



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!

Vitoratos



VIDAGO PALACE

TASTING MENU

“ESSENCE”

Until 1:30 pm at lunch

Until 8:30 pm at dinner

Welcome reception

Salmon & Avocado

Chili / Coconut / Trout roes

Allergens: (2 / 4 / 5 / 6 / 9 / 12)

Scallops & Chanterelle

Shrimp ravioli / Crustaceans / Curry

Allergens: (1 / 2 / 3 / 4 / 7 / 12 / 14)

Egg & Oscietra Caviar

Bearnaise / Chards / Asparagus

Allergens: (3 / 4 / 7 / 12)

Sea Bass & Scarlet Shrimp

Cauliflower / Glasswort / Butter

Allergens: (2 / 4 / 7 / 12 / 14)

Pigeon & Citrus

Sweet potatoe / Foies gras / Beetroot / Spices

Allergens: (1 / 7 / 8 / 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

MENU

155,00€

WINE PAIRING (optional)

80,00€

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



VIDAGO PALACE

TASTING MENU

“CUMPLICITIES”

Until 2:00 pm at lunch

Until 9:00 pm at dinner

Welcome reception

Burrata & Tomatoe

Pine nuts / Basil
Allergens: (7 / 8 / 10 / 12)

Codfish & Chickpeas

Pil pil / Cod tongue / Bacon
Allergens: (4 / 10 / 12)

Rack of Lamb & Turnips

Baby onions / Parsnip / Mustard / Honey
Allergens: (1 / 7 / 10 / 11 / 12)

Yoghurt & Olive oil from Trás-os-Montes

Purple passion fruit / Vanilla pod
Allergens: (7)

Apple & Cinnamon

Vanilla / Creme fraîche
Allergens: (1 / 3 / 6 / 7 / 12)

Little Delights

Coffee or Infusion

MENU

100,00€

WINE PAIRING (optional)

50,00€

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VIDAGO PALACE

COLD STARTERS

Foie Gras & Smoked Eel
Citrus / William pear / Brioche
Allergens: (1 / 4 / 7 / 8 / 12)
34,00€

Salmon & Avocado
Chili / Coconut / Trout roes
Allergens: (2 / 4 / 5 / 6 / 9 / 12)
29,00€

Burrata & Tomato
Pine nuts / Basil / Rocket salad
Allergens: (7 / 8 / 10 / 12)
26,00€

HOT STARTERS

Scallops & Chanterelle
Shrimp ravioli / Crustaceans / Curry
Allergens: (1 / 2 / 3 / 4 / 7 / 12 / 14)
36,00€

Egg & Oscietra Caviar
Bearnaise / Chards / Asparagus
Allergens: (3 / 4 / 7 / 12)
30,00€

SOUPS

Fish & Shrimp
Bread / Saffron / Coriander
Allergens: (1 / 2 / 4 / 7 / 12)
20,00€

Pumpkin & Chives
12,00€

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VIDAGO PALACE

VEGETARIAN

Beetroot

Arborio / Island cheese

Allergens: (1 / 3 / 7)

27,00€

Cheese from Seia

Sage / Mushrooms / Flowers / Butter

Allergens: (1 / 7 / 12)

25,00€

TRADITIONAL

Portuguese stew rice with fish and shrimp (2 people)

Peppers / Coriander

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

60,00€

Barroso's veal rump

Turnip greens / Potatoes / Meat sauce

Allergens: (7 / 12)

32,00€

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VIDAGO PALACE

FISH

Sea Bass & Scarlet Shrimp
Cauliflower / Glasswort / Butter
Allergens: (2 / 4 / 7 / 12 / 14)
42,00€

Turbot & Lemongrass
Rice / Tomato / Pumpkin / Basil
Allergens: (1 / 4 / 7 / 12)
39,00€

Codfish & Chickpeas
Pil pil / Cod tongue / Bacon
Allergens: (4 / 10 / 12)
32,00€

MEATS

Veal & Truffle
Couscous from Vinhais / Mushrooms / Vegetables
Allergens: (1 / 7 / 10 / 12)
38,00€

Pigeon & Citrus
Sweet potato / Foie gras / Beetroot / Spices
Allergens: (1 / 7 / 8 / 9 / 12)
35,00€

Rack of Lamb & Turnips
Baby onions / Parsnip / Mustard / Honey
Allergens: (1 / 7 / 10 / 11 / 12)
33,00€

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VIDAGO PALACE

DESSERTS

National Cheeses

Jams / Cookies / Toasts
Allergens: (1 / 3 / 6 / 7 / 8 / 9 / 11)
18,00€

Chocolate 70% & Raspberry

Mascarpone / Balsamic
Allergens: (1 / 3 / 6 / 7 / 8 / 12)
14,50€

Madeira Banana & Chocolate

Vanilla / Peanuts
Allergens: (1 / 3 / 5 / 6 / 7 / 8)
14,00€

Mandarine & Mascarpone

Lemon / Orange
Allergens: (1 / 3 / 6 / 7 / 12)
14,00€

Apple & Cinnamon

Vanilla / Creme fraîche
Allergens: (1 / 3 / 6 / 7 / 12)
13,50€

Fruit selection (season, exotic & wild)

12,00€

Ice cream selection

(3 scoops)
Allergens: (1 / 3 / 6 / 7 / 8 / 12)
10,00€

Ice Cream Flavours

Toasted Almond
Hazelnut
Vanilla
Coffee
Cinnamon
Salted Caramel
Chocolate
Citrus and Vegetables

Sorbets Flavours

Raspberry
Lemon
Mango
Passionfruit
Strawberry
Tangerine
Yuzu

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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.

