

# AVENIDA

Chef Roeland Klein & Team

*Niepoort*

WINE & DINE – 13<sup>TH</sup> EDITION – 20<sup>TH</sup> MAY – NIEPOORT

## MENU

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

### AMUSE BOUCHE

LOBSTER, POTATO, LAVENDER

### STARTER

TUNA, OYSTER, PLANKTON, DAIKON, BUTTERMILK, PORK SKIN

### 2ND

FOIE GRAS, SMOKED EEL, WHITE ASPARAGUS, CITRUS

### 3RD

OCTOPUS, MONKFISH, BLACK GARLIC, GALANGA

### MAIN

VEAL TENDERLOIN, SWEETBREAD, TERRAGON, CARROT

### DESSERT

DARK CHOCOLATE, RAS EL HANOUT, RASPBERRY, CHERRY FRANGIPANE

TASTING MENU & ACCOMPANIED WINES 135 EUROS PER PERSON (INCL 10% SERVICE CHARGE)

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