



Palace Hotel Bussaco

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Royal Tasting Menu

(7 course 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, hazelnut powder*

*Foie-gras and green apple terrine,
blackcurrant gel, pickled cherries, crispy stick*

*Braised tuna with ponzu, seaweed salad,
sweet potato puree, beurre blanc with vadouvan*

*Seawater-poached Azorean scorpionfish,
carolina rice from the Low Mondego Valley with cuttlefish ink,
prawn sauce*

*Grilled aged Marinhola DOP steak,
truffled potato puree, grilled bimi broccoli,
Buçaco Tinto Reservado 2018 sauce*

*White chocolate and sea lettuce panna cotta, blackberry coulis,
smoked meringue*

€ 125.-

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

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

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

*Filtered strawberry gazpacho, mint chlorophyll,
macerated strawberries, lemon spherification*

*Spinach ravioli filled with Serra da Estrela DOP cheese,
pine nuts, sautéed Algarve figs, beurre blanc*

*Cauliflower steak cooked at low temperature,
cauliflower puree, chive chlorophyll*

*Fake orange with mascarpone, orange gel with basil aroma,
kaffir lime crunch, cocoa powder, Suzette sauce*

€ 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,
Bairrada flute raw*

Marinhôa DOP steak tartare with oyster emulsion, crispy toast

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

*Low-temperature Norwegian salted cod,
seed patties in a pea stew with the cod's swim bladders and tongues,
sweet potato cream, Bairrada sparkling brut pipil*

*Suckling pig belly confit,
butternut squash purée with Beira orange zest,
braised pak choi cabbage, smoked pork jus*

*Bussaco Morgado (the traditional house nut and honey cake),
crunchy Bussaquian chocolate, lemon ice cream with Bussaco honey*

€ 78.-

All prices include V.A.T.



Palace Hotel Bussaco

The Royal Dining Hall

A la Carte

Couvert

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

Starters

Summer lettuce salad with grilled peach, sautéed wild shrimp, cherry tomatoes, honey and lemon vinaigrette € 15,50

Atlantic meagre ceviche marinated in leche de tigre, textured sweet potatoes, chive chlorophyll € 14.-

Raw Ria de Aveiro oysters (3 units) € 13.-

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

Edible crab tortellini, Jerusalem artichoke cream, carabinero sauce, Ilha DOP cheese flakes, basil chlorophyll € 16,50

Soups

Filtered strawberry gazpacho, mint chlorophyll, macerated strawberries, lemon spherification. € 11.-

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

Vegetables cream soup, garden vegetables brunoise € 9.-

Vegetarian

Carolina rice from the Low Mondego Valley with asparagus and lemon, seasonal asparagus salad, Rabaçal DOP cheese foam € 17,50

Bussaco vegetable garden vol-au-vent, butternut pumpkin puree, olive powder, textured vegetables, green olive oil € 16.-

Lettuce salad, marinated tofu, cherry tomatoes, grilled peaches, lemon and honey vinaigrette € 14.-



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Fish and Seafood

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

Sautéed Atlantic meagre, noisette butter with hart's pennyroyal, Covilhã parsnip purée, beurre blanc with vadouvan, glazed garden vegetables with lumpfish roe € 35,50

Low-temperature Norwegian salt cod, patties and pea stew with the cod's swim bladders and tongues, sweet potato puree, Bairrada sparkling brut pipil € 36.-

Meats

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

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

Low-temperature lamb loin, Algarvian corn porridge with prickled broom and juniper, greenery salad, glazed chives, demi-glace sauce € 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 (traditional house nuts and honey cake), crunchy Bussaquian chocolate, lemon ice cream with rosemary honey € 12,50

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

Fake orange with mascarpone stuffing, orange gel with basil aroma, crunchy kaffir lime, cocoa crumble, Suzette sauce. € 13,50

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

Ice cream bowl (3 scoops) € 8,50

Sliced seasonal fruit € 10.-

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