



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 horse mackerel, roasted peppers,
miso mayonnaise, ash powder*

*Foie-gras terrine with smoked eel,
cherry gelatine, cherry pickle, onion cream*

*Mosaic of Berlengas triggerfish with hart's pennyroyal,
sparkling wine nage, young vegetables,
Rja de Aveiro salicornia, lemon caviar*

*Steamed Figueira da Foz tub gurnard with sea water,
"Carolina" rice from the Lower Mondego Valley with Atlantic seaweed,
sea urchin sauce, ice plant*

Sirloin steak,

*Buçaco Tinto Reservado 2016 sauce,
pea and parsley puree, grilled bimis*

*Confit suckling pig belly, smoked jus,
butternut pumpkin puree with Algarve orange zest,
pak,choi*

*Morgado do Bussaco (traditional nut and honey cake),
caramelised walnuts, chestnut and Port wine ice cream*

€ 110.-

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Matter Tasting Menu

(consisting 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 scallop, roasted cauliflower purée and laminated almond

Spider crab, mussel and clam bouillabaisse with seaweed

*Sautéed Azorean parrotfish,
Low Mondego Valley "Carolina" rice with cuttle fish ink,
sea lettuce powder*

*Mallard duck, magret, jus with red berries,
carrot purée, glazed garden vegetables,
summer truffle*

*False Algarve orange with mascarpone,
suzette sauce, crunchy chocolate with crumble*

€ 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 Dinning Hall

À la Carte

Couvert

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

€ 6,50

Starters

*Quinoa spring salad with lettuce and young vegetables, mango brunoise, grapefruit, sautéed
Algarvian wild shrimp, chive chlorophyll*

€ 14.-

Broiled Madeira horse mackerel, roasted peppers, miso mayonnaise, ash powder

€ 14,50

*Oysters from the Ria de Aveiro, one natural and the other with lemon spherification,
sparkling coconut foam, water spearmint, spiruline*

€ 15,50

Angus beef tartare, low-temperature organic egg yolk, golden chanterelle, summer truffle

€ 13.-

Coastal seabream ceviche with "leche de tigre", textured sweet potatoes, pickled red onion

€ 12.-

Soups

*Cold tomato soup, coriander oil, organic egg yolk, cream, cherry tomatoes, Serrano ham,
croutons*

€ 14.-

Spider crab, mussel and clam bouillabaisse with seaweed

€ 18,50

Vegetables velouté, brunoise

€ 11,50

Vegetarian

Pea tartlet, Serra da Estrela DOP cottage cheese, yuzu gel, pickled chives, green chive oil

€ 18,50

Trás-os-Montes olive oil foam, green asparagus

€ 16,50

"Carolina" rice from the Baixo Mondego Valley with beetroot and apple brunoise, truffle aroma

€ 16.-

*Bussaco garden vegetables purée, textured vegetables, olive powder, dried tomatoes, pickled
onions, chili*

€ 15.-



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Fishes

<i>Braised Algarve scarlet prawn, its foam, "Carolina" rice from the Baixo Mondego Valley with tiger prawn, kaffir lime, golden chantelles, ash powder</i>	€ 41,50
<i>Slow baked seabream, sparkling wine nage, saffron pearl barley with bivalves, coriander</i>	€ 39,50
<i>Cod loin confit "all of Portugal in your mouth", bean stew and purée with the cod's collagen, swim bladder and tongue</i>	€ 36.-

Meats

<i>Confit suckling pig belly, smoked jus, butternut pumpkin puree with Algarve orange zest, pak choi</i>	€ 37.-
<i>Sirloin steak, foie, Buçaco Tinto Reservado 2016 sauce, textured pea purée, grilled bimis</i>	€ 39.-
<i>Mallard duck magret, jus with red berries, carrot purée, glazed garden vegetables, summer truffle</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 (nut and honey cake), caramelised walnuts, chestnut and Port wine ice cream</i>	€ 13,50
<i>Caramelized Alcobaça apple frills tart, orange gel, ice cream</i>	€ 12,50
<i>Faça orange from the Algarve with mascarpone, Suzette sauce, chocolate crunch and crumble</i>	€ 14,50
<i>Chocolate mousse Palace style, fleur de sel, pink pepper, olive oil</i>	€ 10.-
<i>Ice cream bowl (3 scoops)</i>	€ 10.-
<i>Sliced seasonal fruit</i>	€ 10.-