



TASTING MENU WITH WINE PAIRING

@ A Morgadinha Restaurant

AMUSE-BOUCHE

*Smoked codfish
with crispy chickpeas*

Sparkling Wine - Marquês de Marialva

STARTER

Curried risotto with shellfish

Green Wine - Palácio da Brejoeira

SOUP

*Cream of mushroom soup scented
with truffles*

FISH

*Sea bass with mashed potato,
algae and spinach*

White Wine - Prior Lucas

PALATE CLEANSER

*Tamarillo and lychee
cream shot*

MEAT

*Thinly sliced duck, Jerusalem
artichoke and baby sweetcorn*

Red Wine - Quinta de
São Sebastião 2014

PRE-DESSERT

Banana mousse

DESSERT

*Pumpkin panna cotta,
pineapple nage*

Madeira Wine 10 Years

