



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	8
Rum, Tequila, Vodka	9
Whisky	10
Aguardentes, Armanhaque e Cognac Spirits, Armagnac and Cognac	12
Licores e Estomacais Liquors and Stomachal	13
Vinhos Tranquilos Wines	14
Espumante e Champanhe Sparkling Wine and Champagne	16
Colheita Tardia, Moscatel e Madeira Late Harvest, Muscat and Madeira	17
Vinho do Porto Port Wine	17
Cerveja e Sidra Beer and Cider	20
Águas, Refrigerantes e Cafetaria Water, Soft Drinks and Coffee Service	21
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COCKTAILS

OS MAIS PEDIDOS / THE MOST REQUESTED

Aperol Spritz	11,00€
Aperol, vinho espumante e água gaseificada Aperol, sparkling wine and soda water	
Porto Tónico	9,00€
Vinho do Porto dry white, água tônica, hortelã e limão Dry white Port wine, tonic water, mint leave and lemon	
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	
Negroni	14,00€
Gin Hendrick's, Campari e vermute Martini Reserva Speciale Rubino Hendrick's gin, Campari and Martini Reserva Speciale Rubino vermouth	
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	
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

FAMOSOS / FAMOUS

Dry Martini	12,00€
Gin Tanqueray e vermute Noilly Prat Original Dry Tanqueray gin and Noilly Prat Original Dry vermouth	
Mojito	9,50€
Rum Bacardi Carta Blanca, sumo de lima, açúcar, hortelã e água gaseificada Bacardi Carta Blanca rum, lime juice, sugar, mint leaves and soda water	
Margarita	10,00€
Tequila Jose Cuervo Especial Silver, Cointreau e sumo de lima Jose Cuervo Especial Silver Tequila, Cointreau, and lime juice	
Old Fashioned	11,00€
Whiskey Bourbon Four Roses, açúcar e Angustura Bitters Four Roses Bourbon whiskey, sugar and Angustura Bitters	
Cosmopolitan	10,00€
Vodka Absolut Citron, Cointreau, sumo de lima e de arando Absolut Citron vodka, Cointreau, lime and cranberry juice	
Bloody Mary	10,00€
Vodka Stoli, sumo de tomate e de limão, molho inglês, tabasco, aipo, sal e pimenta preta Stoli vodka, tomato and lemon juice, worcestershire sauce, tabasco, celery, salt and black pepper	
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	



COCKTAILS

TENDÊNCIAS / TENDENCIES

St. Germain Spritz	10,00€
St. Germain, vinho espumante e água gaseificada St. Germain, sparkling wine and soda water	
Paloma	17,00€
Tequila Patrón Reposado, sumo de lima e de toranja, xarope de Agave e água gaseificada Patrón Reposado tequila, lime and grapefruit juice, Agave syrup and soda water	
Espresso Martini	12,00€
Vodka Stoli, Kahlúa, xarope de açúcar e café expresso Stoli Vodka, Kahlúa, sugar syrup and espresso coffee	
Long Island Iced Tea	12,00€
Vodka Stoli, tequila Jose Cuervo Especial Silver, rum Bacardi Carta Blanca, gin Beefeater, Triple Sec, sumo de limão, xarope de açúcar e Coca-cola Stoli vodka, Jose Cuervo Especial Silver tequila, Bacardi Carta Blanca rum, Beefeater gin, Tiple Sec, lemon juice, sugar syrup and Coke	
Limoncello Spritz	10,00€
Limoncello, vinho espumante e água gaseificada Limoncello, sparkling wine and soda water	
Tommy's Margarita	11,00€
Tequila José Cuervo Especial Reposado, sumo de lima e xarope de Agave José Cuervo Especial Reposado Tequila, lime juice and Agave syrup	
Carajillo	8,50€
Licor 43 e café expresso Liquor 43 and espresso coffee	



COCKTAILS

COISAS DA CASA / HOME THINGS

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	
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 Berneroy XO, sumo de laranja, xarope de açúcar e clara de ovo G'Vine Floraison gin, Calvados Berneroy XO, orange juice, sugar syrup and egg white	
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, passion 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 agave e clara de ovo Jose Cuervo Especial Silver tequila, D.O.M Bénédicte, orange and lime juice, agave 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	
El Tropical	10,00€
Vodka Absolut Citron, Pisang Ambon, sumo de ananás e de lima e clara de ovo Absolut Cintron Vodka, Pisang Ambon, pineapple and lime juice and egg white	



