



# Summer in Le Monument ...

<b>PEAR TOMATO</b> Octopus, oregano, garlic cream	24€
<b>CRAB</b> Savora, avocado, yuzu	32€
<b>BLUEFIN TUNA</b> Marinated belly, watermelon, elderflower	24€
<b>ZUCCHINI</b> <i>Coulis, gnocchi with summer truffles, smoked Campoveja cheese</i>	21€
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<b>WILD SEABASS</b> Beetroot, <i>Timut</i> pepper, red berries	32€
<b>SNAPPER</b> Slightly fried in coriander butter, fennel, olives, <i>requeijão</i>	35€
<b>EEL FROM “RIA DE AVEIRO”</b> Cooked under the grill, fava beans, <i>Bísaro</i> cured ham, fish jus perfumed with savory	30€
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<b>AGED BARROSÃ RIB-EYE (for 2 people)</b> Anchovy, seaweeds from Algarve, young leek	69€
<b>SWEETBREAD</b> Spring onion, carrot, jus infused with herbs	39€
<b>SUCKLING PIG</b> Seasoned with <i>Tandoori</i> spices, black pudding, young chard	31€
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<b>AROUND FRUITS AND CHOCOLATE</b> Three desserts in a degustation size	14€
<b>LE GRAND DESSERT DE JOANA</b> Five desserts in a desgustation size	19€

Table service for à la carte - 8€ per person



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## **CHEF'S SELECTION**

(for the entire table)

**Five COURSES**

**85€** p/person

**Seven COURSES**

**105€** p/person

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## **WINE PAIRING**

**Four STEPS**

**45€** p/person

**Six STEPS**

**60€** p/person

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VAT included

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