

# **Contemporâneo**

*Food & Wine*

Contemporâneo's menu uses national and seasonal products, which come to us through contact with small Portuguese producers from all over the country, as well as from our own garden. We seek to promote sustainability and proximity and honour portuguese gastronomy with new interpretations.

We focus on our relationship with art and the product to propose a result that encourages a gastronomic journey through our country and appeals to the five senses in every experience.

# Welcome to The House of Private Collections

## OPENING HOURS EVERY DAY

BREAKFAST  
07H00 – 11H00

LUNCH  
12H30 – 15H00

DINNER  
19H00 – 23H00

## SNACKS <sup>(2)</sup>

### ***Couvert***

Sourdough bread, flavoured butter and the Chef's suggestion — 5/per person

### ***Prawn, brioche, chives***

Algarve prawn tartare, toasted brioche, kimchi and chives — 12

### ***Bull, eel, foie gras***

Braised bull cracker, smoked eel and foie gras — 15

### ***“Suckling pig”, orange and shoots***

Crisp toast, Bairrada-style suckling pig, orange and shoots — 10

### ***Beetroot, sheep’s cheese, cashew*** <sup>(V)</sup>

Beetroot wafer, sheep’s cheese mousse and toasted cashew nuts — 9

### ***Boletus mushrooms, acorn, flowers*** <sup>(V)</sup>

Acorn pastry, boletus mushroom emulsion and flowers from our garden — 11

Allergen information available. Please consult our team.  
Prices are presented in € and include VAT at the current legal rate.

## STARTERS

### ***Garden soup*** (V)

Cream of vegetables from our organic kitchen garden — 7

### ***Rabbit, mushrooms and chestnuts***

Stuffed rabbit saddle, wild mushrooms, autumn shoots and roasted chestnut cream — 19

### ***Asparagus, onion, coriander*** (V)

Green and white asparagus, purée, grilled baby onions and coriander sauce — 16

### ***Cuttlefish, beans, pork belly***

Cuttlefish “tagliatelle”, white bean purée, pork oxtail and Alentejo pork-belly broth — 20

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## MAIN COURSES

### ***Catch of the day*** \*

Fillet of today's fish, roe nage, chives and samphire & lemon rice — 28

### ***Octopus, potato, spices***

Octopus tentacle, sweet-potato purée, orange, mint and Goan curry cream and rice cake — 32

### ***Cod, chickpeas, coriander***

Roasted cod loin, garden greens, chickpea stew, sames, cheek and coriander — 33

### ***Lamb, Barbela wheat, chard***

Slow-cooked lamb, stewed Barbela wheat with smoked meats, chard and wild mushrooms — 28.5

### ***Duck, chestnuts, foie gras***

Cured and smoked duck breast, chestnut purée, tortulhos, fennel leaves and foie gras jus — 31.5

### ***Maronesa beef, parsnip, buckwheat***

Grilled Barrosã sirloin, parsnip purée and roasted parsnip, baby onions, red cabbage and buckwheat — 34

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Sautéed vegetables — 4.5

Salad — 4

Rice — 3

Potatoes — 3.5

\*Except Monday.

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## VEGETARIAN DISHES

### ***Celery, mushrooms, truffle***

Celery and root-vegetable jardinière, wild mushrooms, consommé and truffle — 22

### ***Carolino rice, pumpkin, spices***

Pumpkin “carolinoto”, pickle, spiced granola and crisp tuile — 23

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## KIDS

*Recommended for up to 12 years*

### ***Creamy vegetable soup***

With vegetables from our garden — 4

### ***Bolognese or napolitana***

Spaghetti, bolognese sauce or tomato sauce — 10

### ***Catch of the day***

Fillet of fish of the day, carrot rice and vegetables — 14

### ***Meat***

Grilled veal steak and crispy potatoes — 12

### ***Pizza di bambini***

Margherita pizza, tomato sauce, ham and cheese — 9

### ***Mini kids dessert***

Chef Lara's suggestion — 4.5

### ***Ice cream***

Available flavours — 4.5

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## DESSERTS

### ***The Egg***

Barriga de freira, almond, wheat and corn — 12

### ***The Potato***

Delicate infusion, crisp skin and silky potato purée — 11

### ***“A mulher da laranja”***

Orange and tangerine in different layers inspired by this painting — 12

### ***“May ’68”***

Coffee mousse, sponge and ganache — 10

### ***MACAM “Pão de Ló” (Portuguese cloud cake - for 2)***

Silky egg custard, a hint of olive oil and fleur de sel — 14

### ***Sliced fruit***

Sliced seasonal fruit — 9

### ***Local cheeses***

Selection of national cheeses, homemade crackers and jam — 15

Allergen information available. Please consult our team.  
No dish, food product or drink, including the couvert, can be charged for if it has not  
been requested by the customer or if it has not been used by the customer.  
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## DESSERT WINES

### ***Moscateł Horácio Simões Roxo 70cl***

Reg. Setúbal, Portugal — 44 | 6

Sweet, dried fruits, honey and smooth

### ***Dalva Colheita Tardia 50cl***

Reg. Douro, Portugal — 53 | 10

Fruity, apricot, honey and complex

### ***Tokaji Zsirai Aszú 50cl***

Reg. Tokaji, Hungria — 149 | 27

Honey, dried fruits, elegant and complex

## PORT WINES

90cl

### ***Vieira de Sousa Branco Extra Seco***

Reg. Douro, Portugal — 5

Dry, citrusy, fresh, mineral, balanced

### ***Vieira de Sousa Tawny 10 Anos***

Reg. Douro, Portugal — 10

Complex, dried fruit notes and honey

### ***Vieira de Sousa Tawny 30 Anos***

Reg. Douro, Portugal — 33

Velvety, dried fruits, long and persistent

### ***Vieira de Sousa Tawny Branco 50 Anos***

Reg. Douro, Portugal — 70

Honey notes, dried fruits and light

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