

AVENIDA

Chef Roeland Klein & Team

DINNER MENU FOR GROUPS OF 7 TO 12 GUESTS

MENU AVENIDA - 6 COURSES - 90€ PER PERSON

COUVERT: 2 TYPES OF HOMEMADE BUTTER, FLÔR DE SAL AND OLIVE OIL FROM THE ALENTEJO

STARTER AMBERJACK, SWEET POTATO, TOMATO, LAVENDER, VERVEINE

2ND COURSE: OYSTER, WHITE ASPARAGUS, OXTAIL, CAVIAR

3RD COURSE: FOIE GRAS, CECINA, LOQUAT, PARSNIP, ESPELETTE PEPPER

4TH COURSE: RED MULLET, GINGER BEURRE BLANC, GREEN PEAS, SALMON ROE

MAIN COURSE: DUCK, PATA NEGRA, UMEBOSHI, BEETROOT, SHIITAKE, PONZU

DESSERT: PEAR, WALNUT, YUZU, EARL GREY

RESERVATION +351 282780092

EMAIL avenida@sonelhotels.com

www.avenidarestaurante.pt

Intolerances and allergies: Before you order drinks and food, please let us know if you need information on ingredients used.

A 10% service charge will be added to the bill. VAT included. Prices valid from 01/May/2025 until 01/May/2026.

Complaint book available.

