



IL GALLO D'ORO  
restaurante

BENOÎT  
SINTHON

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A EQUIPA . THE TEAM

RESTAURANT MANAGER • André Pinto

EXECUTIVE CHEF • Benoît Sinthon  
ASSISTANT CHEF • Antonio Nascimento

PASTRY CHEF • Nuno Castro

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## A LA CARTE BY BENOIT SINTHON

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

€ 59,00

(Degustation available only for 9 and 10 creations)

SAPATEIRA / ABACATE / GASPACHO :: KING CRAB / AVOCADO / GASPACHO  
TASCHENKREBS / AVOCADO / GASPACHO :: TOURTEAU / AVOCAT / GAZPACHO

€ 35,50

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

€ 35,50

CARABINEIRO / ROYALE :: SCARLET SHRIMP / ROYALE  
KARABINER GARNELE / ROYALE :: GAMBAS ROUGE / ROYALE

€ 69,50

ONDAS CRISTALINAS :: CRISTAL WAVES  
KRISTALLWELLEN :: VAGUES CRISTALLINES

€ 57,50

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

€ 59,50

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

€ 13,50

EXOTIC INSPIRATION :: EXOTIC INSPIRATION  
INSPIRATION EXOTISCHE :: INSPIRATION EXOTIC

€ 35,50

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

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INSPIRAÇÃO BY BENOIT SINTHON :: INSPIRATION BY BENOIT SINTHON  
INSPIRATION VON BENOIT SINTHON :: INSPIRATION BY BENOIT SINTHON

€ 34,00



HOMENAGEM À BEIRA MAR :: TRIBUTE TO THE SEA SIDE  
TRIBUT AN DAS MEERESUFER :: HOMMAGE AU BORD DE MER

€ 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

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MENU CONFIANCE :: 130,00€ per person

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

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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 . Half board guests . Gäste mit Halbpension . Demi pension  
Credito • Credit • Gutschrift • Crédit  
€30,00 (por pessoa • per person • pro Person • par personne)

SE NECESSITAR INFORMAÇÃO SOBRE ALERGÊNIOS, POR FAVOR CONSULTE-NOS ANTES DE EFETUAR O SEU PEDIDO  
SHOULD YOU HAVE ANY FOOD ALLERGIES OR REQUIRE INFORMATION ABOUT ALLERGENS IN OUR DISHES PLEASE ASK THE STAFF BEFORE ORDERING

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