STARTERS

Scallops & Trumpets of death

Shrimp ravioli / Tarragon / Butter
Allergens: (1 / 2 / 3 / 4 / 7 / 12 / 14)

Royal Pigeon & Apple

Foie Gras / Muscat
Allergens: (1 / 7 / 8 / 12)

SOUPS

Fish & Shrimp

Bread / Saffron / Coriander
Allergens: (1 / 2 / 4 / 7 / 12)

Pumpkin & Chives

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VIDAGO PALACE



VEGETARIAN

Saffron

Arborio / Island cheese

Allergens: (1 / 3 / 7)

Cheese from Seia

Sage / Mushrooms / Flowers / Butter

Allergens: (1 / 7 / 12)

TRADITIONAL

Portuguese stew rice with fish and shrimp (2 people)

Peppers / Coriander

Allergens: (2 / 4 / 6 / 7 / 9 / 12)

Barroso's veal rump

Turnip greens / Potatoes / Meat sauce

Allergens: (7 / 12)

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All taxes included



VIDAGO PALACE



FISH

Sea Bass & Oscietra Caviar

Peas / Fennel / Butter / Squid
Allergens: (4 / 7 / 12 / 14)

Turbot & Lemongrass

Rice / Tomato / Pumpkin / Basil
Allergens: (1 / 4 / 7 / 12)

Codfish & Cockle

Carrot / Coriander / Garlic
Allergens: (4 / 7 / 12 / 14)

MEATS

Veal & Morilles

Celery / Spring onions / Mizuna
Allergens: (7 / 9 / 12)

Duck Magret & Citrus

Sweet potato / Foie gras / Beetroot / Spices
Allergens: (1 / 7 / 8 / 9 / 12)

Bísaro pork & Clams

Potatoes / Coriander / Pickles / Peppers
Allergens: (2 / 7 / 12)

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VIDAGO PALACE



DESSERTS

National Cheeses

Jams / Cookies / Toasts
Allergens: (1 / 3 / 6 / 7 / 8 / 9 / 11)

Madeira Banana & Chocolate

Vanilla / Peanuts
Allergens: (1 / 3 / 5 / 6 / 7 / 8)

Mandarine & Mascarpone

Lemon / Orange
Allergens: (1 / 3 / 6 / 7 / 12)

Raspberries & Strawberries

White chocolate / Lime / Melissa
Allergens: (1 / 3 / 6 / 7 / 12)

Custard & Citrus

Almond / Lavender / Meringue
Allergens: (1 / 3 / 8)

Rocha's pear & Salted caramel

Vanilla / Tonka bean
Allergens: (1 / 3 / 6 / 7 / 12)

Fruit selection

(season, exotic & wild)

Ice cream selection

Allergens: (1 / 3 / 6 / 7 / 8 / 12)

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VIDAGO PALACE



**THIS MENU CONTAINS ALLERGENS.
FOR CAUTION PLEASE CHECK THE FOLLOWING DETAILS.**

ANNEX / ATTACHEMENT II OF THE REGULATION (EU) 1169/2011
SUBSTANCES OR PRODUCTS WHICH CAUSE ALLERGIES OR INTOLERANCES.

- 1 Cereals containing gluten, in particular: wheat, rye, barley, oats or their hybridised strains and products based on these cereals
- 2 Crustaceans and crustacean products
- 3 Eggs and egg products
- 4 Fish and fish products
- 5 Peanuts and peanut products
- 6 Soy and soy products
- 7 Dairy and milk products (including lactose)
- 8 Hard-shelled fruits, in particular: almonds, hazelnuts, walnuts, cashew nuts, pecans, pistachios, macadamia or Queensland nuts and products based on this fruits, with exception hard-shelled fruits used in the production of alcoholic distillates, including ethyl alcohol of agricultural origin
- 9 Celery and celery products
- 10 Mustard and mustard products
- 11 Sesame seeds and sesame seeds products
- 12 Sulfur dioxide and sulfites in concentrations higher than 10 mg / kg or 10 mg / lt
- 13 Lupin bean and lupin bean products
- 14 Molluscs and mollusc products

