



LUXE

PALÁCIO ESTORIL

Hotel, Golf & Spa

GRAND & COSY



Saladas e Snacks

SALADS AND SNACKS

Terrina caseira de foie gras com brioche e marmelada de laranja <i>Home made foie gras terrine with brioche and orange marmalade</i>	18,50
Salada Caesar com peito de frango <i>Caesar salad with chicken breast</i>	14,50
Presunto Pata Negra, tomate cereja marinado e tapenade <i>“Pata Negra” air cured ham, marinated cherry tomato and tapenade</i>	22,50
Pastéis de bacalhau com salada do campo <i>Cod fish cakes with country salad</i>	12,50
Salada Niçoise: atum, feijão verde, ovo cozido, tomate, batata, azeitonas e anchovas <i>Niçoise Salad: tuna, string beans, boiled egg, tomato, potatoes, olives and anchovies</i>	13,50
Salada Caesar com gambas <i>Caesar salad with prawns</i>	15,00
Salada Caprese com queijo mozzarella, tomate e pesto <i>Caprese salad with mozzarella cheese, tomato and pesto</i>	13,00
Omelete Portuguesa com batatas, pimentos grelhados, cebolas e tomate seco <i>Portuguese omelette with potatoes, grilled bell peppers, onions and sun-dried tomatoes</i>	15,50

Sandwiches & Hamburgers

Sandwiche de salmão fumado com alface, tomate e maionese <i>Smoked salmon sandwich with lettuce, tomato and mayonnaise</i>	14,00
Palácio Estoril Hamburger com queijo Emmenthal, bacon, ovo estrelado, alface e tomate <i>Palácio Estoril Hamburger with Emmenthal cheese, bacon, fried egg, lettuce and tomato</i>	16,50
Sandwiche de rosbife com tomate, alface e maionese de rábano <i>Roast beef sandwich with tomato, lettuce and horseradish mayonnaise</i>	13,00
Signature Club Sandwich: bacon, ovo estrelado, abacate e tomate <i>Signature Club Sandwich: bacon, fried egg, avocado and tomato</i>	16,00
Prego do lombo de novilho em bolo do caco com queijo Brie <i>Beef sirloin steak in traditional bread from Madeira and Brie cheese</i>	15,50
Sandwiche de queijo fresco com tomate e rúcola <i>Soft cheese sandwich with tomato and rocket salad</i>	11,50

Todas as sandwiches são acompanhadas com batata frita ou chips e pequena salada
All our sandwiches are served with French fries or potato chips and small salad



Ligações Perfeitas

PERFECT CONNECTIONS

Caviar Sevruga 30 gr. & Vodka U'Luvka grf/btl 70 cl.

240,00

Canapés

Terrina de foie gras em brioche
Trilogia de peixes fumados:
Salmão, lombo de atum e espadarte
(16 peças)

Canapés

*Foie gras terrine in brioche
Smoked fish trio:
Salmon, tuna fillet and sword fish
(16 units)*

Champagne Louis Roederer Brut Premier
Garrafa 75 cl.

*Champagne Louis Roederer Brut Premier
Bottle 75 cl.*

140,00

Vinhos do Porto e queijos Portugueses

Degustação de Porto:
Branco seco, com indicação de idade,
de colheita, L.B.V. e Vintage
Queijos Portugueses:
Ilha, Serpa, Niza, cabra e Serra
Frutos secos, compotas e cesto de pão

Port wine and Portuguese Cheese

*Port tasting:
Dry white, aged tawny, single harvest
L.B.V. and Vintage
Portuguese cheeses:
Ilha, Serpa, Niza, goat and Serra
Nuts, compotes and bread basket*

35,00 p.p.

