

# AVENIDA

Chef Roeland Klein & Team

## MENU FOR GROUPS OF 7 GUESTS OR MORE

### MENU AVENIDA 1 - 4 COURSES - 75€ PER PERSON

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

**STARTER:** BEEF TARTAR, LANGOUSTINE, CAVIAR, BABY ONION, PONZU

**2<sup>ND</sup> COURSE:** CODFISH, CLAMS, BOUILLABAISSE, PARSNIP, CHICOREE

**MAIN COURSE:** BLACK PORK, PATA NEGRA, FOIE GRAS, SALSIFY, FENEGREEK

**DESSERT:** WHITE CHOCOLATE, CITRUS, BASIL SORBET, YUZU FOAM

### MENU AVENIDA 2 - 6 COURSES - 85€ PER PERSON

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

**STARTER:** MOINHO OYSTERS, PICKLED CUCUMBER, GIN MARE

**2<sup>ND</sup> COURSE:** TUNA BELLY, CLAMS, CELERIAC, TERRAGON, WATERMELON, YUZU

**3<sup>RD</sup> COURSE:** CECINA, DUCK, FOIE GRAS, PONZU, BLACK GARLIC

**4<sup>TH</sup> COURSE:** SEABASS, MOUSSELINE, BROAD BEANS, SMOKED BEURRE BLANC, LOCAL PRAWN

**MAIN:** TENDERLOIN, WHITE ASPARAGUS, MORELS, SECRETO 07, TRUFFLE

**DESSERT:** COCONUT, ELDERFLOWER, MERINGUE, STRAWBERRY SORBET

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[www.avenidarestaurante.pt](http://www.avenidarestaurante.pt)

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

VAT included. Prices valid from 01/November/2021 until 30/November/2022.

Complaint book available.

