



# LE MONUMENT

RESTAURANT



### FEELING PORTUGUESE

Potato bread with orégano  
Exclusive olive oil Vale do Vasco

### DISCOVERING THE PRODUCTS

Smoked eel and beetroot  
Smoked codfish roll  
Artichoke and capers

### THE SEA

Wild croaker, sesame seeds oil and sorrel

### THE CLASSIC

Crab, Savora mustard and yuzu

### SURF LESSON

Sea water, shellfish and seaweed

### DOURO

Jerusalem artichoke, chestnut and dandelion

### MY FAVORITE MARKET - MATOSINHOS -

Sautéed squid, celery purée and cuttlefish ink

### THE EX-LÍBRIS

European lobster cooked on vine shoot,  
lettuce and Douro´s red wine sauce

### THE LAND

Egg yolk, wild mushroom and black beer broth

### TRÁS-OS-MONTES

Baby goat from Trás-os-Montes,  
eggplant and meat jus perfumed with savory

### MIX OF CULTURES

"*Granja dos Moinhos*" goat cheese  
and dehydrated flowers

### INSIGHT BREAK

Revitalizing water

### THE SWEET END OF THE JOURNEY

Apple, kiwi and chervil  
Quince, buckwheat and plum  
Chocolate, coffee and pecan nuts

*Petit four*  
Chef´s Infusion