



Menu

Amuse-bouche

Chèvre cheese on seeded toast
Cured ham, fig and pink peppercorn (M) (G)

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Atlantic seabass ceviche
Avocado, sweet potato, toasted pistachio (F) (N)



São Bernardo Rosé 2023

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Seafood risotto with coriander
Prawns, mussels, squid, scallops and oysters (C) (MU) (M)



São Bernardo White Alecrim 2022

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Sauteed beef tenderloin
Rustic potato purée with chives
Turnip tops, spinach and marron and Paris mushrooms
Balsamic reduction (M)



São Bernardo Red Carlota 2017

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Red velvet petit gâteau
Mixed berry coulis (G) (E) (M)



Porto Tawny 10 years Quinta de São Bernardo

Coffee and teas

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Price: 62.00 euros
(VAT Included)



Wine Dinner

Thursday, October 15th

 7:30p.m.

EST.  1912

QUINTA DE S. BERNARDO

WINERY & FARMHOUSE
DOURO VALLEY



LUXURY DRINKS



AS VELAS
RESTAURANT - TERRACE
LOUNGE BAR

(V) VEGETARIAN · (VG) VEGAN

ALLERGEN KEY: (G) GLUTEN · (C) CRUSTACEANS · (E) EGGS · (F) FISH · (A) PEANUTS · (S) SOY · (M) MILK · (N) NUTS · (AP) CELERY · (MO) MUSTARD · (SE) SESAME · (SU) SULPHITES · (M) MOLLUSCS · (T) LUPINS

NOTE: THE ALLERGEN LIST IS INDICATIVE. FOR COMPLETE INFORMATION, PLEASE CONSULT OUR TEAM.