



## Winter at Le Monument...

<b>BARROSA MATURED BEEF</b> Tartar, oyster, fig leaf oil	25€
<b>CRAB</b> Savora, avocado, yuzu	32€
<b>SMOKED EEL "HARDY"</b> Beetroot, capers	24€
<b>CARABINERO SHRIMP BROTH</b> Eucalyptus, dried orange, bacon	30€
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<b>EUROPEAN LOBSTER</b> Cooked on vine shoot, lettuce, Douro's red wine sauce	45€
<b>SOLE</b> Black truffle, leek, <i>gnocchi</i> with lemon	37€
<b>SCALLOP</b> Jerusalem artichoke, white mushroom, coffee	31€
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<b>BÍSARO PORK</b> Roasted rib with sage, pumpkin, chestnut, orange paste	30€
<b>FIELD CHICKEN</b> Portuguese cabbage, meat jus with juniper flavors	35€
<b>OXTAIL</b> Ravioli, celery root, <i>Bourguignon</i> sauce	33€
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<b>AROUND FRUITS AND CHOCOLAT</b> Three desserts in a degustation size	14€
<b>LE GRAND DESSERT DE JOANA</b> Five desserts in a degustation size	19€

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



# LE MONUMENT

RESTAURANT

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## AN EXPRESSION OF THE TERROIR

(for the entire table)

Five moments

**85€** person

Seven moments

**105€** person

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## WINTER GARDEN

Five moments

**70€** person

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## WINE PAIRING

Four steps

**45€** person

Four Biologic steps

**45€** person

Six steps

**60€** person

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YOUR SELECTION OF  
*Four Courses*

**85€** per person

CHEF'S SELECTION OF  
*Six Courses*

**105€** per person

(served to the entire table)

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*Five Course* WINE PAIRING

**45€** per person

*Seven Course* WINE PAIRING

**60€** per person

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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.