



Palace Hotel do Bussaco

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Royal Tasting Menu

(consisting of 7 moments to be ordered between 8.00 and 9.00p.m.)

Royal greetings

*Selection of regional breads, suckling pig snails, olive oil, butter,
Bairrada sparkling brut flûte*

*Broiled Madeira blue jack mackerel, roasted peppers,
miso mayonnaise, hazelnut poder
Buçaco Branco Reservado 2018*

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miso mayonnaise, hazelnut poder
Buçaco Branco Reservado 2018*

*Sautéed John Dory with hart's pennyroyal,
saffron barley, crunchy ditch shrimp,
Aveiro Lagoon Salicornia, lemon caviar
Buçaco Branco Reservado 2017*

*Steamed red gurnard in sea water,
carolino rice from the Low Mondego Valley with Atlantic seaweed,
sea urchin sauce, ice plant
Buçaco Branco Reservado 2017/ Buçaco Tinto Reservado 2016*

*Sirloin steak, truffle sauce,
pea and parsley puree
Buçaco Tinto Reservado 2016*

*Slow baked suckling-pig belly,
Figueira da Foz clams, monolisa potatoe hachis with copita,
smoked porc jus
Buçaco Tinto Reservado 2016*

*Bussaco Morgado (traditional nuts and honey cake),
caramelized walnuts, Serra da Estrela curd ice cream
Colheita Tardia Apartado 1, Caves São João*

€ 145.- (listed wine pairing, water and sodas included)

€ 110.- (beverages not included)

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Material Tasting Menu

(composed of another 5 stanzas, and also to be requested between 20:00 and 21:00)

*Selection of regional breads, suckling pig snails, olive oil, butter,
Bairrada sparkling brut flûte*

Seared scallops, roasted cauliflower puree, its couscous

Barnacles, spider crab, mussels and clams bouillabaise

*Poached Azorean parrotfish,
Carolina rice from the Low Mondego Valley with sea water,
moorish chanterelles, sea lettuce powder*

*Roasted lamb loin, jus,
Hokkaido pumpkin puree, glazed garden vegetables*

*Caramelized Alcobaça apple pie, crunchy yuzu,
orange gel, cream ice cream*

€ 75.-

Menu for Little Princesses and Little Princes

Carrot cream soup Little Prince's style

*Grilled catch of the day fish "Fairy Tale" style,
white rice, Palace garden vegetables*

or

*Grilled veal steak "Enchanted Forest" style,
white rice, lettuce salad with shredded apple*

*Chocolate mousse "Sorcerer" style,
vanilla ice cream, oreos*

€ 40.-

All prices include V.A.T.

*In the confection of dishes are predominantly used organic herbs as well as some vegetables grown at our jardin potager,
located in the Buçaco Forest greenhouses, adjacent to the hotel*

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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Bussaco

The Royal Dining Hall

À la Carte

Couvert

*Selection of regional breads, suckling pig snails, olive oil, butter,
Bairrada sparkling brut flûte* € 6,50

Starters

Beef tomato salad, fermented tomato, harts pennyroyal olive oil € 13,50

Broiled horse mackerel, roasted peppers, miso mayonnaise, hazelnut powder € 14,50

*Aveiro Lagoon oysters, one natural, the other with suckling pig popcorn and
chive chlorophyll* € 15,50

*Beef tartar with Vinhais "butelo" chorizo, low temperature organic chicken egg yolk,
Moorish chanterelles, grated truffle* € 13.-

Smoked eel and foie-gras terrine, pickled cherry, cherry aspic, Puxadoiros Island purslane € 14,50

Soups

Gazpacho whey, crab, Port wine roe, coriander olive oil € 13,50

Barnacles, spider crab, mussels and clams bouillabaisse € 18.-

Vegetables velouté, young sprouts brunoise € 11,50

Vegetarian

Seared cauliflower, its puree and its couscous, nuts, dill olive oil € 18,50

Vale das Viboras olive oil foam, green asparagus € 16,50

Carolina rice from the Low Mondego Valley with beetroot, kaffir lime juice € 16.-

Steamed buckwheat, selection of roasted mushrooms € 15.-



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Fishes

<i>Braised Algarve scarlet prawn, its head stuffed with mushrooms, Carolina rice from the Low Mondego Valley, yuzu gel, prawn foam</i>	€ 41,50
<i>Silver Coast red mullet fillets bound, Bairrada sparkling wine nage, saffron barley with bivalve molluscs</i>	€ 39,50
<i>Iceland cod loin confit, its collagen, its swim bladder and tongue sautéed with canary beans and purée</i>	€ 36.-

Meats

<i>Slow baked suckling-pig belly, Figueira da Foz clams, monalisa potatoe hachis with copita, smoked porc jus</i>	€ 39,50
<i>Sirloin steak, foie-gras, pea and parsley puree, Buçaco Tinto Reservado 2016 sauce</i>	€ 40.-
<i>Braised lamb medallion, textured roots, pickled elderflower, grated truffle, oyster jus</i>	€ 36,50

Portuguese Cheese Board

<i>Selection of Portuguese cheeses D.O.P.</i>	
<i>Rabaçal, Serra da Estrela, Terrincho, Nisa and São Jorge Island, breads, cream crackers and jams</i>	€ 17.-

Desserts

<i>Traditional Bussaco Morgado (nuts and honey cake), caramelized walnut, Portuguese custard tart ice cream</i>	€ 13,50
<i>Caramelized Alcobaça apple pie, crunchy yuzu, orange gel, cream ice cream</i>	€ 12,50
<i>Dark chocolate parfait, salted caramel, elderberry crunch, orange gel, cream ice cream</i>	€ 14.-
<i>Palace style chocolate mousse, fleur de sel, pink pepper, olive oil</i>	€ 10.-
<i>Ice cream cup (3 scoops)</i>	€ 10.-
<i>Sliced fruits plate</i>	€ 11.-