Sobremesas

DESSERTS

Brownie de chocolate com gelado de baunilha <i>Chocolate brownie with vanilla ice cream</i>	8,50
Crumble de maçã <i>Apple crumble</i>	6,50
Pastéis de nata do Palácio <i>Palácio custard tartlets</i>	5,50
Fruta tropical laminada <i>Sliced tropical fruit</i>	7,50
Sobremesa do dia <i>Today's dessert</i>	6,00



Champagnes

	☒	🍷
Cristal, Louis Roederer, Brut		290,00
Cuvée Don Perignon, Moët et Chandon, Brut		270,00
Louis Roederer, Brut Premier	17,00	102,00
Ruinart Rosé, Brut		126,00
Krug, Grande Cuvée		290,00
Moët et Chandon, Brut Impérial		123,00
Pommery, Brut Royal		123,00
Veuve Clicquot Ponsardin, Brut		129,00

Espumantes Portugueses

PORTUGUESE SPARKLING WINE

	☒	🍷
Vértice Reserva, Bruto		55,50
Murganheira Super Reserva, Bruto	9,00	53,50
Murganheira Rosé, Bruto		45,00

Vinhos Brancos

WHITE WINE

	☒	🍷
Reserva Hotel Palácio ~ Tejo	6,50	25,50
Quinta do Ventozelo ~ Douro	7,00	27,50
Cova da Ursa Chardonnay ~ Península de Setúbal	9,00	36,00
Três Bagos Sauvignon Blanc ~ Douro	7,50	31,00
Quinta de Simaens, Vinho Verde ~ Minho	6,00	24,00

Vinhos Tintos

RED WINE

	☒	🍷
Reserva Hotel Palácio ~ Tejo	6,50	25,50
Quinta do Ventozelo ~ Douro	7,50	31,00
Casa Cadaval Cabernet Sauvignon ~ Tejo	9,50	39,00
Quinta de São Simão da Aguireira ~ Dão	6,50	26,00
Dona Maria ~ Alentejo	8,00	33,00

Para outras sugestões queira pedir a nossa carta de vinhos
For other suggestions kindly ask for our wine list

Preços em Euros - Prices in Euros
IVA Incluído à taxa em vigor - VAT included at the current rate



Vinhos de Carcavelos

CARCAVELOS WINE

	6 cl
Quinta do Barão	15,00
Quinta dos Pesos	11,50

Vinhos Moscatel

MOSCATEL WINE

	6 cl
Moscatel de Setúbal JMF, 20 anos/ <i>Years</i>	15,00
Moscatel de Setúbal JMF	7,50

Vinhos da Madeira

MADEIRA WINE

	6 cl
Blandy's Malvasia 5 anos/ <i>Years</i>	8,50
Saint John Leacock's	8,50

Vinhos Aperitivos

APERITIF WINE

	6 cl
Porto Graham's Extra Dry	7,50
Madeira Seco, Dry ~ H.M. Borges	8,50
Jerez ~ Tio Pepe Palomino Fino	8,50

Vinhos de Sobremesa

DESSERT WINE

	6 cl
Esporão Late Harvest	6,50
Grandjó Colheita Tardia, <i>Late Harvest</i>	8,00
Gonzalez Byass, Dulce	9,00
Solera 1847 Oloroso	8,50



Vinhos do Porto

PORT WINE

VINTAGE

Vinho de excelente qualidade,
engarrafado após estágio de dois anos em casco de carvalho
Wine of an excellent quality, bottled after its second year in oak cask

		☞	🍷
Burmester	1992		246,00
Burmester	1997		231,00
Quinta do Ventozelo	2007	13,00	135,00

LATE BOTTLED VINTAGE

Vinho de qualidade distinta,
engarrafado entre o quarto e sexto ano de estágio em casco de carvalho
Wine of distinct quality, bottled after an ageing of four to six years in oak cask

		☞	🍷
Borges	2003	10,50	113,00
Ramos Pinto	2004	12,00	122,00

TAWNY COLHEITA / SINGLE HARVEST TAWNY

Vinho de um único ano,
com envelhecimento mínimo de sete anos em casco de carvalho
Single year wine aged in oak cask at least 7 years

		☞	🍷
Real Companhia Velha	1980	18,00	180,00
Real Companhia Velha	2000	9,50	101,00

TAWNY / BLENDED TAWNY

Lotes de vários anos envelhecidos em casco de carvalho
Blends of several years aged in oak cask

