

AVENIDA

Chef Roeland Klein & Team

MENU FOR GROUPS OF 7 GUESTS OR MORE

MENU AVENIDA - 6 COURSES - 90€ PER PERSON

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

STARTER: TUNA, GINGER, GREEN BEANS, KAFFIR, SWEET POTATO, SAFFRON

2ND COURSE: BEETROOT ESCABECHE, MACKEREL, EGG, CAVIAR, PORK CRUNCH

3RD COURSE: CECINA CANNELONI, DUCK, FOIE GRAS, PONZU

4TH COURSE: CODFISH, GREEN APPLE, OYSTER, YOGHURT, CRAB, BEURRE BLANC

MAIN: TENDERLOIN, SWEETBREAD, MORELS, TOPINAMBUR, TRUFFLE

DESSERT: COCONUT, RUM, MERENGUE, PINEAPPLE, LEMONGRASS

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.

VAT included. Prices valid from 01/October/2022 until 30/November/2023.

Complaint book available.

