

# MŌNS

## ENTREES

Salad Mons, mesclun, walnut, balsamic-honey  
vinaigrette 11

*with Goat Cheese +5*

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

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

Yellow tail, leche de tigre,  
tarragon-chives infused olive oil 27

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

## NIBBLES TO SHARE

Edamame, fleur de sel 6  
*with truffle oil +3*

Lobster & shrimp Croquette 17

Shrimp pop, kimchi mayo, wasabi furikake 22

Crispy baby calamar, yuzu spicy mayo 23

Wagyu sando with truffle mayo 42

Chicken katsu with kimchi 23

MONS wagyu miniBurgers 24

Wagyu truffle miniBurgers 28

## MONS ROYAL GUACAMOLE

14

*Served with white miso vinaigrette,  
plantain chips & prawn crackers*

ADD

*Norwegian salmon +15 Blue fin tuna +18*

*Fresh blue crab +18*

*White truffle oil +3*

## GRILL

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

Australian wagyu tenderloin mb5 200gr 56

Australian wagyu striploin mb8+ 280gr 110

Australian wagyu ribeye (entrecote) mb8+ 400gr 125

## SIDES

French Fries 7  
French Fries with Truffle 11  
Mushroom fricassee 8  
Green Beans 7

## SAUCE

Red wine 5  
Truffle and Cream 7  
Café de Paris 5

## MAINS

Casarecce with truffle cream  
Wild Mushroom, Parmesan, 29

Burrata Linguine  
cherry tomato sauce, parmesan 29

Grilled salmon pave, beurre blanc,  
green beans 37

Dutch veal chop escalope  
parmesan, herbs crust, capers, lemon juice 33

## DESSERTS

San Sebastien cheesecake 22

Tiramisu 17

Chocolate Mousse 17

Ice-cream/sorbet scoop 3.5

All prices are in USD, and VAT Included