		☞	🍷
Ferreira	10 anos/ <i>years</i>	11,50	116,00
Sandeman Imperial	20 anos/ <i>years</i>	16,00	165,00
Ramos Pinto	30 anos/ <i>years</i>	24,50	220,00



Champagne Cocktails

Palácio Champagne	15 cl 18,50
Champagne, Mandarine Napoléon e sumo laranja <i>Champagne, Mandarine Napoléon and orange juice</i>	
Champagne Cocktail	18,50
Champagne, Hennessy Fine de Cognac, angostura bitter e açúcar <i>Champagne, Hennessy Fine de Cognac, angostura bitter and sugar</i>	
Kir Royal	11,50
Espumante, creme de cassis <i>Sparkling wine, crème de cassis</i>	
Mimosa	11,50
Espumante, sumo de laranja <i>Sparkling wine, orange juice</i>	
Bellini	11,50
Espumante e polpa de pessêgo <i>Sparkling wine and peach pulp</i>	
Hpnotiq Lemonade	13,50
Espumante, licor Hpnotiq, Limoncello e sumo de lima <i>Sparkling wine, Hpnotiq liqueur, Limoncello and lime juice</i>	

Martini Cocktails

007 Martini	10 cl 12,50
Gin Tanqueray, vodka Stolichnaya e Lillet <i>Tanqueray Gin, Stolichnaya vodka and Lillet</i>	
Cosmopolitan	12,50
Vodka, Cointreau, sumo de arando e sumo de lima <i>Vodka, Cointreau, cranberry juice and lime juice</i>	
Grey Goose Martini	15,00
Vodka Grey Goose e vermute seco <i>Grey Goose vodka and dry vermouth</i>	
Citadelle Martini	15,00
Gin Citadelle e vermute seco <i>Citadelle gin and dry vermouth</i>	
Dry Martini	11,50
Gin e vermute seco <i>Gin and dry vermouth</i>	
Hpnotiq Martini	16,00
Vodka Grey Goose, licor Hpnotiq e sumo de ananás <i>Grey Goose vodka, Hpnotiq liqueur and pineapple juice</i>	



Cocktails Aperitivos

BEFORE DINNER COCKTAILS

	10 cl
Palácio	11,50
Gin, Cointreau, Curacao, sumo de limão e xarope de grenadine <i>Gin, Cointreau, Curacao, lemon juice and grenadine syrup</i>	
Caipirinha	11,50
Cachaça, lima e açúcar <i>Cachaça, lime and sugar</i>	
Daiquiri	11,50
Havana Club Añejo Blanco, sumo de limão e açúcar <i>Havana Club Añejo Blanco, lemon juice and sugar</i>	
Negroni	11,50
Gin, Campari e vermute tinto <i>Gin, Campari and red vermouth</i>	
Margarita	11,50
Tequilla, Cointreau e sumo de limão <i>Tequilla, Cointreau and lemon juice</i>	
Grand Marnier Sour	11,50
Grand Marnier Cordon Rouge e sumo de limão <i>Grand Marnier Cordon Rouge and lemon juice</i>	

Cocktails Refrescantes

LONG DRINKS COCKTAIL

	25 cl
Pimm's Cup	11,50
Pimm's e 7-up <i>Pimm's and 7-up</i>	
Mojito	12,50
Havana Club Añejo Blanco, lima, soda, açúcar e hortelã <i>Havana Club Añejo Blanco, lime, soda water, sugar and mint leaves</i>	
Piña Colada	11,50
Rum, Malibu, Batida de Côco e sumo de ananás <i>Rhum, Malibu, Batida de Côco and pineapple juice</i>	
Singapore Sling	11,50
Gin, Cherry Brandy, Cointreau, Benedictine, sumos de limão e ananás, xarope de grenadine e angostura bitter <i>Gin, Cherry Brandy, Cointreau, Benedictine, lemon and pineapple juices, grenadine syrup and angostura bitter</i>	
Sea Breeze	12,50
Vodka, sumo de arando e sumo de toranja <i>Vodka, cranberry juice, grapefruit juice</i>	
Americano	11,50
Campari, vermute tinto e soda <i>Campari, red vermouth and soda</i>	



