



A MEMBER OF
THE LEADING HOTELS
OF THE WORLD



MAISON ALBAR
AMOURE




Aurora Breakfast


Presunto Varanegra “porco preto do Alentejo”  
maturado 30 meses

Peixe fumado 

Seleção de queijos Nacionais  

Tosta de abacate 

Ovo escalfado, 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  

logurte natural, kiwi, bagas de goji

Torrada Francesa e creme Inglês

Seleção de fruta

 Opção Vegan

 Opção sem glúten

 Produto local

Varanegra’ 30-month-aged Alentejo black Iberian ham  

Smoked fish 

Selection of Portuguese cheeses  

Avocado toast 

Poached egg, 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

Fruit selection

 Vegan option

 Gluten-free option

 Local product