



VIDAGO PALACE



LOBBY BAR

BEBIDAS / DRINKS

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

SEXTA-FEIRA E SÁBADO
FRIDAY AND 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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COCKTAILS

OS INESQUECÍVEIS / THE UNFORGETTABLE

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



COCKTAILS

CLÁSSICOS CONTEMPORÂNEOS / CONTEMPORARY CLASSICS

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



COCKTAILS

BEBIDAS DA NOVA ERA / NEW ERA DRINKS

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



COCKTAILS

ESCOLHIDOS A DEDO / HAND-PICKED

Blackberry Mojito	12,00€
Rum Bacardi Carta Blanca, sumo de lima, amoras, açúcar e água gaseificada Bacardi Carta Blanca rum, lime juice, blackberries, sugar and soda water	
Blue Lagoon	11,00€
Vodka Stoli, Blue Curaçao e limonada Stoli vodka, Blue Curaçao and lemonade	
Grey Goose Martini	19,00€
Vodka Grey Goose, vermute Noilly Prat Original Dry e Orange Bitters Grey Goose vodka, Noilly Prat Original Dry vermouth and Orange Bitters	
Koi Yellow	10,00€
Vodka Absolut Raspberri, Triple Sec, sumo de limão, xarope de framboesa, clara de ovo e canela em pó Absolut Raspberri vodka, Triple Sec, lemon juice, raspberry syrup and egg white and cinnamon powder	
Lady Parfait Amour	13,00€
Gin Tanqueray, Triple Sec, Parfait Amour, sumo de limão, xarope de açúcar, clara de ovo e amoras Tanqueray gin, Triple Sec, Parfait Amour, lemon juice, sugar syrup and egg white and blackberries	
Pimm's Cup	10,00€
Pimm's N°1, hortelã, pepino, laranja, limão e limonada gaseificada Pimm's N°1, mint leaves, cucumber, orange, lemon and sparkling lemonade	
Porto Tónico	9,00€
Vinho do Porto Niepoort dry white, água tónica, hortelã e limão Niepoort dry white Port wine, tonic water, mint leave and lemon	



COCKTAILS

RECEITAS DA CASA / HOME RECIPES

Inocente 12,00€

Morangos, sumo de laranja e de lima, xarope de açúcar e vodka Absolut Citron
Strawberries, orange and lime juice, sugar syrup and Absolut Citron vodka

Le Paradis 12,00€

Gin G'Vine Floraison, Calvados Père Magloire XO, sumo de laranja, xarope de
açúcar e clara de ovo
G'Vine Floraison gin, Calvados Père Magloire XO, orange juice, sugar syrup and
egg white

Porto Martini 16,00€

Gin NAO envelhecido durante 4 meses em barricas velhas de vinho do Porto
e vinho do Porto Niepoort 20 anos tawny
NÃO in aged 4 moths in old Port cask and Niepoort 20 yeras old tawny Port

Paixão a Dois 12,00€

Vodka Absolut Raspberri, licor de mel, sumo de laranja e de lima, xarope de
açúcar, maracujá e clara de ovo
Absolut Raspberri vodka, honey liquor , orange and lime juice, sugar syrup,
paxion fruit and egg white

Silver Citrus 10,00€

Tequila Jose Cuervo Especial Silver, D.O.M Bénédicte, sumo de laranja e de
lima, xarope de alecrim e clara de ovo
Jose Cuervo Especial Silver tequila, D.O.M Bénédicte, orange and lime juice,
rosemary syrup and egg white

Sweet and Sour 13,00€

Gin Tanqueray Flor de Sevilla, sumo de lima, xarope de mel e clara de ovo
Tanqueray Flor de Sevilla gin, lime juice, honey syrup and egg white

Vidago in Douro 10,00€

Vinho do Porto rosé Vista Alegre, Ginger Ale e frutos vermelhos
Vista Alegre rosé Port wine, Ginger Ale and red berries



COCKTAILS

COCKTAILS SEM ÁLCOOL / WITHOUT ALCOHOL COCKTAILS



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

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 Blackberries, pineapple and lime juice, honey syrup, egg white and cinnamon powder	
Raspberries Garden	8,50€
Framboesas, sumo de lima, açúcar e limonada gaseificada Raspberries, lime juice, sugar and sparkling lemonade	



GIN

Monkey 47	25,00€
 Adamus, Dry Gin Organic	24,00€
 Engine, Pure Organic Gin	19,00€
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

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

TEQUILA

Patrón El Cielo	5 cl 39,00€
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	5 cl 19,00€
Beluga Noble	18,00€
Belvedere	17,00€
Absolut Elyx	16,00€
Cîroc	15,00€
Nordés, Atlantic Galician Vodka	15,00€
Ketel One	14,00€
Stoli	10,00€



WHISKY

AMERICAN

Eagle Rare 10 Anos / Years Old, Bourbon	5 cl 19,00€
Maker's Mark Bourbon	14,00€
Bulleit Rye	13,00€
Jack Daniel's	10,00€
Four Roses Bourbon	9,00€

