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VIDAGO PALACE
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DINNER 7:00 P.M. - 10:30 P.M

M E N U

SOUPS

Carrot and Hokkaido pumpkin soup

Potato cold soup

Crème fraîche - Allergens: (7)

STARTERS

Smoked ham from Alentejo region

Figs, balsamic di Modena and walnuts

Allergens: (8/12)

Sea bass ceviche with red onion and chili pepper

Allergens: (4/12)

Blood sausage from Burgos with apple from Beira region and heather honey

Wild rocket salad, pine nuts and

vinegar of honey and citrus Allergens: (1/8/12)

Chèvre cheese nest

Peppers chutney and walnut oil

Allergens: (1/7/8/12)

Low temperature egg

Asparagus, mushrooms and fennel oil

Allergens: (1/3/7)

APETIZERS

National cheese board

Jams - Allergens: (1/7/8)

Cold meats board

Allergens: (1/12)

Crunchy shrimp

Madras curry mayonnaise and coriander

Allergens: (1/2/3/10/12)

Mozzarella toast with tomato and pesto

Allergens: (1/7/8/12)

False truffle of smoked pork and bread sausage

Garlic and parsley mayonnaise, smoked sweet

pepper - Allergens: (1/3/10/12)

Padrón peppers on the griddle, with salt flower

Meat puf pastry from Chaves

Allergens: (1/3/7/12)

SALADS

Shrimp and artichokes

Chicory, egg and cocktail sauce

Allergens: (2/3/6/10/12)

Chicken and lettuce heart

Parmesan, croutons and Caesar sauce

Allergens: (1/3/4/6/10/12)

Mixed salad

Allergens: (12)

Eggplant in tempura and rosemary honey

Allergens: (1)

FISH

Turbot fillets in Panko bread

Sweet chili mayonnaise

Allergens: (1/3/4/10/12)

Codfish with pil pil

Allergens: (4)

Cuttlefish paella and its ink

Allergens: (12/14)

MEATS

Veal flank from Barroso region with traditional sauce

Allergens: (12)

Rice with beans and pork ribs marinated in wine and garlic

Alergénios: (1/12)

Smoked pork and bread sausage from Barroso at "Brás" style

Confited tomato and coriander oil

Allergens: (1/3/12)

Glazed Bísaro pork "secretos" with citrus, ginger and chili

Allergens: (12)

M E N U

GARNISH

Broccoli with olive oil and garlic

Tomato rice, pumpkin and basil

Allergens: (12)

Corn crumbs with cabbage and beans

Allergens: (1/12)

Fries potato with rosemary

Allergens: (1)

Bread basket

Allergens: (1)

DESSERTS

Sliced fruits

Chocolate cake

Allergens: (1/3/7)

Chèvre cheesecake

Red berries with Port wine and star anise

Allergens: (1/3/7/12)

Vanilla crème brûlée

Olive oil and passion fruit - Allergens: (3/7)

Crepe with citrus and Grand Marnier

Allergens: (1/3/7/12)

Caramelized french toast

Tonka bean - Allergens: (1/3/7/8)

THIS MENU CONTAINS ALLERGENS. 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. Soya and soy products.

7. Milk 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 these 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 / l

13. Lupin bean and lupin bean products.

14. Molluscs and mollusc products.