



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*

*Braised Algarve carabineiro, romaine lettuce,
Jerusalem artichoke cream, lemon spherification*

*Fundão cherry gazpacho,
purple basil foam and sweet cucumber brunoise*

*Seared Azores emperor, beurre blanc with vandouvan,
celery cream, seaweed salad from the Ria de Aveiro*

*Atlantic sea bass poached in seawater
Carolino rice from the Lower Mondego Valley at Pé Descalço,
sea urchin sauce*

*Low temperature guinea fowl stuffed with foie gras and black winter truffle,
old-fashioned couscous, arugula, almond and goji salad,
oyster demi-glace sauce*

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

*Deconstructed tiramisu, mascarpone and white miso cream,
biscuits soaked in Singeverga, coffee sponge cake, cocoa tuile*

€ 140.-

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 course menu, to be ordered between 8pm and 9pm)

Vegetable greetings

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

*Chèvre goat's cheese au gratin, mixed leaf salad, crispy quinoa,
beetroot chutney, toasted flaked almonds*

*Goan curry, green apple brunoise, natural yoghurt foam,
sautéed baby vegetables, peanut granola*

*Chestnut gnocchi from Trás-os-Montes sautéed with glazed vegetables Parisienne,
popcorn cream, São Jorge DOP cheese sauce*

*Carolino rice from the Lower Mondego Valley with lemon-scented saffron, asparagus salad,
cucumber brunoise, and Ilha DOP cheese foam*

*Pumpkin sericaia, parsnip ganache, cinnamon crumble,
pumpkin compote and Elvas plum coulis*

€ 65.-

Material Tasting Menu

(Composed of 5 other courses, 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*

*Peniche cuttlefish carpaccio with crispy tentacles,
black garlic emulsion, a bouquet of seasonal greens*

*Atlantic spider crab bouillabaisse with mussels and shellfish,
garlic croutons, Ria de Aveiro seaweed*

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

*Suckling pig belly stuffed with eel and pak choi,
Bulhão Pato-style fried polenta,
fermented garlic emulsion, chilli demi-glace*

*Bussaco Morgado (the traditional house nut and honey cake),
Bussaco-style chocolate crisp,*

Roby Port wine sorbet and chestnuts from Trás-os-Montes

€ 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

Chèvre goat's cheese au gratin, mixed leaf salad, crispy quinoa, beetroot chutney, toasted flaked almonds € 14,50

Angus veal tartare, low-temperature organic egg yolk, glazed seasonal mushrooms, sliced winter truffle € 13,50

Red-tipped scallops, lumpish roe, fried corn purée, salted popcorn and a foam and crumble, made from the same € 16,50

Peniche cuttlefish carpaccio, its crispy tentacles in panko batter, black garlic emulsion, lumpish roe, seasonal foliage bouquet with samphire vinaigrette € 17,50

Soups

Fundão cherry gazpacho, purple basil foam and sweet cucumber brunoise € 12.-

Atlantic spyder crab bouillabaisse with mussels and clams, garlic croutons, Ria de Aveiro seaweed € 18.-

Vegetables cream soup with garden vegetables € 7.-

Vegetarian

Carolino rice from the Lower Mondego Valley with lemon-scented saffron, asparagus salad, cucumber brunoise, and Ilha DOP cheese foam € 16,50

Goan curry, green apple compote, natural yoghurt foam with fragrant rice, sautéed baby vegetables, peanut granola € 16.-

Chestnut gnocchi from Trás-os-Montes sautéed with glazed vegetables Parisienne, popcorn cream, São Jorge DOP cheese sauce € 17.-

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Fish and Seafood

- Charcoal-grilled Figueira octopus, Carolino rice from the Lower Mondego Valley, with octopus tentacles, coriander chlorophyll, powdered ash, pepper gel € 36,50
- Wild sea bass from our coast, glazed with lemon thyme, beurre blanc with vadouvan, rose-scented parsnip purée, glazed baby vegetables, lumpfish roe € 36,50
- Low-temperature Norwegian cod, couscous with seed patties, cod's swim bladders and tongues, sweet potato cream, crispy cabbage leaves, Bairrada sparkling brut pil-pil € 35,50

Meats

- Suckling pig belly stuffed with eel and pak choy, Bulhão Pato-style fried polenta, fermented garlic emulsion, chilli demi-glace € 38,50
- Angus beef tournedos, truffled mashed potatoes, foie gras, charcoal broiled bimi broccoli, Buçaco Tinto Reservado 2018 sauce € 37.-
- Low temperature mallard duck, old fashioned Trás-os-Montes couscous with smoked meats aroma, glazed heart lettuce, demi-glace sauce with cranberries € 36,50

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 (the traditional house nut and honey cake), Bussaco-style chocolate crisp, Roby Port wine sorbet and chestnuts from Trás-os-Montes € 12,50
- Deconstructed tiramisu, mascarpone and white miso cream, biscuit soaked in Singeverga, coffee sponge cake, cocoa tuile € 14.-
- Pumpkin sericaia, parsnip ganache, cinnamon crumble, pumpkin compote and Elvas plum coulis € 13,50
- Palace chocolate mousse, samphire crunch, toasted hazelnuts € 9,50
- Ice cream bowl (3 scoops) € 7,50
- Sliced seasonal fruit € 10.-

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