16 09

Paço dos Cunhas

SIGNATURE CUISINE FROM BEIRA

Fall/Winter Menu

19 | 90®

RESTAURANT

A journey through Santar, through the center region and through Portugal.

In Santar, the cold and rainy weather is upon us and, with it, comes a comforting menu for all those who visit us. It is the time for pumpkins, pomegranates, chestnuts and wild mushrooms. It is time to fill the baskets with firewood. It is time to receive the guests by the fireplace. It is time to feel the cold on our faces and the smoke in our clothes.

This new season brings new flavors and textures that inspire our

team every day. The magnificent granite walls that surround the kitchen at Paço dos Cunhas hide the secrets of a marvelous rewriting of the traditional Portuguese cookbook.
The customs and traditions of the region are a blessing for us and are present in every single delicacy. It is time to enjoy them. To uncover the flavors that connect the past and the present in the most surprising way.

Welcome to Paço dos Cunhas,
in Santar, the heart of Dão.

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TASTING MENUS

To ensure you have a fulfilling experience, the tasting menus will be served to the entire table, following the same order.

Origins

First Course
Corn Bread | Butter | Fleur de Sel
Figs and Cheese
Toasted Bread with Liver and Sautéed Onions

Second Course
Trout from Serra da Estrela in "Escabeche"

Third Course
Pastry with Helmeted Guineafowl Meat, Blood Sauce and Tarragon

Fourth Course
Pasta with Fish from Our River

Fifth Course
Roasted Chestnuts with Moscatel

Sixth Course
Sweet Bread

Seventh Course
Coffee and Sweets

*Pairing by our Sommelier**
Cabriz Sparkling White Brut
Cabriz Escolha Red
Casa de Santar Reserva White
Palestra Moscatel

Menu Origins without Pairing 35,00€
Menu Origins with Pairing 50,00€

**The pairing includes a glass of wine of each of the names presented.*

Santar

First Course
Corn Bread | Butter | Fleur de Sel
Figs and Cheese
Toasted Bread with Liver and Sautéed Onions

Second Course
Winter Vegetables

Third Course
Rabbit "à Mirra" (With Green Beans, Cumin, Rosemary and Red Wine)

Fourth Course
Brothy Rice with Oysters from Aveiro and Algae

Fifth Course
Puff Pastry with Young Goat Meat

Sixth Course
Afternoon Tea

Seventh Course
O Caramujo do Paço dos Cunhas (Pastry with Egg Cream)

Eight Course
Sweet Bread

Ninth Course
Coffee and Sweets

*Pairing by our Sommelier**
Encontro Sparkling Reserva Brut
Casa de Santar White Curtimenta
Casa de Santar Reserva Red
Casa de Santar Outono de Santar Late Harvest

Menu Santar without Pairing 57,50€
Menu Santar with Pairing 82,50€

**The pairing includes a glass of wine of each of the names presented.*

In the Hands of the Chef

It is time to let creativity flow in the kitchen of Paço dos Cunhas.
A creative menu, with no set dishes, where the only rule is to respect the Portuguese cuisine.
A menu created, in that moment, just for you.

Menu Contents
Snacks, 1 Appetizer, 1 Fish Course, 1 Meat Course, 1 Dessert, Coffee and Sweets.

Be in the hands of the Sommelier
The wine pairing will be recommended by our Sommelier.*

Menu ''In the Hands of the Chef'' without Pairing 57,50€
Menu ''In the Hands of the Chef'' with Pairing 75,00€

**The pairing includes a glass of wine from 4 selections made by our sommelier*

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Paço dos Cunhas

THE MENU

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Appetizers

Hands full of flour work the dough.
A work of pure love that melts in your mouth. Adore it.
Corn Bread | Butter | Fleur de Sel

The figs are dried with the summer heat in the balconies of Santar.
They shall last till the next harvest. A comfort in the cold days. Preserve it.
Figs and Cheese

Wise hands braid the onions harvested from the garden.
Perfect braids, like on a porcelain doll. After they are hanged, they will feed the family throughout the winter. Come along.
Liver with Sautéed Onions
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APPETIZERS

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From the hen house

A closed fist holds the kernels that try to slip through the fingers. It is time to feed the chicken coop. Full of vanity, the Helmeted Guineafowl is known for its patterns. Observe.

Pastry with Helmeted Guineafowl Meat, Blood Sauce and Tarragon
6,50€

From our team

We check the ingredients, unravel the recipe and experiment. And here is our third interpretation of the most famous soup in the country. Try it.

