

THE DINING ROOM

MATRIARCA

A HOME FOR WINE LOVERS



BEM-VINDO AO THE DINING ROOM

Inspirado nos jantares que a Beatriz costumava organizar, o The Dining Room reúne o melhor da gastronomia Britânica e Portuguesa.

Com boa comida e bom vinho, nasce aquele sentimento único de estar em casa.

WELCOME TO THE DINING ROOM

*Inspired by the dinners that Beatriz would host,
The Dining Room brings together the very best
of British & Portuguese cuisine.*

*With truly great food and wine
comes the inimitable sense of home.*

Caro cliente, na nossa cozinha utilizamos produtos frescos, de origem controlada e manuseados com o máximo de cuidados e higiene. No caso de ter alguma alergia ou intolerância alimentar, pedimos que informe a nossa equipa para que possamos sugerir e adaptar o menu a qualquer exigência.

Dear guest, we prepare our dishes using fresh, carefully sourced ingredients, handled with the highest standards of hygiene. If you have any food allergies or dietary restrictions, please inform our staff – we'll be glad to recommend suitable options or adjust the menu to accommodate your needs.



SYMINGTON
Family Estates

MENUS

MENU OPTIONS

Entrada & Prato Principal

Starter & Main Course

€50

Entrada & Prato Principal & Sobremesa

Starter & Main Course & Dessert

€60

Couvert, bem como água filtrada, com e sem gás, estão incluídos em todos os menus.
Não inclui água engarrafada.

*Couvert, as well as house still and sparkling water, are included with every menu.
Branded bottled water is not included.*



ENTRADAS STARTERS

Espargos Verdes,
Abacate, Azeitonas e Queijo da Ilha
*Green Asparagus,
Avocado, Olives and 'Ilha' Cheese*

Creme de Sapateira
com Scones e Crème Fraîche
*Crab Soup
with Scones and Crème Fraîche*

Lírio dos Açores,
Pêssegos e Tomate
*Amberjack Mi Cuit,
Peaches and Tomato*

Tártaro de Novilho,
Caviar e Enguia Fumada
*Veal Tartare,
Caviar and Smoked Eel*



PRINCIPAIS MAINS

Arroz de Forno com Queijo da Ilha,
Avelã e Alho Francês Assado
*Baked Rice with 'Ilha' Cheese,
Hazlenut and Roasted Leek*

Tamboril, Pil-pil e Arroz de Amêijoa
com Espargos Brancos
*Monkfish, Pil-pil with Clam Rice
and White Asparagus*

Salmonete na Brasa, Molho do Assado,
Funcho e Batata Ratte
*Red Mullet, Roast Jus,
Fennel, and Ratte Potatoes*

Cordeiro de Leite, Favinhas,
Hortelã e Batata Fondant
*Lamb, Fava Beans,
Mint, and Potato Fondant*

Bife Wellington com Cauliflower Cheese
Beef Wellington with Cauliflower Cheese



SOBREMESAS DESSERTS

Baked Alaska de Ruibarbo, Morango e Baunilha
Rhubarb, Strawberry and Vanilla Baked Alaska

Entremet de Citrinos e Maracujá
Citrus and Passion Fruit Entremet

Paris-Brest de Avelã e Chocolate
Hazelnut and Chocolate Paris-Brest

Serviço de Queijos
Cheese Board



THE DINING ROOM

MENU INFANTIL CHILDREN'S MENU

Sopa de Legumes
Vegetable Soup

Peixe do dia
Fish of the day

ou / or

Bife do Lombo Grelhado
Grilled sirloin steak

Acompanhado com legumes salteados
e arroz branco
*Served with sautéed vegetables
and white rice*

Fruta da Época
Seasonal Fruit

ou / or

Mousse de Chocolate Caseira
Homemade Chocolate Mousse

25€

Até aos 12 anos
Up to 12 years old



AS NOSSAS SUGESTÕES
OUR SUGESTIONS

ESPUMANTE
SPARKLING WINE



DOURO	Vértice Rosé 2022 Brut, Vértice	9 €	36 €
DOURO	Vértice Millésime 2021 Brut, Vértice	13 €	50 €
BAIRRADA	Perpetuum NV Brut, Vadio		55 €
CHAMPAGNE	Pol Roger Brut Reserve Brut, Pol Roger	20 €	100 €
CHAMPAGNE	PN VZ 19 Blanc de Noirs Brut, Bollinger		193 €

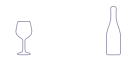
VINHO BRANCO
WHITE WINE

ALENTEJO	Florão Branco 2024, Quinta da Fonte Souto, Symington Family Estates	6 €	22 €
VINHO VERDE	Contacto Loureiro 2024, Mendes & Symington	7 €	26 €
VINHO VERDE	Casa de Rodas Alvarinho 2023, Symington Family Estates	9 €	34 €
DOURO	Pequeno Dilema 2022, Symington Family Estates	9 €	38 €
DÃO	Bical 2023, M.O.B.	12 €	55 €
ALENTEJO	Quinta da Fonte Souto 2023, Symington Family Estates	9 €	34 €

VINHO ROSÉ
ROSÉ WINE

ALENTEJO	Quinta da Fonte Souto Rosé 2023, Symington Family Estates	8 €	26 €
PROVENCE	Studio by Miraval Rosé 2024, Perrin et Fils	9 €	38 €

VINHO TINTO
RED WINE



VINHO VERDE	Aphros Vinhão 2022, Aphros	9 €	42 €
ALENTEJO	Quinta da Fonte Souto Tinto 2019, Symington Family Estates	8 €	34 €
DOURO	Chryseia 2022, Prats & Symington	22 €	100 €
DOURO	Quinta do Ataíde Biológico 2018, Symington Family Estates	7,50 €	28 €
DOURO	Quinta do Vesuvio 2022, Symington Family Estates	20 €	85 €
DÃO	Alfrocheiro 2024, Revela	12 €	50 €
DÃO	Tinta Pinheira 2022, Textura	15 €	64 €

VINHO FORTIFICADO
FORTIFIED WINE

VINHO DO PORTO | PORT WINE

WHITE PORT	Graham's Extra Dry White	5€	19 €
TAWNY	Graham's 10 Anos	6 €	45 €
TAWNY	Graham's 20 Anos	9 €	75 €
TAWNY	Dow's 30 Anos	18 €	150 €
TAWNY	Dow's 40 Anos	30 €	225 €
TAWNY	Graham's 50 Anos	90 €	750 €
TAWNY	Dow's Colheita 2007	11 €	90 €
TAWNY	Graham's Colheita 1997	18 €	175 €
RUBY	Dow's LBV 2018	6 €	29 €
RUBY	Graham's Six Grapes Vila Velha	8 €	51 €

MADEIRA

Blandy's 10 Anos Sercial	10 €	57 €
--------------------------	------	------