

MONS

ENTREES

Salad Mons, mesclun, walnut, balsamic-honey vinaigrette 11
with Goat Cheese +5

Surimi, Cucumber, carrots, matcha noodles, Japanese Style Vinaigrette 18

Burrata Tomatini
Tomato, olive soil, olive oil, vodka-tomato vinaigrette 19

Burrata Truffle & wild Mushrooms
Morilles, cepes, shitake, enokis, tarragon thyme, parmesan & Truffle Oil 25

Blue fin tuna tartar, yuzu vinaigrette
spring onions, avocado mousse 22

Marinated Norwegian salmon,
white miso vinaigrette, plum,
peach & avocado 24

Octopus leg
Jerusalem artichoke, yuzu miso galze 29

Baked blue crab with spicy mayo 29

Oyster Thermidore 8/PC

NIBBLES TO SHARE

Edamame, fleur de sel 6
with truffle oil +3

Mons royal guacamole 14
*Norwegian salmon +15 Blue fin tuna +18
Fresh blue crab +18
White truffle oil +3*

Lobster & shrimp Croquette 17

Shrimp pop, kimchi mayo, wasabi furikake 22

Wagyu sando with truffle mayo 42

Chicken katsu with kimchi 23

MONS wagyu miniBurgers 24

Wagyu truffle miniBurgers 28

Aprés-Ski

ON ICE

Oyster Fine de Claire 7.5/PC

Oursin Vert Island 7.5/PC

Oursin Belle Ile Moyen 15/PC

King Crab 40/150GR

GRILL

*with a side and sauce of your choice
ask your waiter for the best pairing*

Australian wagyu cheeseburger 200gr 35

Australian wagyu tenderloin mb5 200gr 52

Australian wagyu tenderloin mb7 200gr 68

Australian wagyu striploin mb8+ 280gr 110

Australian wagyu ribeye (entrecote) mb8+ 400gr 125

Australian wagyu tomahawk mb8+ 1.5kg 360

Australian wagyu tomahawk mb8+ 1.9kg 420

SIDES

Roasted Potatoes 7
Gratin dauphinois 11
Jerusalem artichoke puree 15
French Fries 7
French Fries with Truffle 11
Mushroom fricassee 8
Onions & Carrots 7
Green Beans 7

SAUCE

Green pepper 5
Red wine 5
White wine 5
Truffle and Cream 7
Café de Paris 5
Moutarde à l'ancienne Soubise 5

FINE SANDWICH

Norwegian smoked salmon
with avocado mousse 35

Wagyu Steak et frites
with cafe de paris 29

Ham & Cheese 19

Turkey & Cheese 19

Perfume any Sandwich with truffle + 3

MAINS

Casarecce with truffle cream
Wild Mushroom, Parmesan, 29

Burrata Linguine
cherry tomato sauce, parmesan 29

U8 Shrimp Linguine
Bisque-tomato sauce, dill 42

8 hours Lamb Ravioli 29

Grilled salmon pave, beurre blanc,
green beans 39

† Marinated free range boneless half chicken⁵
oasted potatos, onions, white wine sauce 2

Cod fish burger, tartar, micro-dill onion julienne
Salt & vinegar fries 29

Australian lamb leg 2kg
salt crusted, roasted potatoes
red wine sauce 135
Ask for the Show

DESSERTS

Pain perdu 17

San Sebastien cheesecake 22

Fondant Chocolat
with vanilla icecream 17

Match moelleux
with coconut icecream 19

Ice-cream/sorbet scoop 3.5

