

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.

OPENING HOURS
EVERY DAY

BREAKFAST
07H00 — 11H00

LUNCH
12H30 — 15H00

DINNER
19H00 — 23H00

Welcome to The House of Private Collections ■

STARTERS

Couvert

A selection of sourdough bread, handmade in our kitchen, served with Trás-os-Montes olive oil, flavoured butter, and a refined mousse of homemade cured meats — 4/per person

Garden harvest soup

A delicate cream of freshly picked vegetables from our organic garden — 5

Bluefin tuna, sweet potato & citrus

Seared bluefin tuna belly, velvety sweet potato purée, citrus segments, tapioca pearls and marinated cucumber — 17

Cauliflower, aged island cheese & almond

Roasted cauliflower purée, crisp toasted almonds and 24-month-aged Graciosa island cheese — 15

Fisherman's stew

Algarve prawns, succulent goose barnacles, roasted onion and a rich, velvety Portuguese seafood broth — 21

Veal tartare & “Dauphinois” potatoe

Milk-fed veal tartare, golden mille-feuille potatoes, mustard pickle, radish and delicate elderflower petals — 18

MAIN COURSES

Catch of the day & Lezíria portuguese carolino rice*

Fresh fillet of the day, aromatic butter sauce and creamy salicornia and coriander rice — 24

Scarlet prawn & essence of the sea

Sautéed scarlet prawn, its own rice, river prawn and a touch of Atlantic seaweed — 43

Salted dry codfish, kale & pomegranate

Slow-roasted salted dry cod loin, creamy red pepper purée, grilled kale and fresh pomegranate — 30

Grilled lamb, barbela wheat & boletus mushrooms

Perfectly grilled lamb, Transmontano style (north of Portugal) couscous, wild mushrooms, courgette and rosemary-infused jus — 32

Maronesa beef (Portuguese breed), truffled potato & asparagus

Aged Maronesa beef, silky truffled potato purée and grilled asparagus — 31

Woodcock, root vegetables & pine nut

Stuffed woodcock ballotine, toasted pine nuts, salsify, beetroot and a rich jus — 26

Sautéed vegetables — 4.5

Salad — 4

Rice — 3

Potatoes — 3.5

*Except Monday.

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

VEGETARIAN DISHES

Portuguese carolino rice & Hokkaido pumpkin

Creamy pumpkin carolino rice, spiced granola and fresh sprouts — 15

Fresh pasta, wild mushrooms & truffle

Daily hand-rolled pasta, confit wild mushrooms and freshly shaved truffle, served tableside — 25

KIDS

Recommended for up to 12 years

Creamy vegetable soup

With vegetables from our garden — 3

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 — 3

DESSERTS

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

Silky egg custard, a hint of olive oil and fleur de sel — 13

The potato

Delicate infusion, crisp skin and silky potato purée — 10

Banana from Madeira Island

A journey through textures of banana and Gold chocolate — 15

Correio-Mor pudding

Aromatic tangerine, crispy pork popcorn and aged ginja liqueur — 8

“A mulher da laranja”

Orange and tangerine in different layers inspired by this painting — 9

Sliced fruit

Sliced seasonal fruit — 7

Local cheeses

Selection of national cheeses, homemade crackers and jam — 9

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.

Prices are presented in € and include VAT at the current legal rate.

DESSERT WINES

Moscatel 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

CHEF'S SIGNATURE DISHES

Weekly suggestions

Smoked eel, radish, and cornbread

19

Duck, potato, and orange

25

TASTING MENU

Contemporary

9 Courses — 90

Collector

6 Courses — 60

Garden

6 Vegetarian courses — 50

Wine pairing #4

35

Wine pairing #3

25

Alcohol-free wine pairing

24

Contemporâneo

Food & Wine