Cocktails sem Álcool

NON ALCOHOLIC COCKTAILS

	25 cl
Tropical Fruit Punch	8,50
Sumo de frutas tropicais, sumo de laranja, salada de frutas <i>Tropical fruit juice, orange juice and fruit salad</i>	
Virgin Mojito	7,50
Lima, hortelã, açúcar e ginger ale <i>Lime, mint, sugar and ginger ale</i>	
San Francisco	8,00
Sumos de laranja, ananás, pêsego, limão e xarope de grenadine <i>Orange, pineapple, peach and lemon juices, grenadine syrup</i>	
Flamingo	8,00
Sumos de arando, ananás, limão e soda <i>Cranberry, pineapple and lemon juices, soda water</i>	
Strawberry Plant	8,00
Sumos de laranja, ananás, limão e xarope de morango <i>Orange, pineapple and lemon juices, strawberry syrup</i>	
Berry Sweetheart	8,00
Sumo de arando, sumo de maçã e mel <i>Cranberry juice, apple juice and honey</i>	

Cocktails Digestivos

AFTER DINNER COCKTAILS

	10 cl
Brandy Alexander	11,50
Fine de Cognac, creme de cacau e natas <i>Fine de Cognac, crème de cacao and cream</i>	
Rusty Nail	11,50
Scotch whisky e Drambuie <i>Scotch whisky and Drambuie</i>	
Golden Dream	11,50
Galliano, Cointreau, sumo de laranja e natas <i>Galliano, Cointreau, orange juice and cream</i>	
Grasshoper	11,50
Creme de cacau, creme de menta e natas <i>Crème de cacao, crème de menthe and cream</i>	
Black Russian	13,00
Vodka Absolut e Kahlua <i>Absolut vodka and Kahlua</i>	
B 52	11,50
Baileys, Tia Maria, Grand Marnier	



Aperitivos

APERITIFS

	5 cl
Campari Bitter	9,50
Dubbonet Rouge	9,50
Martini Rosso	7,50
Martini Bianco	7,50
Martini Extra Dry	7,50
Pimm's	9,50
Pernod	9,50
Ricard	9,50

Vodka

	5 cl
Stolichnaya	9,50
Grey Goose	13,00
U'Luvka	13,00
Stolichnaya kristal	11,00
Absolut	9,50

Gin

	5 cl
Bombay Sapphire	9,50
Citadelle	11,00
Hendrick's	12,50
Beefeater	9,50
Tanqueray	9,50
Gordon's	9,50

Rhum

	5 cl
Havana Club Añejo 7 Years	12,50
Bacardi Carta Blanca	9,50
Plantation, Barbados 2000	14,00
Havana Club Añejo Especial	10,50
Captain Morgan Black Label	11,00

Tequilla

	5 cl
Olmecca Blanco	9,50
Olmecca Gold	11,50



Blended Scotch Whisky

	5 cl
Johnnie Walker Red Label	9,50
Ballantine's	9,50
Famous Grouse	9,50
Cutty Sark	10,00
J&B	10,00

Old Blended Scotch Whisky

	5 cl
Chivas Regal 12 Years	13,00
Chivas Regal Royal Salute 21 Years	30,00
Antiquary 12 Years	11,00
James Martins 20 Years	21,50
Johnnie Walker Black Label	13,00
Cutty Sark 12 Years	12,00
Ballantine's 12 Years	11,50
Logan 12 Years	12,00
J&B 15 Years	13,00
Dimple 15 Years	13,00

Single Malt Scotch Whisky

	5 cl
Balvenie 12 Years	13,50
Glenlivet 12 Years	13,50
Glen Morangie 10 Years	13,50
Lagavulin 16 Years	16,00
Macallan 12 Years	14,00
Glenfiddich 12 Years	13,50
Bowhore 12 Years	14,00
Cardhu 12 Years	13,50

Irish Whiskey

	5 cl
Bushmills	11,50
Black Bush, Bushmills	15,50
Jameson	10,00



Bourbon & Tennessee Whiskey

	5 cl
Jack Daniel's	10,00
Jim Beam	10,00
Four Roses	10,00
Jack Daniel's Single Barrel	13,50