BLENDED SCOTCH

James Martin's 32 Anos / Years Old, Limited Edition	5 cl 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€

JAPANESE

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



WHISKY

IRISH

Bushmills 10 Anos / Years Old, Single Malt	5 cl 14,00€
Jameson Black Barrel	14,00€
Jameson Caskmates Stout Edition	12,00€
Bushmills Original	10,00€

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€
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€



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 Wílliamíne Morand	16,00€
Ameixa / Plum Mírabelle Morand	13,00€
Medronho / Arbutus Berry, Arbun	14,00€

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€
Chabot Napoléon Special Reserve, Armagnac	16,00€



LICORES / LIQUORS
PORTUGUESES / PORTUGUESE

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

INTERNACIONAIS / INTERNACIONAL

	5 cl
Patrón XO Cafe	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

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



A NOSSA SELEÇÃO DE VINHOS OUR SELECTION OF WINES

BRANCO / WHITE

	Vol.	75 cl	15 cl
 Herdade do Esporão Reserva 2022 Castas Grapes: Antão Vaz, Arinto e Roupeiro Alentejo, Portugal	13,5%	52,00€	
Bétula 2020 Castas Grapes: Sauvignon Blanc e Viognier Douro, Portugal	13%	41,00€	9,50€
Dinâmica 2022 Castas Grapes: Bical e Arinto Bairrada, Portugal	11,5%	37,00€	

VERDE BRANCO / WHITE

	Vol.	75 cl	15 cl
Soalheiro Alvarinho 2022 Casta Grape: Alvarinho Monção e Melgaço, Portugal	12%	52,00€	
Messala 2022 Casta Grape: Alvarinho Monção e Melgaço, Portugal	13,5%	38,00€	9,50€


ROSÉ

	Vol.	75 cl	15 cl
Valle Pradinhos 2022 Castas Grapes: Touriga Nacional e Tinta Roriz Trás-os-Montes, Portugal	12,5%	36,00€	8,50€
Avidagos 2022 Castas Grapes: Touriga Nacional, Tinta Roriz e Tinta Barroca Douro, Portugal	12,5%	25,00€	



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€	
Mont'Alegre Tinta Amarela 2019 Casta Grape: Tinta Amarela Trás-os-Montes, Portugal	14%	60,00€	
Marqués de Casa Concha 2007 Casta Grape: Cabernet Sauvignon e Merlot Puente Alto, Vale do Maipo, Chile	14,5%	55,00€	
Segredos do Poeta 2021 Castas Grapes: Touriga Franca, Rufete e outras Douro, Portugal	12,5%	51,00€	
 Montel Biológico 2011 / Organic wine Castas Grapes: Tinta Roriz e Touriga Nacional Douro, Portugal	14,5%	48,00€	11,00€
Valle Pradinhos Reserva 2021 Castas Grapes: Cabernet Sauvignon, Touriga Nacional e Tinta Amarela Trás-os-Montes, Portugal	14,5%	45,00€	
Head Rock 2016 Castas Grapes: Touriga Nacional, Touriga Franca e Tinta Roriz Trás-os-Montes, Portugal	13%	42,00€	10,00€
Album Reserva 2018 Castas Grapes: Aragonês, Syrah, Alicante Bouschet e Petit Verdot Alentejo, Portugal	14%	35,00€	9,00€



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 Távora-Varosa, Portugal	14%	149,00€	
Vértice Millesime 2015 Castas Grapes: Códega, Gouveio, Malvasia Fina, Rabigato e Touriga Franca Douro, Portugal	12%	86,00€	
Quinta do Cerrado Rosé 2016 Castas Grapes: Alfrocheiro e Touriga Nacional Dão, Portugal	12,5%	64,00€	
Dalva Bruto 2021 Castas Grapes: Malvasia Fina e Viosinho Douro, Portugal	12,5%	45,00€	10,00€

CHAMPANHE / CHAMPAGNE

	Vol.	75 cl	15 cl
Taittinger Prestige Rosé Castas Grapes: Pinot Noir e Chardonnay	12,5%	270,00€	
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€	
Collet Brut Castas Grapes: Chardonnay, Pinot Meunier e Pinot Noir	12,5%	120,00€	27,00€



COLHEITA TARDIA / LATE HARVEST	6 cl	Garrafa / Bottle
QM Alvarinho 2016	20,00€	99,00€
Casal Sta. Maria 2017	18,00€	89,00€
Aneto 2019	12,00€	65,00€

MOSCATEL / MUSCAT	6 cl	Garrafa / Bottle
JMF Alambre 20 Anos / Years Old	18,00€	116,00€
Favaios 10 Anos / Years Old	8,00€	83,00€
Quinta da Bacalhoa Moscatel Roxo 5 Anos / Years Old	7,00€	46,00€

