



Autumn at Le Monument ...

TOMATO “PERA” Octopus, oregano, garlic cream	24€
CRAB Savora, avocado, yuzu	32€
WILD SEABASS Marinated and flamed, cucumber, salmon roe, vanilla	26€
ZUCCHINI Coulis, <i>gnocchi</i> , smoked <i>Campoveja</i> cheese, summer truffles	21€
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EUROPEAN LOBSTER Cooked on vine shoot, lettuce, Douro's red wine sauce	45€
WILD JOHN DORY Slightly fried in butter, fennel, artichoke, <i>praliné</i> , sea urchin	35€
CODFISH Grilled corn, <i>Romesco</i> sauce	29€
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AGED BARROSÃ RIB-EYE (2 people) Anchovy, seaweeds from Algarve, young leek	69€
SWEETBREAD Pumpkin, chestnut, bacon, jus infused with herbs	34€
BABY GOAT Lightly smoked, sweet potatoes, cape gooseberry	33€
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AROUND FRUITS AND CHOCOLAT Three desserts in a degustation size	14€
LE GRAND DESSERT DE JOANA Five desserts in a degustation size	19€

Table service for *à la carte* - 8€ per person