

PEQUENO ALMOÇO CONTINENTAL

CONTINENTAL BREAKFAST

07:00- 23:00

A sua escolha de :

**Café; Descafeinado; Selecção de chás (English breakfast, Darjeeling, Verde) e infusões (Tília, Camomila, Cidreira);
Leite magro/meio gordo/soja ou Chocolate frio ou quente**

Your choice between :

Coffee; Decaffeinated coffee; Selection of teas (English breakfast, Darjeeling, Classic Green Tea) and infusions (Lime, Camomille, Melissa); Milk: low-fat/medium-fat/soya or Cold/Hot Chocolate

Pão Regional, pão integral e pão de sultanas, croissants, folhado de maçã e bolo de frutos secos.

Regional white bread, whole wheat bread, raisin and walnut bread, croissant, apple puff pastry and dried fruit

Selecção de manteigas, margarina, mel, compotas de frutas ou de baixas calorias.

Selection of butter, margarine, honey, fruits jams or low calories jams.

Queijo Flamengo e fiambre de porco ou Queijo magro e fiambre de frango.

Flamengo cheese and pork ham or Low-fat cheese and chicken ham.

Sumo de laranja natural; tomate; toranja ou manga

Fresh orange; tomato; grapefruit or mango juices

Preço por pessoa / *Price per person* : 19,00 €

PEQUENO ALMOÇO
BREAKFAST

PEQUENO ALMOÇO À LA CARTE
À LA CARTE BREAKFAST
07:00- 23:00

Café expresso / Expresso Coffee	3,75€
Descafeinado / Decaffeinated coffee	3,75€
Café com leite / Coffee with milk	4,00€
Capuccino	4,00€
Seleção de chás (English breakfast, Darjeeling, Verde)	3,75€
Selection of teas (English breakfast, Darjeeling, Green tea)	
Seleção de infusões (Tília, Camomila, Cidreira)	3,00€
Selection of infusions (Lime, camomile, Melissa)	
Leite, Leite magro ou Leite de soja	3,00€
Milk, Low-fat milk or Soya milk	
Chocolate quente ou frio	3,00€
Cold or Hot Chocolate	
Sortido de pão regional, pão integral, mini baguete,	6,00€
Croissant , Folhado de maça e bolo de frutos secos	
Assortment of Regional Bread, whole wheat bread, mini baguet	
Croissant, apple puff pastry and dried fruits cake	
Torradas de pão branco ou integral	6,00€
White or whole wheat bread toast	
“French toast”	7,00€
Panquecas, servidas com manteiga, margarina, compotas e Maple syrup	7,00€
Pancakes served with butter, margarine, jams and maple syrup	
Queijo Flamengo, Gouda, ilha dos Açores, magro ou fresco	5,50€
Flamengo, Gouda, Azores island cheese, low-fat or fresh cheese	
Fiambre de porco, fiambre de peru ou presunto	5,50€
Porck ham, chicken ham, or smoked ham	
Salmão fumado no Palácio	10,00€
Salmon smoked in the Palace or marinated	

PEQUENO ALMOÇO
BREAKFAST

PEQUENO ALMOÇO À LA CARTE
À LA CARTE BREAKFAST
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Iogurte natural, magro, frutas, aroma ou soja Yougurt , natural, low-fat, fruits, flavoured or soya	4,00€
Seleção até 3 frutas frescas(variedades: Laranja, Manga, Melão, Papaia, Melancia, Abacaxi) Selection until 3 fresh fruits (choices: Orange, Mango,Melon, Papaya, Watermelon, pineapple)	6,00€
Cereais (Corn flakes, Muesli, Special K, Flocos de chocolate) Servido com leite frio, quente ou iogurte Cereals (Corn flakes, Muesli, Special K, Chocolate flakes) Served with cold, hot milck or yogurt	5,50€
Granola Servido com leite ou iogurte Granola Served with milk or yogurt	6,00€
Dois ovos à sua escolha servidos com tostas Estrelados, cozidos, escalfados ou omelete Two chicken eggs of your choice served with toasts Fried, boiled, poached, scramble or omelette	8,00€
Dois ovos à sua escolha servidos com tostas com 1 acompanhamento (cogumelos, fiambre, queijo, bacon, salsicha de porco ou tomate assado) Two chicken eggs of your choice served with 1 garnish (mushrooms, ham, cheese, bacon, pork sausage, or roasted tomato)	10,00€
Ovos Bénédicte Bénédicte eggs	12,00€
Ovos à Florentina Florentine eggs	12,00€

