



A MEMBER OF
THE LEADING HOTELS
OF THE WORLD



MAISON ALBAR
AMOURE



Aurora Breakfast


Presunto Bísaro maturado 24 meses  

Peixe fumado 

Seleção de queijos Nacionais  

Tosta de abacate 

Tomates cereja, rabanete, pickles de cebola roxa

Ovos biológicos à sua escolha: 

fritos, escalfados, cozidos, omelete, mexidos

Acompanhamentos:

fiambre, fiambre de peru, bacon, salmão fumado, queijo, cogumelos, ervas aromáticas, cebola, pimentos, espinafres

Ovos Amoure



Bolo do caco, salmão fumado, abacate, molho Holandês

Panquecas, coulis de framboesa, framboesas, avelã, xarope de ácer

Panquecas, banana da Madeira e molho de chocolate


Papa de aveia  



Bebida vegetal, xarope de agave, mirtilos biológicos, amêndoas torradas

A nossa receita de granola caseira  

iogurte natural, kiwi, bagas de goji

Torrada Francesa e creme Inglês

 Opção Vegan
 Opção sem glúten
 Produto local


Bísaro smoked ham dry-aged 24 months  

Smoked fish 

Selection of Portuguese cheeses  

Avocado toast 

Cherry tomatoes, radishes, red onion pickles

Organic eggs of your choice: 

fried, poached, boiled, omelette, scrambled

Sides:

ham, turkey ham, bacon, smoked salmon, cheese, mushrooms, herbs, onion, peppers, spinach

Amoure eggs

"Caco" bread from Madeira, smoked salmon, avocado, Hollandaise sauce

Pancakes, raspberry coulis, raspberries, hazelnuts, maple syrup

Pancakes, banana from Madeira and chocolate sauce

Oatmeal  

Plant-based milk, agave syrup, organic blueberries, roasted almonds

Our homemade granola recipe  

Natural yogurt, kiwi, goji berries

French toast and custard

 Vegan option
 Gluten-free option
 Local product