VINHO DA MADEIRA / MADEIRA WINE	6 cl	Garrafa / Bottle
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 Reserva 5 Anos / Years Old	9,00€	79,00€

VINHO DO PORTO / PORT WINE

BRANCO / WHITE	6 cl	Garrafa / Bottle
Kopke Colheita / Harvest 2010	15,00€	126,00€
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 / Bottle
Vista Alegre Fine Rosé	6,00€	34,00€



VINHO DO PORTO / PORT WINE

TAWNY	6 cl	Garrafa / Bottle
Quinta do Crasto Colheita / Harvest 2003	21,00€	218,00€
Kopke Colheita / Harvest 2007	19,00€	191,00€
Niepoort Colheita / Harvest 2008	17,00€	159,00€
Maynard's 50 Anos / Years Old	48,00€	390,00€
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	23,00€	236,00€
Graham's 20 Anos / Years Old	21,00€	214,00€
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€
Quinta do Vallado 10 Anos / Years Old	12,00€	89,00€
Taylor's 10 Anos / Years Old	10,00€	85,00€
Sandeman 10 Anos / Years Old	10,00€	78,00€
Graham's "The Tawny" Reserve	9,00€	74,00€



VINHO DO PORTO / PORT WINE

RUBY	6 cl	Garrafa / Bottle
Rozès CC Red Reserve	9,00€	67,00€
Quinta de La rosa Reserve Lote N°601	8,00€	54,00€

LBV (LATE BOTTLED VINTAGE)	6 cl	Garrafa / Bottle
Quinta do Noval 2016	14,00€	99,00€
Graham's 2013	12,00€	85,00€
Quinta do Vallado 2018	10,00€	69,00€
Taylor's 2018	9,00€	63,00€

CRUSTED		Garrafa / Bottle
Fonseca Crusted 2008, Limited Edition		129,00€

VINTAGE		Garrafa / Bottle
Taylor's 2007		411,00€
Niepoort 2015		398,00€
Graham's 1980		376,00€
Taylor's Quinta das Vargellas 2005		232,00€
Louvado 2016		141,00€
Silval 2015		120,00€
Quinta do Crasto 2000		111,00€



CERVEJA / BEER

PRESSÃO / DRAFT	15 cl	20 cl	35 cl	50 cl
Super Bock 5,2%	3,00€	3,50€	4,50€	6,50€
GARRAFA / BY THE BOTTLE			25 cl	33 cl
Super Bock 1927 Bavaria Weiss 5,0%				6,00€
Super Bock 1927 Japanese Rice Lager 5,1%				6,00€
Super Bock 1927 Munich Dunkel 6,0%				6,00€
Super Bock Abadia 6,4%				4,50€
Super Bock Original 5,2%				4,50€
Super Bock Original Sem Gluten / Gluten Free 5,2%				4,50€
Super Bock Stout 5,0%				4,50€
Super Bock Green 2,0%				4,00€
Super Bock Free Sem Álcool / Without Alcohol 0,0%				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
Somersby (Apple / Blackberry) 4,5%				4,00€
Somersby (Mango & Lime) 4,5% Limited Edition			3,00€	
Somersby Pear Sem Álcool / Without Alcohol 0,0%			3,00€	



REFRIGERANTES / SOFT DRINKS

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

SUMO NATURAL / FRESH JUICE

Laranja / Orange	30 cl 6,00€
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ÁGUAS / WATER

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

SERVIÇO DE CAFETARIA / COFFEES SERVICE

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



LOBBY BAR

REFEIÇÕES LIGEIRAS / LIGHT MEALS

DOMINGO A SÁBADO
SUNDAY TO SATURDAY
12H - 22H30



SOPAS / SOUPS

Creme de cenoura e abóbora com cebolinho

Carrot and pumpkin cream soup with chive (1)

8,00€

Creme de alho francês com camarão salteado

Leek garlic soup with sautéed shrimp (1/2/12)

12,00€

SALADAS / SALADS

**Chicórias e mistura de alfaces com queijo fresco e figos,
vinagrete de framboesa**

Chicories and lettuce mix salad with fresh cheese and fig,
raspberry vinaigrette (7/8/12)

15,00€

Salada César de frango

Chicken Caesar Salad (1/3/4/7/12)

17,00€

**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)

16,00€

Salada de camarão com frutas

Shrimp salad with fruits (2/3/4/6/8/10/12)

17,00€



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, queijo limiano, alface e tomate

Barroso veal loin steak, cereal bread, garlic butter,
"limiano" cheese, lettuce and tomato (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)

19,00€

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)
21,00€

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
Seppia black linguini with shrimp (1/2/3/4/8/12/14)
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)
27,00€



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)

8,00€

Crepe de citrinos e licor de laranja

Citrus crepe with orange liqueur (1/3/7/12)

8,00€

Queijada de laranja com ameixas e sorvete de maracujá

Orange "queijada" with plums and passion fruit
ice cream lactose free (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.



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 exceção 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.