
TOP EXPERIENCE BY BENOIT SINTHON

BOLA D'ORO 2016 :: GOLDEN BALL 2016 
GOLDENER BALL 2016 :: BALLON D'OR 2016

(3 Moments)

(Degustation available only for 11 and 12 Moments)

€75.00

INSPIRAÇÃO DO ATLÂNTICO :: ATLANTIC INSPIRATION
ATLANTISCHE INSPIRATION :: INSPIRATION ATLANTIQUE

€55.00

POLVO DA ILHA 2022 :: ISLAND OCTOPUS 2022
INSEL OKTOPUS 2022 :: POULPE DE L'ÎLE 2022

€39.50

SAPATEIRA BY BENOIT SINTHON :: EDIBLE CRAB BY BENOIT SINTHON
TASCHENKREBS VOM BENOIT SINTHON :: TOURTEAU BY BENOIT SINTHON

€47.00

SABORES E TRADIÇÃO :: FLAVORS AND TRADITION 
GESCHMACK UND TRADITION :: SAVEURS ET TRADITION

€34.00

MAIS QUE UMA CENOURA :: IT'S MORE THAN A CARROT 
MEHR ALS NUR EINE KAROTTE :: C'EST PLUS QU'UNE CAROTTE

€36.00

PEIXE DA COSTA :: COAST LINE FISH
FISCH VON DER KÜSTE :: POISSON DE LA CÔTE

€73.00

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

€79.00

PARA AMANTES DE QUEIJO... :: FOR CHEESE LOVERS...
FÜR KÄSELIEBHABER... :: POUR LES AMATEURS DE FROMAGE...

€22.00

MOMENTO GOURMAND :: GOURMAND MOMENTS 
GOURMAND-MOMENT :: MOMENT GOURMAND

€27.00

8 MOMENTS - 225€ (WINE PAIRING 105€) PER PERSON

11 MOMENTS - 275€ (WINE PAIRING 140€) PER PERSON

12 MOMENTS - 295€ (WINE PAIRING 155€) PER PERSON

DEAR GUEST,

DUE TO THE COMPLEXITY OF OUR MENUS AND FOR A BETTER SERVICE, WE RECOMMEND THE SAME TASTING FOR THE ENTIRE TABLE



THE MARKED TASTINGS ARE AVAILABLE ON OUR VEGETARIAN MENU

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

Chef Benoît Sinthon et l'équipe du Il Gallo d'Oro vous font voyager à travers une cuisine sensorielle, d'évolution, aromatique, inspiré du marché, de l'Océan Atlantique et de L'île 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 ALERGÉNIOS, 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
SI VOUS AVEZ DES ALLERGIES ALIMENTAIRES OU SI VOUS AVEZ BESOIN D'INFORMATIONS SUR LES ALLERGÈNES DANS NOS PLATS S'IL VOUS PLAÎT DEMANDEZ
AU PERSONNEL AVANT DE COMMANDER
WENN SIE NAHRUNGSMITTELLALLERGIEN HABEN ODER INFORMATIONEN ZU ALLERGENEN IN IHREN GERICHTEN BENÖTIGEN, WENDEN SIE SICH BITTE VOR DER
BESTELLUNG AN DAS PERSONAL

GLÚTEN – SOJA – SÉSAMO – AIPO – MOSTARDA – ALTRAMUZ – SULFITOS
AMENDOIM – NOZES – CRUSTÁCEOS – MOLUSCO – PEIXE – OVOS – LEITE

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