



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*

Smoked eel, beetroot chutney, ginger foam

*Braised Algarve carabineiro scarlet prawn, its foam,
Jerusalem artichoke cream, lemon spherification*

*Braised Azorean greater amberjack, beurre blanc with vadouvan,
celery cream, seaweed salad*

*Seawater-poached Atlantic dace,
Carolina rice from the Lower Mondego Valley with cuttlefish ink,
sea urchin sauce*

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

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

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

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

Vegetable greetings

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

*Grilled Azorean pineapple summer salad,
Seia DOP cream cheese, candied cherry tomatoes,
crispy quinoa with red grape vinaigrette*

*Drunken pear gazpacho with turmeric,
fermented milk curd foam with pennyroyal, fresh kiwi*

*Sweet potato gnocchi sautéed with glazed vegetables Parisienne,
sunchoke cream, São Jorge DOP cheese sauce*

*Bussaco vegetable garden in puff pastry bouchée, pumpkin puree,
olive powder, textured vegetables, green olive oil*

*False Bahia coconut, mango brunoise and its curd,
coconut water foam, cocoa crumble, crunchy chocolate sheet*

€ 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*

*Angus beef tartar, lettuce bouquet, organic egg yolk cream,
fermented garlic emulsion, crispy toast*

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

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

*Confit suckling pig belly,
butternut squash purée with Beira orange zest,
braised pak-choi cabbage, smoked pork jus*

*Bussaco Morgado (the traditional house nut and honey cake),
crunchy Bussaquinian chocolate, Azores pineapple ice cream,
its old brandy flamed brunoise*

€ 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

Grilled Azorean pineapple summer salad, smoked eel, Seia DOP cottage cheese, cherry tomato confit, crispy quinoa with red grape vinaigrette € 13,50

Angus veal tartare, low-temperature organic egg yolk, glazed seasonal mushrooms, sliced summer truffle € 14.-

Triploid oyster from the Ria de Aveiro, fermented green apple foam, cucumber brunoise € 16.-

Braised Figueira da Foz mackerel, ginger emulsion, leafy salad with elderflower vinaigrette, beetroot chutney € 14,50

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

Soups

Drunken pear gazpacho with turmeric, fermented milk curd with pennyroyal, kiwi brunoise € 11.-

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

Vegetables cream soup with garden vegetables € 7.-

Vegetarian

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

Bussaco garden in puff pastry bouchée, carrot purée, olive powder, textured vegetables, green olive oil € 15.-

Sweet potato gnocchi sautéed with glazed vegetable Parisienne, sunchoke cream, São Jorge DOP cheese sauce € 17.-

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Fish and Seafood

Braised Algarve carabineiro, its foam, Carolina rice from the Lower Mondego Valley, with tiger prawns and kaffir lime, moorish chanterelles, powdered ash € 39,50

Wild Atlantic sea bass with lemon thyme, vadouvan beurre blanc, Covilhã parsnip puree, glazed young vegetables, lumpfish roe € 36,50

Low-temperature Norwegian cod, pea stew with seed patties, cod's swim bladders and tongues, sweet potato cream, crispy cabbage leaves, Bairrada sparkling brut pil-pil € 35,50

Meats

Confit suckling pig belly, roasted butternut squash puree with Beira orange zest, braised pak-choi cabbage, smoked pork jus € 37.-

Angus beef tournedos, truffled mashed potatoes, foie gras, charcoal broiled bimi broccoli, Bussaco Tinto Reservado 2018 sauce € 38,50

Low temperature mallard duck, old fashioned Trás-os-Montes couscous with smoked meats aroma, glazed heart lettuce, demi-glace sauce with cranberries € 35,50

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 nuts and honey cake), crunchy Bussaquian chocolate, pineapple and mint ice cream 12,50

White chocolate and sea lettuce panna cotta with kaffir lime, blackberry coulis, smoked meringue € 13,50

False Bahia coconut, mango brunoise and its curd, coconut water foam, cocoa crumble, crispy chocolate sheet € 13.-

Palace chocolate mousse, samphire crunch, toasted hazelnuts € 9,50

Ice cream bowl (3 scoops) € 7,50

Sliced seasonal fruit € 10.-

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