

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 açúcar

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


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

Fruit selection