Canadian Whiskey

	5 cl
Canadian Club	10,00

Cognac

	5 cl
Remy Martin X.O.	34,00
Martell VSOP	16,00
Courvosier VSOP	16,00
Remy Martin Louis XIII	203,00
Hennessy Fine de Cognac	17,00
Pierre Ferrand, Reserve	21,00

Armagnac

	5 cl
Cerbois, X.O.	17,00

Aguardentes Vinicas Velhas

PORTUGUESE OLD BRANDIES

	5 cl
Adega Velha	15,00
D' Alma	15,00
C.R. & F. Reserva	13,00
Antiquíssima	13,00



Eaux-de-Vie

	5 cl
Palácio da Breijoeira, Alvarinho	11,00
Medronho, Obras do Caratão	11,00
Marc de Champagne	11,50
Calvados, Daron X.O.	15,50
Framboise	11,50
Poire Williamine	11,50
Grappa Nonino, Moscato	16,00

Amargos

BITTERS

	5 cl
Fernet Branca	9,50
Picon	9,50
Branca Menta	9,50
Jägermeister	9,50

Licores

LIQUEURS

	5 cl
Singeverga	10,00
Licor Beirão	8,50
Ginja	9,00
Amêndoa Amarga	8,50
Brandymel	8,50
Amaretto di Saronno	10,00
Baileys	9,50
Bénédictine	10,00
Cointreau	10,00
Drambuie	10,00
Grand Marnier Cordon Rouge	10,00
Tia Maria	10,00
Sambuca	10,00
Southern Comfort	10,00
Frangélico	10,00
Limoncello	10,00
Anisette Marie Brizard	10,00



Cervejas

BEER

Sagres	Lager	Portugal	5,50
Super Bock	Lager	Portugal	5,50
Super Bock	Stout	Portugal	5,50
Carlsberg	Pilsner	Denmark	6,50
Chimay	Trappiste	Belgium	7,50
Guinness	Stout	Ireland	8,00
Heineken	Lager	Holand	6,50
Sagres 0%	Lager n/ alcohol	Portugal	5,50
Budweiser	Lager	USA	6,50
Beck's	Pilsner	Germany	6,50

Águas Minerais

MINERAL WATER

	50 cl	25 cl
Luso	4,50	3,25
Pedras		3,25
Frize		3,25
Castello		3,25
Perrier		3,75

Sumos & Refrigerantes

JUCES & SOFT DRINKS

Coca-cola, Água Tônica, Seven Up, Ginger Ale, Bitter Lemon <i>Coca-cola, Tonic water, Seven Up, Ginger Ale, Bitter Lemon</i>	5,00
Sumos Naturais - Fresh fruit juices	6,00
Laranja, Toranja, Lima, Limão <i>Oranje, Grapefruit, Lime, Lemon</i>	
Sumos - Juices	5,00
Tomate, Ananás, Maçã <i>Tomato, Pineapple, Apple</i>	



Cocktails de Café

COFFEE COCKTAILS

Irish Coffee	11,50
Whiskey Irlandês, café, açúcar mascavado e natas <i>Irish Whiskey, coffee, brown sugar and cream</i>	
Calypso Coffee	11,50
Tia Maria, café e natas <i>Tia Maria, coffee and cream</i>	
Caribbean Coffee	11,50
Rum, café, açúcar e natas <i>Rhum, coffee, sugar and cream</i>	

Bebidas Quentes

HOT DRINKS

Café expresso ~ <i>Espresso coffee</i>	3,50
Café com leite ~ <i>Coffee with milk</i>	3,75
Cappuccino	3,75
Café com natas ~ <i>Coffee with cream</i>	3,75
Chocolate quente ~ <i>Hot chocolate</i>	3,75

Chás & Infusões

TEA & TISANE

Earl Grey, Darjeeling, English Breakfast, Assam	3,75
Chá verde, chá branco, chá verde e jasmim	3,75
<i>Green tea, white tea, jasmine green tea</i>	
Camomila, verbena, hortelã-pimenta, rooibos, cidreira	3,75
<i>Camomile, verveine, peppermint, rooibos, melissa</i>	



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