

## Wine list



75 cl



15 cl

### WHITE WINE

Restrito Colheita	2017	€14	
Quinta dos Aciprestes	2017	€17	
Quinta de Ventozelo Viozinho	2016	€20	€5
Il Terroir	2016	€22	€7
Meandro do Vale Meão	2017	€24	
Quinta de Ventozelo Branco de Ventozelo	2015	€26	
Quinta do Pôpa Black Edition	2016	€28	€9
Niepoort Redoma	2017	€35	
Lavradores de Feitoria Meruge	2016	€42	€11
Quinta da Romaneira Reserva	2017	€45	
Alves de Sousa Pessoal	2011	€59	
Niepoort Redoma Reserva	2017	€72	

### RED WINE

Restrito Colheita	2015	€15	€5
Casa Amarela	2016	€16	
Caldas Reserva Touriga Nacional	2013	€21	
Quinta de Ventozelo Touriga Franca	2015	€21	€6
Quinta do Pôpa Black Edition	2015	€24	
Quinta Do Ataíde	2014	€25	
Pombal do Vesuvio	2016	€27	
Meandro do Vale Meão	2015	€28	
Quinta Restrito Grande Escolha	2014	€32	€8
Lavradores de Feitoria Meruge	2015	€42	€12
Quinta da Romaneira Reserva	2014	€65	
Quinta da Carolina	2015	€62	
Quinta de Ventozelo Essência	2014	€69	
Lavradores de Feitoria Três Bagos Grande Escolha	2014	€72	
Alves de Sousa Pessoal Reserva	2008	€114	

### ROSE WINE

Lavradores de Feitoria	2017	€14	
Casa Amarela	2017	€15	€5
Quinta de Ventozelo	2016	€17	€6

No plate, food or drink, including the couvert, may be charged if not requested by the customer or is rendered unusable by the customer.  
Law n ° 10/2015 of January 16. All prices include VAT at the legal rate in force.



A journey from Paris to Porto

Take a Culinary Tour of France with renowned  
Parisian Chef Flora Mikula  
(Re) Discover Regional Favourites served  
with the best Portuguese Wines

Enjoy !

restaurante@cocorico-porto.pt  
cocorico-porto.pt

## All day menu

Platter of charcuterie and cheeses from our French Provinces  
€14

Millésime rabbit Rillettes with capers, Flora Mikula's preserved lemon, toasted bread  
€13

Millésime Sardines from the Perle des Dieux cannery, toasted bread and butter  
€10

Green & Black olives Tapenade, with a few Kalamata Greek olives, cereal breadsticks  
€6

Regional Cheese platter served with country bread  
€10

Foie gras Terrine from the Landes region served with toasted bread  
€16

Toasted Croque-monsieur sandwich with truffled ham and gratinated truffle cream  
€12

Oriental Terrine by Flora Mikula, toasted bread  
€12

Today's sweet treats  
€6

## Port wine Menu



75 cl

6 cl

### WHITE PORT

Graham's Extra Dry White

€22

€5

Dalva Porto 10 anos

€30

€6

Dalva Porto 20 anos

€80

€15

Dalva Gold and White 1989

€200

€40

### RED PORT

Niepoort The Junior Ruby

€30

€6

Niepoort The Senior Tawny

€33

€6

Niepoort LBV

2013

€41

€7

Graham's Tawny 20 anos

€77

€14

Dalva Tawny 30 anos

€84

€15

Alves de Sousa Porto Vintage

2015

€93

€17

Dalva Colheita

1975

€220

€50

## A trip to France

### STARTERS

Duck foie gras terrine, toasted brioche - *Les Landes*  
€16

Snails with parsley and lemon butter served in 9 little pots - *Bourgogne*  
€11

Lentils cream, crispy duck thigh and smoked bacon whipped cream - *Auvergne*  
8€

Goat cheese nougat with dry fruits, olives shortbread - *Provence*  
9€

Poached egg with white mushrooms and Port sauce - *Bourgogne*  
8€

Pan-fried squid, tomato and garlic with Espelette pepper - *Pays Basque*  
€10

Prawns tempura, anchovies and celery sauce, pickles, beet - *Sud Est*  
€10

### MAIN COURSE

Grilled octopus and Autumn vegetables, crushed potatoes in aioli - *Provence*  
€23

Grilled croaker, potato and codfish galette, virgin oil, pequillos sauce, capers and olives - *Corse*  
€23€

St. Jacques risotto with Camargue red rice, prawns, cockle, shellfish emulsion - *Camargue*  
€32

Seafood and fish soup, seabream, monkfish, croaker, mussels, cooked potatoes and carrot in aioli - *Marseille Sud Est*  
€19

Fillet of beef, pepper sauce, macaroni gratin or dauphine potatoes - *Bourgogne*  
€23€

Grilled duck breast and frayed thigh, Port wine, oranges and dauphine potatoes (for 1 or 2 persons) - *Sud Ouest*  
€17 ou €32

Stewed veal in béchamel, chives, Paris mushrooms and pleurottos, barley and wheat risotto - *Normandie*  
€16

Puff pastry tart with pork, deer and partridge, foie gras and poultry sauce - *Bourgogne*  
€28

Regional Cheese Platter €8

### DESSERTS

Profiteroles with vanilla ice cream and chocolate  
€6

Crêpes Suzette flambée in Grand Marnier liqueur  
€7

Chocolat Macaron, lemon and white chocolate cream, dry fruits tuile, Nutella ice cream  
€7

Caramelized apples Millefeuilles in Tatin style  
€8

Poached pear, almond shortbread, salted caramel sauce  
€8

Cocorico Montblanc, chestnut cream, vanilla whipped cream, candied chestnuts  
€9