

Winter at Le Monument...

Tartar, oyster, fig leaf oil	
CRAB	32€
Savora, avocado, yuzu	
SMOKED EEL "HARDY"	24€
Beetroot, capers	
CARABINERO SHRIMP BROTH	30€
Eucalyptus, dried orange, bacon	
EUROPEAN LOBSTER	45€
Cooked on vine shoot, lettuce, Douro's red wine sauce	
SOLE	37€
Black truffle, leek, <i>gnocchi</i> with lemon	
SCALLOP	31€
Jerusalem artichoke, white mushroom, coffee	
BÍSARO PORK	30€
Roasted rib with sage, pumpkin, chestnut, orange paste	
FIELD CHICKEN	35€
Portuguese cabbage, meat jus with juniper flavors	
OXTAIL	
Ravioli, celery root, <i>Bourguignon</i> sauce	33€
AROUND FRUITS AND CHOCOLAT	14€
Three desserts in a degustation size	
LE GRAND DESSERT DE JOANA	19€
Five desserts in a degustation size	



AN EXPRESSION OF THE TERROIR

(for the entire table)

Five moments

85€ person

Seven moments 105€ person

WINTER GARDEN

Five moments 70€ person

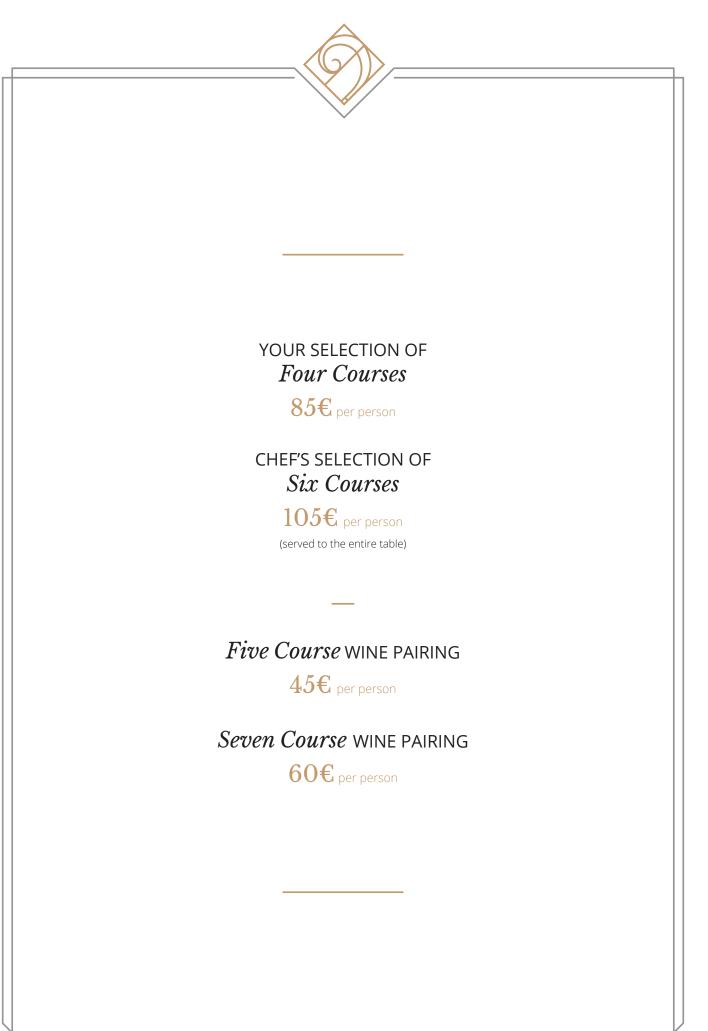
WINE PAIRING

Four steps **45€** person

Four Biologic steps 45€ person

Six steps

60€ person



VAT Included Please let a member of our staff know if you have any food allergies.

Julien Montbabut, the passion of a lifetime...

The product above all...

Since my arrival here in Porto, I have been exploring a new playground.

From Bragança to the Algarve, I've met passionate producers. Passionate about their beautiful products and in love with their land, their *terroir*.

Water plays an important role. It is omnipresent. Whether in its proximity to the ocean, which offers us the best every day, or in the Douro and its valley in which vines, vegetables and fruits are grown in a microclimate unique in the world.

It seems logical and essential to inspire me and to work around its richness, in the most local and reasoned way as possible.

I would like to introduce you to this environment. Take advantage of these products that my team and I will enhance with our identity and our *savoir-faire*.

Julien Montbabut

Maison Albar Hotels

Casually luxurious

Each Maison is unique and based on the French art of Hospitality: casually luxurious and elegant in its essence. Authentic emotions are offered by the fourth generation of a family of hoteliers, joined by partners who are also experts in their craft. Here, you will find a unique, welcoming place where each guests feels at home.