SERVIÇO DISPONÍVEL

07:00- 23:00

SOPAS

Creme de legumes com <i>brunoise</i> de raízes	9,00€
Creme de garoupa com espargos do mar e <i>croutons</i>	13,00€
Canja de galinha do campo com perfume de hortelã, ovo de codorniz	9,00€

SNACKS

Tosta com legumes da horta assados, queijo de cabra e molho de manjeriço	17,00€
Baguete com bifinho do lombo de vitelão 120gr, com batata palito	18,00€
Hambúrguer de novilho do Oeste, queijo, cebola, ovo estrelado e seus acompanhamentos	18,00€
A nossa Club, pão integral, frango, queijo, bacon, ovo frito, tomate, alface e batata frita	18,00€

SALADAS

Folhas verdes com pêra abacate, nozes e seu óleo	14,00€
Atum confitado em lascas, batata, feijão verde, ovo e anchovas	20,00€
Peito de frango grelhado, milho, cenoura e queijo da Ilha de São Jorge a picar	17,00€

ENTRADAS

Tábua com cinco queijos nacionais, compotas caseiras e frutos secos	16,00€
Seleção de charcutaria regional com tostinhas e compota caseira	15,00€
Espetadinhos de frango com cebola e alho francês glaceado com molho agridoce	14,00€
Salmão fumado no Palácio sobre tosta com queijo creme e suas ovas	21,00€

PASTAS E VEGETARIANOS

<i>Penne</i> com cremoso de cogumelos do bosque e manjeriço	18,00€
<i>Spaguetti</i> de tomate e orégãos	16,00€
<i>Yaki</i> soba de novilho com rebentos	22,00€

PEIXES

Salmão grelhado com <i>chop suey</i> de legumes e algas	23,00€
Bacalhau assado, grelos salteados, batatinhas novas assadas com azeite extra virgem	28,00€
Espadarte à Bulhão Pato com batata doce	29,00€

SERVIÇO DISPONÍVEL

07:00- 23:00

CARNES

Tornedó 220gr grelhado, legumes salteados e esmagado de batata com tomilho	32,00€
Bife de frango com molho de cogumelos e cremoso de natas	19,00€
Costeletas de borrego grelhadas, nozes glaceadas, batata corada com tomilho limão	28,00€

OVOS

Escalfados com trufa sobre uma tosta	16,00€
Omeleta de camarão com batata frita e salada	17,00€
Omeleta de cogumelos com batata frita e salada	15,00€

SOBREMESAS

Gelado & sorbet do Palácio 2 sabores	12,00€
Crumble de maçã com gelado de baunilha de Madagáscar	11,00€
Trufa de chocolate duo de Guanaja 80% e Ivoire	11,00€
Abacaxi lacado com mel e especiarias e sorbet de framboesa	12,00€
Carpaccio de fruta da época	9,00€
Tartelete de limão merengado	10,00€
Mini Pastel de Nata	5,00€

MENU KIDS

Salada de alface com cenoura e tomate cereja	6,00€
Canja de aves com massinhas 'abc' com ovo escalfado	6,00€
Espetadinha de salmão grelhado com <i>penne</i>	11,00€
Bifinho do lombo de novilho com ovo e batata <i>smille</i>	14,00€
Hambúrguer com os seus acompanhamentos (que mais gostares, queijo, bacon, cebola e tomate)	12,00€
Salada de fruta colorida	5,00€
Mousse de chocolate	5,00€

SERVIÇO DISPONÍVEL

23:00- 7:00

SELECÇÃO FORA DE HORAS

Tosta de queijo e fiambre com chips	12,00€
Creme de legumes	9,00€
Canja de galinha do campo com perfume de hortelã, ovo de codorniz	9,00€
Salada com peito de frango grelhado, milho, cenoura e queijo da Ilha de São Jorge a picar	17,00€
Salada de frutas	9,00€
Mini Pastel de Nata	5,00€

SERVICE AVAILABLE FROM
7am- 11pm

SOUPS

Vegetable cream soup with brunoise roots	9,00€
Grouper cream soup with sea asparagus and croutons	13,00€
Hen soup with mint scent, quail poached egg	9,00€