"Caldo Verde" 3.0 (Potato and Onion Soup with Collard Greens and Chorizo)
5,00€

From trout filled waters

The rods are cast into the lagoons of Serra da Estrela and the wait begins. Time will dictate the success of the day and the dinner! Wait.

Trout from Serra da Estrela in "Escabeche"
7,00€

From family recipes

From home to home, family to family, hand to hand, the seasoning and the methods to create this Rabbit "à Mirra" pass through generations like a family reunion. Inherit it.

Rabbit "à Mirra" (With Green Beans, Cumin, Rosemary and Red Wine)
6,50€

From the garden

Under the covered roof, the children try to find the most beautiful pumpkin or, in a rebellious spirit, the most unusual one.

Just like a cartoon. And the hours go by. Play.

Winter Vegetables

7,50€

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FISH

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From the ria in Aveiro

They live in ugly shells with unruly shapes.
They are born free and unshackled and, over time, make the harbor their home.
The oysters from the Venice of Portugal. Enjoy them.

Brothy Rice with Oysters from Aveiro and Algae
17,50€

From the river Dão to Mondego

From the Portuguese plateau, the Dão River flows, like blood in its veins, to embrace the Mondego. In its currents, live the robust barbell, the invasive carp and the vigorous largemouth bass. Live it.

Pasta with Fish from Our River
15,00€

From the traditional Portuguese cookbook

Of Norwegian origin, but of very Portuguese soul, the codfish is the king of Portuguese gastronomy, always paired with the liquid gold from our olive trees. Baste.

Codfish "Tiborna" (With Greens, Onions and Olive Oil)
22,00€

From the Atlantic

The nets are cast on the Portuguese coast, the hands turn cold and the clock sets the tempo. The taste of salt is in the air, it gets into your skin and your throat. Dive in.

Scarlet Schrimp "Cataplana" (Stew)
27,00€

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MEAT

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From Arouca

This breed is famous in Arouca.
Bred in natural pasture, in the fields. Gaze.
"Carqueja" Rice and Veal from Arouca
17,50€

From family gatherings

Duck rice is now a staple at family gatherings. Feast.
Barley with Duck, Carrots and Bacon
14,00€

From the Mountains

In the art of herding, the days are slow and lonely.
Those who travel through the mountains of Caramulo and Estrela know the trails like the back of their hands. Wander.
Puff Pastry with Young Goat Meat
23,00€

From Campo de Besteiros

Cornmeal is sifted. And the granules that don't go through the sieve are referred to as "carolos". A tradition in Campo de Besteiros Sieve.
"Carolos" with Wine, Garlic and Annatto Seasoning and "Bísaro" Pork
16,00€
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DESSERTS

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From Paço dos Cunhas

The velvety texture reveals a heady passion for this art.
The gift of fine pastry that sweetens any day. Any life. Indulge.
O Caramujo do Paço dos Cunhas (Pastry with Egg Cream)
5,50€

From the chestnut tree

At home, the worn razor slices the chestnuts.

A good cut makes them easier to open. Outside, the pine needles are set for the fire of a "magusto". Celebrate.

Roasted Chestnuts with Moscatel

5,50€

From the manor houses

The pendulum clock heralds the hour.
At five o'clock there is an appointment in the living room. The flowery teapot matches the tea cups. And the cookies are a must. Enjoy it.

Afternoon Tea

5,50€

From the kitchens of Beira

On festive days the table is exquisite.
To the milk boiling on the wooden stove, they add spoonsful of firm egg whites. The sugar, lemon and orange lend their flavor. Taste it.

"Farófias" (Egg Whites) With Custard with Spices and Roasted Oranges

5,50€

From the orchard

In secret corners, the apple "Bravo de Esmolfe" reigns supreme in the small orchard of Paço dos Cunhas. Its perfume is unmistakable. Smell it.

Pie with "Bravo de Esmolfe" Apples

6,50€

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SMALL SWEETS

From the festivities

The sugar enhances the ordinary rice.
The cinnamon resembles lace and reminds us that it is a day to celebrate. Embellish.
"Arroz-doce" (Portuguese Rice Pudding)

From "Dia de Reis"

The crown-shaped cake is slowly cut.
Who will be fortunate and who will not?
The dried bean is discovered, and with it the next one to pay.
Make a wish.
"Bolo-rei" Brioche with Candied Fruits

The prices shown include VAT at the legal rate in effect.

No dish, food product or drink, including the appetizers, can be charged unless it was ordered or rendered unusable by the costumer.

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Paço dos Cunhas

Executive Chef - Henrique Ferreira
Resident Chef - Alberto Correia
Maître d' and Sommelier - André João

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