

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: BAY SHRIMP, SEA URCHIN, CAVIAR, TOMATO

2ND COURSE SCALLOP, BEETROOT, BUTTERMILK, HAZELNUT, KAFFIR

3RD COURSE: FOIE GRAS, VEAL TONGUE, NORI, SOY, PASSIONFRUIT

4th COURSE: CODFISH, EGG YOLK, MORELS, SHALLOT, CORIANDER SEEDS

MAIN: VEAL, PUMPKIN, OLIVE, SERRA DA ESTRELA, MOUTARDE DE MEAUX

DESSERT: WHITE CHOCOLATE, TOPINAMBUR, CARROT, GINGER

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/February/2024 until 01/February/2025.

Complaint book available.

