

ENTREES

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

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

Shrimp, Cucumber, carrot, 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

Shrimp, Cucumber, carrot, matcha noodles, Japanese Style Vinaigrette 18

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

Marinated Norwegian salmon,
white miso vinaigrette, plum,
peach & avocado 22

Baked blue crab with spicy mayo 29

Shrimp, Cucumber, carrot, matcha noodles, Japanese Style Vinaigrette 18

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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

Crispy octopus sando 33

Chicken katsu with kimchi 23

MONS wagyu miniBurgers 24

Wagyu truffle miniBurgers 28

MŌNS

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 56

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
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 salmon
with avocado mousse 33

Wagyu Steak et frites
with cafe de paris 33

MAINS

Casarecce with truffle cream
Wild Mushroom, Parmesan, 29

Burrata Linguine
cherry tomato sauce, parmesan 29

U8 Shrimp Linguine
Bisque-tomato sauce, dill 42

Lamb ravioli 31

Grilled salmon pave, beurre blanc,
green beans 37

Grilled salmon pave, beurre blanc,
green beans 37

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green beans 37

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green beans 37

Australian lamb leg 2kg
salt crusted, roasted potatoes
red wine sauce 135

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Prices are in US Dollars and VAT included

