



Spring in Le Monument ...

GREEN ASPARAGUS

Smoked with mint "*pouliot*", yogurt, quail egg yolk

EDIBLE CRAB

Savora, avocado, yuzu

ROSE SHRIMP

Raw, sesame and lemon

POULTRY

Quenelle, mushroom, *Poulette* sauce

WILD TURBOT

Cooked with coffee flavors, Paris mushrooms, jus

WILD SEABASS

Lettuce, grapefruit and cockles

ZANDER FROM THE DOURO RIVER

Mushroom, *crouton*, lardon, *Matelotte* sauce

PIGEON FROM « THE RENARD ROUGE » FARM

Celeriac, pear and sauce *Diable*

CALF SWEETBREAD

"Crousti-moelleux", garlic and carrot, jus infused with herbs

LAMB SADDLE FROM FRANCE

Perfumed with marjoram, stuffed potatoes

MATURED CHEESE TROLLEY

20€ extra

LE GRAND DESSERT DE JOANA



YOUR SELECTION OF
four courses

85€ p/person

(à la carte)

CHEF'S SELECTION OF
six courses

105€ p/person

(for the entire table)

WINE PAIRING **four** STEPS

45€ p/person

WINE PAIRING **six** STEPS

60€ p/person

(not available à la carte)

VAT included

For more information about food allergies contact a member of our staff