SNACKS

Toast with baked vegetables, goat cheese and basil sauce	17,00€
Baguette with veal loin steak and potato chips	18,00€
Portuguese west steak burger, cheese, onion, fried egg with lettuce, onion, tomato	18,00€
Our club, wheat bread, chicken, cheese, bacon, fried egg, tomato, lettuce and chips	18,00€

SALADS

Green leaves with avocado pear, walnuts and their oil	14,00€
Shredded tuna confit, potatoes, green beans, egg and anchovies	20,00€
Grilled chicken breast, corn, carrot and island chess to chop	17,00€

STARTER'S

Board with five national cheeses with nuts and homemade jams	16,00€
Selection of regional delicatessen with toasts and homemade jam	15,00€
Chicken kebab with onion and garlic glazed with sweet and sour sauce	15,00€
Smoked salmon in the Palace on toast with cream cheese and its eggs	19,00€

PASTAS AND VEGETARIAN

Penne with forest mushrooms cream and basil	18,00€
Spaghetti with tomatoes and oregano	13,00€
Veal yaki soba with sprouts	19,00€

FISH

Grilled salmon with vegetables and seaweed chop suey	23,00€
"À Bulhão Pato" poached in olive oil and garlic, clams and sweet potato	29,00€
Roasted cod fish, sautéed turnip tops, roasted new potatoes with extra virgin olive oil	28,00€

SERVICE AVAILABLE FROM
7am- 11pm

MEAT

Grilled torndó, sautéed vegetables and mashed potatoes with thyme	32,00€
Chicken steak with mushroom sauce and cream	19,00€
Grilled lamb chops, glazed walnuts, stained potatoes with lemon thyme	28,00€

EGGS

Poached with truffle on toast	16,00€
Shrimp omelet with french fries and salad	17,00€
Mushroom omelet with french fries and salad	15,00€

DESSERT'S

Ice-cream & sorbet from the Palace2 flavours	12,00€
Apple pie crumble with <i>Madagascar's Vanilla ice cream</i>	11,00€
Chocolate truffle duo of Guanaja 80% e Ivoire	11,00€
Pineapple caramelized with honey, spic and raspberry sorbet	12,00€
Season fruit carpaccio	9,00€
Lemon pie with meringue	10,00€
Mini custard pie	5,00€

KIDS MENU

A fresh salad with lettuce, carrot, and tomato	6,00€
Hen soup with poached egg	6,00€
Grilled salmon skewer and penne pasta	11,00€
Tenderloin beef, fried egg and fries	14,00€
Veal burger with your favorite garnishes	12,00€
A rainbow of fruit salad	5,00€
Chocolate mousse	5,00€

SERVICE AVAILABLE FROM
11 PM – 7 AM

LATE NIGHT SELECTION

Cheese and ham toast with chips	12,00€
Vegetable cream soup	9,00€
Hen soup with mint scent, quail poached egg	9,00€
Grilled chicken breast salad, corn, carrot and island chess to chop	17,00€
Fruit salad	9,00€
Mini custard pie	5,00€

CARTA DE VINHOS | WINE LIST | CARTE DES VINS

VINHOS BRANCOS

White Wine

		
Quinta do Ameal Loureiro	9,00€	36,00€
Planalto Reserva, Douro	7,00€	30,00€
Fiuza Chardonnay, Tejo	8,00€	32,00€
Três Barros Sauvignon Blanc, Douro	10,00€	42,00€
Esporão Reserva, Alentejo	12,00€	49,00€

VINHOS ROSÉ

Rosé Wine

LIMA MAYER <i>Aragonez e Syrah, Alentejo</i>	8,00€	36,00€
Sossego Alentejo	7,00€	28,00 €

VINHOS TINTOS

Red Wine

Papa Figos, Douro	8,00€	35,00€
Dona Ermelinda , Peninsula de Setubal	7,00€	27,00€
Meando, Terras do Sado	12,00€	48,00€
Esporão Reserva, Alentejo		52,00€

ESPUMANTES PORTUGUESES E CHAMPAGNE

Sparkling Wine and Champagne

Mrganheira Reserva Bruto		45,00€
Ermelinda Reserva Bruto	11,00€	45,00€

Louis Roederer Cristal 2000		480,00€
Veuve Clicquot – La Grand Dame		320,00€
Moet & Chandon Dom Perignon 1999		220,00€
Ruinart Rosé		115,00€
Ruinart Bruto		90,00€
Moet & Chandon Brut Imperial		85,00€

Para uma escolha mais variada de vinhos Portugueses por favor solicite a carta de Vinhos do Restaurante Valle Flor.