COCKTAILS

COCKTAILS SEM ÁLCOOL / WITHOUT ALCOHOL COCKTAILS

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	
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	
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	
Soda Italiana	7,50€
Xarope de groselha, sumo de limão, água gaseificada e frutos vermelhos Gooseberry syrup, lemon juice, soda water and red berries	
Cinderela	7,50€
Sumo de laranja, de limão e de ananás Orange, lemon and pineapple juice	

RECEITAS DO BARMAN / BARMAN RECIPES

Raspberries Garden	8,50€
Framboesas, sumo de lima, açúcar e limonada gaseificada Raspberries, lime juice, sugar and sparkling lemonade	
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	



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€
Lisboa Gin	18,00€
Roku, The Japanese Craft Gin, Suntory	18,00€
Gin Mare	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€
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	19,00€
Diplomático Reserva Exclusiva	16,00€
Bacardi 8 Anos / Years Old	13,00€
Havana Club 7 Anos / Years Old	13,00€
Barceló Añejo	10,00€

TEQUILA

Patrón El Cielo	5 cl 39,00€
Gran Patrón Platinum	36,00€
Patrón Añejo	18,00€
Patrón Reposado	17,00€
Patrón Silver	16,00€
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	18,00€
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€
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€
Lagavulin 16 Anos / Years Old	28,00€
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€
Ferreirinha	22,00€
Ramos Pinto	20,00€
Lourinhã XO	19,00€
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 Berneroy XO	18,00€
Pera / Pear, Willíamíne 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 2023 Castas Grapes: Antão Vaz, Arinto, Roupeiro Alentejo, Portugal	14%	52,00€	
Dinâmica 2023 Castas Grapes: Bical, Arinto Bairrada, Portugal	11,5%	42,00€	
Bétula 2020 Castas Grapes: Sauvignon Blanc, Viognier Douro, Portugal	13%	41,00€	9,50€

VERDE BRANCO / WHITE

	Vol.	75 cl	15 cl
Alvarinho Contacto 2023 Casta Grape: 100% Alvarinho Monção e Melgaço, Portugal	12,5%	47,00€	
VG Escolha 2023 Castas Grapes: Alvarinho, Avesso, Loureiro Amarante, Portugal	12,5%	36,00€	9,00€

ROSÉ

	Vol.	75 cl	15 cl
Vallado 2021 Casta Grape: 100% Touriga Nacional Douro, Portugal	12%	42,00€	
Villela Seca Mencia 2021 Casta Grape: Jaen Trás-os-Montes, Portugal	12,5%	27,00€	8,00€



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, Alicante Bouschet Alentejo, Portugal	14%	105,00€	
Quinta da Fata Grande Reserva 20214 Castas Grapes: Touriga Nacional Dão, Portugal	14%	69,00€	
Colheita do Centenário Grande Reserva 2010 Castas Grapes: Castas Nobres da Região Noble Grapes Varieties of the Region Douro, Portugal	14%	65,00€	15,00€
Mont'Alegre Tinta Amarela 2019 Casta Grape: Tinta Amarela Trás-os-Montes, Portugal	14%	60,00€	
Segredos do Poeta 2021 Castas Grapes: Touriga Franca, Rufete Douro, Portugal	12,5%	51,00€	
 Montel Biológico 2011 / Organic wine Castas Grapes: Tinta Roriz, Touriga Nacional Douro, Portugal	14,5%	48,00€	
Valle Pradinhos Reserva 2021 Castas Grapes: Cabernet Sauvignon, Touriga Nacional, Tinta Amarela Trás-os-Montes, Portugal	14,5%	45,00€	
Head Rock 2016 Castas Grapes: Touriga Nacional, Touriga Franca, Tinta Roriz Trás-os-Montes, Portugal	13%	42,00€	10,00€



