

LE PALAIS

Restaurant Menu



Covert

BREAD, BALSAMIC OLIVE OIL, FLAVORED BUTTER AND CAPERS 3

WATER SERVICE DURING THE MEAL 2

Entries

VELVETY VEGETABLES 6

OLIVE OIL AND CHIVES EMULSION

SEA SOUP 10

SEA BASS, PRAWNS, CLAMS AND MUSSELS WRAPPED IN CRUSTACEAN BUTTER

DUCK CLAMS 14

FLAVORS OF THE SEA, FLAVORED WITH CORIANDER AND LEMON

VEAL TARTAR 16

STEAK TARTARE WITH BREAD CRUMBS, PARMESAN SHAVINGS AND CAPERS

WHITE FISH CEVICHE 14

WHITE FISH WRAPPED IN VINAIGRETTE AND COCONUT MILK

OCTOPUS CARPACCIO 13

LAMINATED OCTOPUS WITH PICKLED RED ONION AND SMOKED OLIVE OIL

CARAMELIZED SCALLOPS WITH MUSHROOMS AND PEST 16

SAUTÉED WILD MUSHROOMS WITH RED VINEGAR PESTO

COD TEMPURAS 12

COD SLICES WRAPPED IN TEMPURA BATTER WITH TARTAR SAUCE

Fish

SEA BASS FILLET WITH ROASTED VEGETABLES AND LOCAL POTATOES 22

SCENTED SEA BASS ON A COCONUT SHELL GRILL

OCTOPUS LEG WITH RICE AND NATIONAL SAUSAGES 26

OCTOPUS WITH TRADITIONAL SMOKED MEATS AND SEA AROMAS

CODFISH WITH MASHED POTATOES AND SPROUTS 21

BRAISED CODFISH PUNCTUATED WITH DEHYDRATED OLIVES

TURBOT FILLET ON ASPARAGUS AND HAM PUREE 20

SEARED TURBOT IN A COCONUT SHELL DRIZZLED WITH FENNEL OIL

MONKFISH AND PRAWN CALDOSO 22

HARMONIZED RICE WITH MONKFISH AND PRAWNS

WILD PRAWN RISOTTO 22

PRAWNS WRAPPED IN ARBORIO, SEA FLAVORS AND PARMESAN

VAT INCLUDED AT THE LEGAL RATE IN FORCE

IF YOU NEED TO KNOW WHETHER A DISH CONTAINS AN ALLERGENIC INGREDIENT, DON'T HESITATE TO ASK US. PLEASE INFORM THE STAFF MEMBER SERVING YOU IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS THAT WE SHOULD BE AWARE OF WHEN YOU PLACE YOUR ORDER.

Meat

IBERIAN PRESA W/ TRUFFLED PUREE AND CARMELIZED SHALLOTS 22

IBERIAN BEEF CARVING WITH LOCAL FLAVORS

MAGRET DE CANARD AVEC MILLE-FEUILLE DE POMMES DE TERRE ET LÉGUMES RÔTIS 23

MAGRET POÊLÉ AVEC SAUCE À L'ORANGE ET JOUX DE BŒUF

TENDERLOIN WITH CREAMY MUSHROOM RICE 21

GRILLED BEEF WITH A SELECTION OF WILD MUSHROOMS AND TRUFFLES

BELLY WITH PUMPKIN PUREE, MUSHROOMS AND FENNEL 18

LOW TEMPERATURE SMOKED PORK WITH GRILLED FLAVOR EMULSION

TENDERLOIN OF VEAL WITH CRISPY POTATOES AND CHEESE MOUSSE 22

SEARED LOIN IN ROSEMARY BUTTER WRAPPED IN THE CREAMINESS OF THE MOUNTAINS

Vegetarian

POMODORO LINGUINE 18

PASTA WRAPPED IN TOMATO SAUCE, BASIL AND PARMESAN SHAVINGS

MUSHROOM RISOTTO AND GRILLED TOFU 18

SAUTÉED ARBORIO WITH A SELECTION OF MUSHROOMS AND TOFU

Desserts

ABADE PRISCOS PUDDING AND TANGERINE SORBET 7

CREAMINESS OF CONVENT EGGS

RICOTTA CHEESECAKE AND RED BERRIES ICE CREAM 6

SHEEP'S CHEESE JAM WITH COULIS

HOT CHOCOLATE CAKE WITH VANILLA ICE CREAM 6

CHOCOLATE CREAM WITH VANILLA FRESHNESS

CRUNCHY EGG CUSTARD AND CINNAMON ICE CREAM 7

CRUNCHY TEXTURES AND EGG CREAM

TRES CHOCOLATES AND RASPBERRIES SPHERE 8

BLEND OF COCOA AND VELVETY RASPBERRY FLAVORS

HAZELNUT AND SALTED CARAMEL TEXTURES 7

TEXTURED HAZELNUT WRAPPED IN CARAMEL JAM

SELEÇÃO DE FRUTAS 5

FRUIT SELECTION

VAT INCLUDED AT THE LEGAL RATE IN FORCE

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