



LE MONUMENT

RESTAURANT

Traveling around Portugal ...

FEELING LIKE A PORTUGUESE

Puff bread with salt flower,
Le Monument's exclusive olive oil Vale do Vasco

AWAKENING OF THE SENSES

Veal loin, seaweed, caviar

Octopus tempura

Tomato tartare

GRANDE LATA

Sardine in lemon oil, smoked eggplant caviar

THE CLASSIC

Edible crab, Savora mustard, yuzu

BOARDWALK

Oyster, rice Centauro, eucalyptus, caviar

SURF LESSON

Sea water, shellfish, seaweed

- MATOSINHOS -

MY FAVORITE MARKET

Grilled amberjack, fennel, orange

TWENTY THOUSAND LEAGUES UNDER THE SEA

Squid, cauliflower, plankton

THE HIGHLIGHT

European lobster cooked on vine shoot,
Douro's red wine sauce

COUNTRYSIDE

Agnolotti with goat milk curd cheese
from Quinta da Rigueira, peas, sage butter

MEALHADA FLAVOURS

Suckling pig belly, tandoori spice, onion, artichoke

AZORES

Pineapple water, shiso leaf

FROM JOANA...

Raspberry and tarragon

Quince and black currant

Milk chocolate, coffee and pistachio

LAST STOP

Le Monument infusion

Petits fours

14 stops around Portugal - 105€
WINE PAIRING - 60€

 *10 stops around Portugal - 85€*
WINE PAIRING - 45€