For a wider selection of portuguese wines, kindly ask for the Valle Flor restaurant list.



PESTANA
PALACE LISBOA
HOTEL & NATIONAL MONUMENT
COLLECTION HOTELS
PORTUGAL

VINHOS DO PORTO

Port Wine	(6cl)	(37,5cl)
Graham's – Branco seco	7,00€	
Graham's fine Tawny	7,00€	
Niepoot – Late Bottled Vintage	15,00€	
Niepoort - Vintage	15,00€	

VINHOS DA MADEIRA

Madeira Wine	(6cl)
Henriques & Henriques – Seco	7,50€
Henriques & Henriques - Doce	7,50€

VINHOS LICOROSOS

Liquor Wine	
Moscatel Bacalhôa	8,00€
Tio Pepe	7,50€

COGNACS E ARMAGNACS

	(4cl)
Remy Martin VSOP	14,00€
Remy Martin XO	30,00€

APERITIVOS

Aperitiv	(4cl)
Gin Gordens	8,00€
Gin Bombay Sapphire	10,00€
Vodka Stolichnaya	8,00€
Vodka Grey Goose	15,00€
Rum Havana Club	8,00€
Ricard	6,00€
Pernod	6,00€
Martini (Rosso, Bianco, Dry)	6,00€

AGUARDENTES E BAGACEIRAS

Brandy	(6cl)
Adega Velha	12,50€
Ferreirinha	12,50€
Palácio da Brejoeira	15,00€
Grappa Alexander	15,00€

LICORES

Liquors	(4cl)
Ginja Sour Cherry	6,50€
Licor Beirão Portuguese aromatic herbs	6,50€
Bailey's, Cointreau, Sambuca	8,00€
Amaretto, Drambuie, Ramazotti Amaro	8,00€

WHISKEY

	(6cl)
J&B	8,00€
Johnie Walker Red Label	8,00€
Famous Grouse	8,00€
Johnie Walker Black Label	11,00€
Chivas Regal 12 Years old	11,00€
J&B 15 years old	12,00€
Cardhu 12 years old	13,00€
Balvenie 12 years old	15,00€
Glenfiddich 18 years old	16,00€
Bushmills	8,50€
Jameson	8,50€
Crown Royal	9,00€
Jim Beam	10,00€
Jack Daniels	10,00€



PESTANA

PALACE LISBOA

HOTEL & NATIONAL MONUMENT
COLLECTION HOTELS
PORTUGAL

CERVEJAS

Beers

Super Bock National 33cl	6,00€
Super Bock Stout Stout National 33cl	6,00€
Super Bock sem álcool Non Alcoholic 33cl	6,00€
Carlsberg	7,00€
Budweiser	7,00€
Guinness	7,00€

CAFETARIA

Café Expresso <i>Expresso</i>	3,75€
Expresso Duplo <i>Double express</i>	4,00€
Descafeinado <i>Decaffeinated</i>	3,75€
Café com leite <i>Coffee with milk</i>	3,25€
<i>Capuccino</i>	4,00€

Chocolate quente ou frio

Hot or cold Chocolate

Set Cafeteria 10,00€

(inclui: chaleira, chávenas, água 1lt, selecção de chás e café solúvel)

Coffee & Tea facilities

(included: tea maker, pots, 1lt water, selection of teas and coffee)

Chás e infusões 2,75€

Teas and infusions

ÁGUAS

Waters

Sem gás| *Still water*

Vitalis 0,75cl	4,50€
Vitalis 0,375cl	3,50€
VOSS 500ml	8,00€

Com gás| *Sparkling water*

Pedras 0,75cl	4,50€
Pedras 20cl	2,50€
Perrier 20cl	3,00€

REFRIGERANTES

Soft Drinks

Coca-cola	5,00€
Coca-cola Light	5,00€
7-UP	4,00€
Ginger ale	4,00€
Lipton Ice Tea Limão / lemon	4,00€
Lipton Ice Tea Pêssegi/ Peach	4,00€
Schweppes – Água tônica / Tonic Water	4,00€

SUMOS

Natural Juices | Jus de Fruits Naturels

Laranja natural Freshly squeezed Orange	6,50€
Fruta do dia Season's selection	6,50€