



LE MONUMENT

RESTAURANT



FEELING PORTUGUESE

Potato bread with orégano
Exclusive olive oil Vale do Vasco

DISCOVERING THE PRODUCTS

Smoked eel and beetroot
Smoked codfish roll
Artichoke and capers

THE SEA

Wild croaker, sesame seeds oil and sorrel

THE CLASSIC

Crab, Savora mustard and yuzu

SURF LESSON

Sea water, shellfish and seaweed

DOURO

Jerusalem artichoke, chestnut and dandelion

MY FAVORITE MARKET - MATOSINHOS -

Sautéed squid, celery purée and cuttlefish ink

THE EX-LÍBRIS

European lobster cooked on vine shoot,
lettuce and Douro´s red wine sauce

THE LAND

Egg yolk, wild mushroom and black beer broth

TRÁS-OS-MONTES

Baby goat from Trás-os-Montes,
eggplant and meat jus perfumed with savory

MIX OF CULTURES

"*Granja dos Moinhos*" goat cheese
and dehydrated flowers

INSIGHT BREAK

Revitalizing water

THE SWEET END OF THE JOURNEY

Apple, kiwi and chervil
Quince, buckwheat and plum
Chocolate, coffee and pecan nuts

Petit four
Chef´s Infusion