A NOSSA SELEÇÃO DE VINHOS OUR SELECTION OF WINES

VINHO ESPUMANTE / SPARKLING WINE

	Vol.	75 cl	15 cl
Murganheira Vintage Bruto 2013 Casta Grape: Pinot Noir Távora-Varosa, Portugal	14%	149,00€	
Vértice Millésime Bruto 2015 Castas Grapes: Códega do Larinho, Gouveio, Malvasia Fina, Rabigato, Touriga Franca Douro, Portugal	12%	86,00€	
Quinta do Cerrado Reserva Rosé Bruto 2016 Castas Grapes: 60% Touriga Nacional, 40% Alfrocheiro Dão, Portugal	12,5%	64,00€	
Dalva Bruto 2023 Castas Grapes: Malvasia Fina, Viosinho Douro, Portugal	12,5%	45,00€	10,00€

CHAMPANHE / CHAMPAGNE

	Vol.	75 cl	15 cl
Taittinger Prestige Rosé Brut Castas Grapes: Pinot Noir, Chardonnay	12,5%	270,00€	
Ruinart Brut Castas Grapes: Chardonnay, Pinot Noir	12%	190,00€	
G.H.Mumm Brut Cordon Rouge Castas Grapes: Chardonnay, Pinot Noir, Pinot Meunier	12,5%	160,00€	
Collet à Aÿ Brut Castas Grapes: Chardonnay, Pinot Meunier e Pinot Noir	12,5%	120,00€	27,00€



COLHEITA TARDIA / LATE HARVEST	6 cl	Garrafa / Bottle
Quinta de Arcossó 2016	14,00€	69,00€
Aneto 2019	12,00€	65,00€

MOSCATEL / MUSCAT	6 cl	Garrafa / Bottle
JMF Alambre 20 Anos / Years Old	18,00€	116,00€
Favaio 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€
Dalva Dry White	6,50€	33,00€

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 2018	14,00€	99,00€
Graham's 2017	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€
Real Companhia Velha 2004		153,00€
Louvado 2016		141,00€
Conceito 2016		135,00€
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)	6,50€
Capuccino (1 / 7 / 8)	6,00€
Café Duplo / Double espresso	6,00€
Coffee latte machiato (7)	6,00€
Abatanado / American coffee	4,50€
Chás, tisanas ou infusões / Teas, herbal teas or infusions	4,00€
Meia de leite / Coffee with milk (7)	4,50€
Leite com chocolate / Chocolate with milk (1 / 6 / 7 / 8)	3,50€
Café expresso ou descafeinado / Espresso or decaf coffee	3,50€
Pingo / Espresso with milk (7)	3,50€



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)

9,00€

Creme de alho francês com camarão salteado

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

12,50€

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)

17,50€

**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)

17,00€

Salada de camarão com frutas

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

18,00€



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)

17,00€

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)

19,50€

Sanduíche de salmão fumado, pão nórdico, queijo fresco, ervas, rúcula e batata doce frita

Smoked salmon sandwich, nordic bread, fresh cheese,
herbs, arugula and sweet potato fries (1/4/7/11/12)

20,00€

Tosta de sapateira, guacamole, citrinos e ovas de truta

Edible crab toast, guacamole, citrus and trout roe (1/2/4/8/10/12)

19,00€

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)

20,00€

Sanduíche Club

Club Sandwich (1/3/6/12)

19,50€

Francesinha "Vidago Palace"

Francesinha "Vidago Palace" (1/3/6/7/10/12)

23,50€



PETISCOS REGIONAIS REGIONAL SNACKS

Seis, crocantes de alheira do Barroso

Six, crunchy Barroso smoked pork sausage (1/3/12)

7,50€

Cinco, mini Pastéis de Chaves

Five, mini meat puff pastry from Chaves (1/3/6/7/12)

7,50€

Seleção de charcutaria transmontana

Regional charcuterie selection (1/12)

22,00€

Seleção de queijos com compotas e marmelada

Cheese selection with jam and marmalade (1/7/8)

27,00€

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)

14,50€

"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)

20,00€

Bacalhau a baixa temperatura, grão-de-bico, pil pil e óleo de coentros

Low temperature codfish, chickpeas, pil pil and coriander oil (4)

25,50€

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)

28,50€



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)

9,50€

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)

9,50€

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.