

# 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

## 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

## 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

<sup>5</sup>Marinated free range boneless half chicken  
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

