



IL GALLO D'ORO
restaurante

BENOÎT
SINTHON

A EQUIPA . THE TEAM

RESTAURANT MANAGER • António Morgado
ASSISTANT RESTAURANT MANAGER • André Pinto

EXECUTIVE CHEF • Benoît Sinthon
ASSISTANT CHEF • Antonio Nascimento

PASTRY CHEF • Nuno Castro

A LA CARTE

BY BENOIT SINTHON

BOLA D'ORO :: GOLDEN BALL
GOLDENER BALL :: BALLON D'OR

€ 59,00

(Degustation available only for 9 and 10 creations)

LAVAGANTE / CITRINOS / MANGO :: LOBSTER / CITRUS / MANGO
HUMMER / ZITRUS / MANGO :: HOMARD / AGRUMES / MANGUE

€ 35,50

DESCOBERTA DO CAMINHO MARITIMO :: DISCOVERY OF THE SEA ROUTE
ENTDECKUNG DES WEGES ZUM MITTELMEER :: DECOUVERTE DE LA ROUTE MARITIME

€ 35,50

CALDOSO DA COSTA MADEIRENSE :: MADEIREAN COAST LINE FISH SOUP
MADEIRA KÜSTE FISCHSUPPE :: BOUILLON DE POISSON DE LA CÔTE MADÈRIENNE

€ 69,50

ONDAS CRISTALINAS :: CRISTAL WAVES
KRISTALLWELLEN :: VAGUES CRISTALLINES

€ 57,50

VEADO OUTONO INVERNO 2018 :: VENISON AUTUMN WINTER 2018
HIRSCH HERBST-WINTER 2018 :: CHEVREUIL AUTOMNE-HIVER 2018

€ 59,50

O NOSSO QUEIJO DOP :: OUR CHEESE DOP
UNSER KÄSE PDO :: NOTRE FROMAGE AOC

€ 13,50

SURPRESA DE BANANA DOP :: BANANA SURPRISE DOP
BANANE-ÜBERRASCHUNG PDO :: BANANE SURPRISE AOC

€ 35,50

(for two persons)

5 CREATIONS - 130€ (WINE PAIRING 67€) PER PERSON
6 CREATIONS - 165€ (WINE PAIRING 76€) PER PERSON
9 CREATIONS - 215€ (WINE PAIRING 95€) PER PERSON
10 CREATIONS - 245€ (WINE PAIRING 105€) PER PERSON



MENU CONFIANCE

INSPIRAÇÃO BY BENOIT SINTHON :: INSPIRATION BY BENOIT SINTHON
INSPIRATION VON BENOIT SINTHON :: INSPIRATION BY BENOIT SINTHON
€ 34,00

PEIXE DA ILHA BY IL GALLO D'ORO :: FISH FROM THE ISLAND BY IL GALLO D'ORO
FISCH AUS DER INSEL VON IL GALLO D'ORO :: POISSON DE L'ÎLE BY IL GALLO D'ORO
€ 53,50

DO VALE À MONTANHA :: FROM VALLEY TO MOUNTAIN
VOM TAL BIS IN DIE BERGE :: DE VALLÉE À MONTAGNE
€ 53,50

O NOSSO QUEIJO DOP :: OUR CHEESE DOP
UNSER KÄSE PDO :: NOTRE FROMAGE AOC
€ 13,50

GOURMANDISES BY NUNO CASTRO :: GOURMANDISES BY NUNO CASTRO
GOURMANDISES VON NUNO CASTRO :: GOURMANDISES BY NUNO CASTRO
€ 17,50

SIGNATURE MENU :: 130,00€ per person

WINE PAIRING :: 67,00€ per person
With five wine references (one glass per course)
Soft drinks not included



O Chefe Benoît Sinthon em conjunto com a equipa do Il Gallo d'Oro levá-lo-ão numa viagem pela cozinha sensorial, de evolução, de aromas, inspirado no mercado, no Oceano Atlântico e na Ilha da Madeira ...

Chef Benoit Sinthon together with the Il Gallo d'Oro team will take you through a journey to the sensorial, modern and aromatic gastronomy, inspired by the market, by the Atlantic Ocean and by Madeira Island...

Le Chef Benoît Sinthon et l'équipe du Il Gallo d'Oro vous font voyagés à travers une cuisine sensorielle, d'évolution, d'arômes, inspiré du marché, de l'Océan Atlantique et de L'Ile de Madère ...

Chef Benoit Sinthon zusammen mit seinem Team des Il Gallo D'oro führt Sie auf eine Reise durch die Küche der Sinne, der Entwicklung, und der Aromen, inspiriert von den Märkten, des Atlantischen Ozeans und der Insel Madeira ...



Os preços apresentados não incluem vinhos – iva incluído
The presented prices do not include wines – VAT included
Die angegebenen Preise beinhalten keinen Wein
Vins non compris dans le prix

Hóspedes em regime de meia pensão
Credito • Credit • Gutschrift • Crédit
€30,00 (por pessoa • per person • pro Person • par personne)

SE NECESSITAR INFORMAÇÃO SOBRE ALERGÉNICOS, POR FAVOR CONSULTE-NOS ANTES DE EFETUAR O SEU PEDIDO
IF YOU NEED ANY INFORMATION ABOUT ALLERGENS PLEASE ASK THE STAFF BEFORE ORDERING

GLUTEN – SOYA – SESAME – CELERY – MUSTARD – LUPIN – SULPHITES
PEANUTS – NUTS – CRUSTACEANS – MOLLUSCS – FISH – EGGS - MILK