

# O VISCONDE CONVIDA

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## *A começar com.*

Couvert €5

Pão, Manteigas Caseiras, Azeite de Alecrim

Sopa de Peixe da Nossa Costa €8

## *Para partilhar*

Tábua de Queijos e Enchidos €16

Compotas Caseiras e Pão Tradicional

Fidalgada €12

Fruta da época Caramelizada e Compota, Presunto Pata Negra, Rúcula,

Bolinhas de Alheira de Caça €6

Bolinhas de Alheira de Caça Panada Frita, Alioli de Mostarda & Mel

Tofu Crocante com Cogumelos em Texturas €11

Caldo de Legumes Biológicos e Soja. variedade de Cogumelos em  
Texturas com Tempura de Tofu

Gambas ao Alinho €12

Inspirado na Receita Tradicional "Al Ajillo"

Moelas de Galinha "à Portuguesa" €10

Iguaria Estufada em Lume Brando

## *Do lume à mesa.*

Bochechas de Vaca a Baixa Temperatura €20

Bochechas de Vaca em Redução de Vinho Tinto com Favas Salteadas  
em Óleo de Chouriço

Robalo €22

Filete de Robalo com Legumes da Horta

Bife do Visconde €28

Bife do Lombo dos Açores Corado e Fatiado com redução de Moscatel,  
Acompanhado de Salada de Agrião com Pêssego confit e Toranja

## *A terminar com*

Crumble A Carioca €8

Ganache de Chocolate Branco e Café, Fruta da Época e Frutos Secos  
acompanhado de Gelado Artesanal de Manga

Affogato €4

com Gelado Artesanal de Baunilha

Iva incluído na taxa em vigor

Para informações sobre intolerâncias alimentares, questione a nossa equipa

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## *Start with*

Couvert €5

Bread, Homemade Butter & Rosemary Olive Oil

Fish Soup €8

## *To share.*

Selection of Cheese & Charcuterie Board €16

Homemade Jam and Traditional Bread

Fidalgada €12

Caramelised Seasonal Fruit and Jam, Ham Pata Negra, Arugula, Brick Pasta and Citrus Vinaigrette

Little balls of Hunting Alheira €6

Little balls of Hunting Alheira Breeding Fried, Mustard & Honey Alioli

Crunchy Tofu with Mushrooms in Textures €11

Broth of Biological Vegetables and Soya. variety of Mushrooms in Textures  
with Marinated Tempura of Tofu

Prawns "ao Alinho" €12

Inspired by the Traditional Recipe "Al Ajillo"

Chicken Gizzards "à Portuguesa" €10

Stewed Delicacy over Low Heat

## *From the fire to the table.*

Beef Checks over Low Heat €20

Beef Checks in Red Wine Reduction with Fava Beans sautéed in Chorizo Oil

Bass with Vegetables €22

Filet of Bass with Vegetables

Viscount's Steak €28

Sirloin Steak from the Azores Island, Filleted and Sliced with a Muscatel Reduction, Followed by  
Homemade Fries & Watercress Salad with Peach Confit and Grapefruit

## *Finishing with*

Crumble A Carioca €8

White Chocolate and Coffee Ganache, Seasonal Fruit and Nuts with  
Artisanal Mango Ice Cream

Affogato €4

with Artisanal Vanilla Ice Cream

Vat Included

In case of any intolerance, please inform our team