

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: TUNA, KOMBU, FENNEL, SAMBAL, GREEN OLIVE

2ND COURSE: CRAB, SHRIMP, CORN, GREEN APPLE, BOUILLABAISSE

3RD COURSE: FOIE GRAS, VEAL TONGUE, GRAPEFRUIT, SWEET SOYA

4TH COURSE: RED MULLET, CARROT, PONZU, BEURRE BLANC, CAVIAR

MAIN: LAMB, RED PEPPER, BLACK GARLIC, TOPINAMBUR, CAESAR

DESSERT: STRAWBERRY, WHITE CHOCOLATE, PASSION FRUIT, YUZU, CORIANDER

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/April/2024 until 01/April/2025.

Complaint book available.

