



*four Seasons*

## Entradas

### Hors d'Oeuvre

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**Tártaro de salmão com ostra, maçã granny smith, lima e gengibre** € 19,00

*Salmon tartar with oyster, granny smith apple, lime and ginger*

**Tarte de foie gras com morangos grelhados e avelã** € 20,00

*Foie gras tart with grilled strawberry and hazelnut*

**Camarão tigre com espargos verdes, abacate, endívias e chutney de tomate** € 25,00

*Tiger prawn with white asparagus, avocado, endive and tomato chutney*

## Sopas

### Soups

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**Sopa rica de peixe com lagostim** € 12,00

*Traditional fish soup with crayfish crust*

**Creme de ervilhas com gema fumada e presunto pata negra** € 12,00

*Green peas soup with smoked egg yolk and crunchy bacon*

## Couvert

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**Manteiga, selecção de pão, grissini e foccacia** € 3,30

*Butter, bread selection, grissini and foccacia*

## Peixe e Marisco

### Fish and Seafood

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<b>Lavagante assado com cenoura, ervilhas e chips de alcachofra</b> <i>Roasted lobster with carrots, green peas, and artichoke chips</i>	<b>€ 40,00</b>
<b>Pregado com texturas de curgete, lagostim e açafrão</b> <i>Roasted turbot with courgette textures, crayfish and safran</i>	<b>€ 33,00</b>
<b>Robalo assado com beringela grelhada, legumes e aipo</b> <i>Roasted seabass with grilled eggplant, vegetables, and celery</i>	<b>€ 33,00</b>
<b>Peixe ao sal com batatinhas salteadas, acelgas e legumes (2 pessoas)</b> <i>Fish in salt crust with sauteed potatoes, chard, and vegetables (2 persons)</i>	<b>€ 66,00</b>

## Carne

### Meat

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<b>Peito de frango do campo recheado com foie gras, puré de chervil, couve coração braseada e cebolas bêbedas</b> <i>Chicken breast filled with foie gras, pastinaga purée, braised heart cabbage and drunk onions</i>	<b>€ 26,00</b>
<b>Entrecôte rib eye Angus maturado grelhado com alho francês braseado, mil folhas de batata e espargos verdes</b> <i>Grilled aged Angus rib eye entrecôte with braised leek, crispy potato and green asparagus</i>	<b>€ 34,00</b>
<b>Lombo de borrego com estufado de favas, morilles e gnocchi</b> <i>Loin of lamb with broad bean stew, morels and gnocchi</i>	<b>€ 34,00</b>
<b>T-bone Angus maturado grelhado com batata dourada trufada, ovo a baixa temperatura e legumes (2 pessoas)</b> <i>Aged Angus T-bone with golden truffle potato, low temperature egg and vegetables (2 persons)</i>	<b>€ 66,00</b>

## Vegetariano

### Vegetarian

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<b>Quiche mediterrânica com salada</b> <i>Mediterranean quiche with salad</i>	<b>€ 15,00</b>
<b>Quinoa estufada com legumes e cogumelos</b> <i>Stew of quinoa mushrooms and vegetables</i>	<b>€ 19,00</b>
<b>Couve coração grelhada com ragoût de legumes e salada de rebentos</b> <i>Grilled heart cabbage with veggie ragoût and sprouts salad</i>	<b>€ 19,00</b>

## Clássica Coxinha de Sala

### Live Theater of Cooking

<b>Bife tártaro</b> <i>Steak tartare</i>	€ 35,00
<b>Crêpes recheados com três queijos</b> <i>Crêpes with three-cheese filling</i>	€ 18,00
<b>Gambas flamejadas Amira</b> <i>Flamed shrimps "Amira"</i>	€ 38,00
<b>Filet mignon Palácio Estoril, com molho de foie gras</b> <i>Filet mignon Palácio Estoril, with foie gras sauce</i>	€ 35,00
<b>Crêpes Suzette</b> <i>Crêpes Suzette</i>	€ 10,00

## Menu Dégustation

### Estoril

**Tártaro de salmão com ostra, maçã granny smith, lima e gengibre**

*Salmon tartar with oyster, granny smith apple, lime and ginger*

**Robalo assado com beringela grelhada, legumes e aipo**

*Roasted seabass grilled with eggplant, vegetables and celery*

**Peito de frango do campo recheado com foie gras, puré de chervil, couve coração braseada e cebolas bêbedas**

*Chicken breast filled with foie gras, pastinaga purée, braised heart cabbage and drunk onion*

**Texturas de Chocolate e menta**

*Chocolate and mint textures*

**Vinho branco e tinto Hotel Palácio, água mineral e café**

*Red and White wine Hotel Palácio, mineral water and coffee*

€ 60,00 p.p. (incluindo vinhos e bebidas / including wine and drinks)

### Casino Royal

**Tarte de foie gras com morangos grelhados e avelã**

*Foie gras tart with grilled strawberry and hazelnut*

**Creme de ervilhas com gema fumada e presunto pata negra**

*Green peas soup with smoked egg yolk and crunchy ham*

**Pregado com texturas de courgette, lagostim e açafrão**

*Roasted turbot with courgette textures, crayfish and safran*

**Entrecôte rib eye Angus maturado grelhado com alho francês braseado, mil folhas de batata e espargos verdes**

*Grilled aged Angus rib eye entrecôte with braised leek, crispy potato and green asparagus*

**Framboesa, pistachio e brulé de baunilha de Madagáscar**

*Raspberry, pistachio and Madagascar vanilla brulé*

**Vinho branco e tinto Reserva Hotel Palácio, água mineral e café**

*Red and white wine Hotel Palácio's Reserve, mineral water and coffee*

€ 80,00 p.p. (incluindo vinhos e bebidas / including wine and drinks)

Preços em Euros | Prices in Euros

IVA incluído à taxa em vigor | VAT included at the current rate

# Menu de Crianças

## Children's Menu

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<b>Nuggets de frango com batata frita e salada</b>	<b>€ 15,00</b>
<i>Chicken nuggets with french fries and salad</i>	
<b>Filetes de bacalhau crocantes com batata frita e salada</b>	<b>€ 15,00</b>
<i>Crispy codfish with french fries and salad</i>	
<b>Esparguete à bolonhesa</b>	<b>€ 15,00</b>
<i>Spaghetti bolognese</i>	

# Sobremesas

## Desserts

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<b>Framboesa, pistachio e brulé de baunilha de Madagáscar</b>	<b>€ 8,00</b>
<i>Raspberry, pistachio and Madagascar vanilla brulé</i>	
<b>Texturas de chocolate e menta</b>	<b>€ 8,00</b>
<i>Chocolate and mint textures</i>	
<b>Cheesecake de morango e ruibarbo</b>	<b>€ 8,00</b>
<i>Strawberry and rhubarb cheesecake</i>	
<b>Manga, pêsego, maracujá e coco</b>	<b>€ 8,00</b>
<i>Mango, peach, passion fruit and coconut</i>	