



Palace Hotel Bussaco

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Royal Tasting Menu

(7 corner menu, to be ordered between 8.00pm and 9.00pm)

Royal greetings

*Selection of regional breads, suckling pig snails, olive oil, butter,
flute of raw Bairrada*

Wild shrimp tartare, lumpfish roe, sea urchin sauce

*Seared Ria de Aveiro scallops, noisette butter,
roast cauliflower puree, chestnut powder*

*Pan fried wood pigeon breast with foie gras,
its crunchy sphere, textured berries*

*Braised Azorean greater amberjack,
sweet potato cream, seaweed salad,
vadourvan beurre blanc*

*Seawater-poached Atlantic scorpionfish,
Low Mondego valley Carolina rice with cuttlefish ink,
prawn sauce*

*Grilled wagyu ribeye ,
truffled potato aligot, charcoal broiled bimi broccoli,
Buçaco Tinto Reservado 2018 sauce*

*White chocolate and sea lettuce panna cotta
with kaffir lime aroma, blackberry coulis,
smoked meringue*

€ 135.-

All prices include V.A.T.

No dish, food or drink, can be charged if not request by the Guest.

If you need any information about allergens, please ask our staff before ordering. Thank you!

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Vegetarian Tasting Menu

(5 corner menu, to be ordered between 8pm and 9pm)

*Vegetable greetings
Selection of regional and mixed breads, olive oil, butter,
flûte of Bairrada brut*

*Roast pumpkin cream soup,
its crunchy seed and herb foam*

*Glazed Lourinhã “cane root” potato gnocchi,
sautéed wild mushrooms, topinambour cream,
São Jorge DOP cheese sauce*

*Low temperature cauliflower steak,
it’s puree, hazelnut powder,
chive chlorophyll*

*Matcha brownie with pine nuts,
star anise meringue, raspberry sorbet
rhubarb coulis*

€ 65.-

Material Tasting Menu

(Composed of 5 other verses, and also to be ordered between 8pm and 9pm)

*Selection of regional and mixed breads, suckling pig snail, olive oil, butter,
flûte of Bairrada brut*

Marinhola DOP steak tartare, oyster emulsion, crispy toast

*Edible crab bouillabaisse with mussels and clams,
garlic croustons, Aveiro Lagoon seaweed*

*Low-temperature Norwegian salt cod,
pea stew with seed patties, cod’s swim bladders and tongues,
sweet potato cream, Bairrada sparkling brut pil-pil*

*Confit suckling pig belly,
butternut squash purée with Beira orange zest,
braised lettuce hearts, smoked pork jus*

*Bussaco Morgado
(the traditional house nut and honey cake),
crunchy Bussaquinian chocolate, Algarve fig ice cream*

€ 78.-

All prices include V.A.T.

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À la Carte

Couvert

Selection of regional breads, suckling pig snail, olive oil, butter, flute of Bairrada brut € 6,50

Starters

Serra sheep milk cheese éclair, Iberian black pork raw ham, Trancoso quince marmalade, toasted almonds € 14,50

Angus tartare, low-temperature organic egg yolk, moorish chanterelles, grated truffle € 14,50

Sautéed wild prawns, edible crab tortellini, topinambour cream, lump roe, Azores Island DOP cheese, basil chlorophyll € 18,50

Braised Manteigas trout, ginger foam, watercress salad with vinaigrette, beetroot chutney € 13,50

Crunchy pheasant and chestnut sphere, black garlic aioli, grated truffle, textured berries € 15,50

Soups

Roast pumpkin cream soup, its crunchy seed, herb foam € 11.-

Spider crab bouillabaisse with mussels and clams, garlic croûtons, Ria de Aveiro seaweed € 18.-

Vegetables cream soup, garden vegetables brunoise € 9.-

Vegetarian

Low Mondego Valley Carolina rice with asparagus and lemon, seasonal asparagus salad, Rabaçal DOP cheese foam € 16,50

Bussaco vegetable garden vol-au-vent, butternut carrot purée, olive powder, textured vegetables, green olive oil € 15.-

Glazed Lourinhã "cane root" potato gnocchi, sautéed wild mushrooms, topinambour cream, São Jorge DOP cheese sauce € 17,50

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Fish and Seafood

Braised Algarve carabinero scarlet prawn, Low Mondego Valley Carolina rice with tiger prawns and kaffir lime, moorish chanterelles, powdered ash, carabinero foam € 39.-

Sautéed pompano with hart's pennyroyal, Covilhã parsnip purée, glazed young vegetables, vadouvan beurre blanc, lumpfish roe € 35,50

Low-temperature Norwegian salt cod, pea stew with seed patties, cod's swim bladders and tongues, sweet potato cream, crispy cabbage leaves, Bairrada sparkling brut pil-pil € 36.-

Meats

Confit suckling pig belly, roast butternut squash puree with Beira orange zest, braised pak choi cabbage, smoked pork jus € 35,50

Angus beef tournedos, truffled potato puree, foie gras, charcoal broiled bimi broccoli, Buçaco Tinto Reservado 2018 sauce € 38,50

Slow roast mallard duck, smoked meats flavoured couscous "Trás-os-Montes" style, glazed heart lettuce, demi glace sauce with cranberries € 37,50

Portuguese Cheese Board

Selection of Portuguese DOP cheeses:

Rabaçal, Serra da Estrela, Terrincho, Nisa and Ilha de São Jorge, breads, cream crackers, jams € 17.-

Desserts

Bussaco Morgado (traditional house nuts and honey cake), crunchy Bussaquian chocolate, Algarve fig ice cream € 12,50

White chocolate and sea lettuce panna cotta with kaffir lime aroma, blackberry coulis, smoked meringue € 13.-

Matcha brownie with pine nuts, star anise meringue, rhubarb coulis, raspberry sorbet € 13,50

Palace chocolate mousse, crunchy samphire, roast hazelnut € 9,50

Ice cream bowl (3 scoops) € 8,50

Sliced seasonal fruit € 10.-

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