



## An *autumn* in Le Monument ...

### HARE

As a soup, sautéed loin, chestnut spread

### ROCK CRAB

Savora, avocado, yuzu

### OYSTER

Steam opened, cauliflower, caviar

### DUCK FOIE GRAS

Poached in Port wine then pressed, different varieties of beetroot



### TURBOT

Cooked with coffee flavours, Paris mushrooms, jus

### MONKFISH

Studded with "Iberian Lomo", smoked potatoes, grilled leeks, "Pil-Pil" sauce

### JONH DORY

Soft grilled in butter, squash, Noilly Prat fumet



### VENISON FROM "CHASSE FRANCAISE"

Seasoned with juniper, cabbage cake, "Poivrade" sauce

### CALF SWEETBREAD

"Crousti-moelleux", salsify like Carbonara

### BEEF FROM NORMANDIE

Tenderloin pan sautéed, Jerusalem artichoke candied, artichoke, "Bordelaise" sauce



### MATURED CHEESE TROLLEY

20€ extra

### LE GRAND DESSERT DE JOANA



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YOUR SELECTION OF  
*four courses*

85€ per person

CHEF SELECTION OF  
*six courses*

105€ per person

(for the entire table)



WINE PAIRING *five* STEPS

45€ p/pessoa

WINE PAIRING *seven* STEPS

60€ per person

