

# MŌNS

## ENTREES

Salad Mons, mesclun, walnut, balsamic-honey vinaigrette 10

*with Goat Cheese +5*

Surimi, Cucumber, carrots, matcha noodles, Japanese Style Vinaigrette 17

Norwegian Salmon & quinoa Poke mango, avocado, yuzu Vinaigrette 25

Blue crab, baby spinach, microgreens, avocado, miso-tahini dressing 27

Burrata Tomatini

Cherry tomato, olive oil, olive oil, vodka-tomato vinaigrette 19

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

Wagyu fillet tartare on bone marrow capers, whole grain mustard 35

Baked blue crab with spicy mayo 27

## NIBBLES TO SHARE

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

Lobster & shrimp Croquette 17

Shrimp pop, kimchi mayo, wasabi furikake 20

Crispy baby calamari, yuzu spicy mayo 22

Norwegian smoked salmon "fine sandwich" with avocado mousse 29

crispy black cod, "fine sandwich" molossal caviar, wasabi yuzu mayo 37

Wagyu sando with truffle mayo 39

Chicken katsu with kimchi 22

MONS wagyu miniBurgers 23

Wagyu truffle miniBurgers 26

## 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 cheeseburger 200gr 35

Australian wagyu tenderloin mb5 200gr 48

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

French Fries 7

French Fries with Truffle 11

Mushroom fricassée 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

chimichurri 5

## MAINS

Casarecce with truffle cream Wild Mushroom, Parmesan, 26

Burrata Linguine cherry tomato sauce, parmesan 27

U8 Shrimp Linguine Bisque-tomato sauce, dill 38

Grilled salmon pave, beurre blanc, green beans 37

Miso black cod 58

Marinated free range boneless half chicken roasted potatoes, onions, white wine sauce 23

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

Oven Baked

*Crushed Marzano tomatoes fresh Mozzarella +7*

*Truffle oil, dried mushrooms, cream fresh Mozzarella +11*

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

## DESSERTS

Pain perdu 17

San Sebastien cheesecake 22

Tiramisu 17

Chocolate Mousse 17

Ice-cream/sorbet scoop 3.5



# MŌNS

## BRUNCH MENU

### EGGS

sunny side up - scrambled 7

Eggs Benedicts 13

Eggs Florentine 14

Royal eggs Benedicts 28

### NOT YOUR AVERAGE SANDWICH

Le Ham & cheese 14

Jambon de Paris, emantale, cornichon, parmesan, dijon mustard, black pepper  
(Smoked Turkey available)

Croque Monsieur 15

Jambon de Paris, emantale, béchamel, parmesan, dijon mustard, black pepper  
(Smoked Turkey available)

Grilled cheese 14

cheddar, emanale

Saumon fumé 24

Norwegian smoked Salmon, thin lemon slices, dill, butter, black pepper, microgreens

Avocado 15

Hass avocado, crispy quinoa, white miso vinaigrette, dill infused oil, microgreens

Add half smoked salmon 12

Add smoked salmon 20

*Add truffle oil to any sandwich 3*

*Add scrambled or poached eggs to any sandwich 4*

### BOWL

Yoghurt & Grannola 14

Berries, seasonal fruits, honey, chia, sunflower seeds

Seasonal fruits 11



# MŌNS

## EASY POOL MENU

### NOT YOUR AVERAGE SANDWICH

#### Club 16

Grilled farmed chicken, Bacon, sun-dried cherry tomatoes, quail eggs, lettuce, Mayonnaise

#### Avocado 15

Hass avocado, crispy quinoa, white miso vinaigrette, dill infused oil, microgreens

Add half smoked salmon 12

Add smoked salmon 20

#### Tuna 16

Olive oil canned tuna, capres, red onions, parsley, pesto, avocado

#### Steak et Frites 29

Charolais tenderloin, fries, cafe de paris sauce

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plantain chips & prawn crackers*

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*Fresh blue crab +18*

*White truffle oil +3*

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### SALADS

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vinaigrette 10

*with Goat Cheese +5*

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Japanese Style Vinaigrette 17

Norwegian Salmon & quinoa Poke  
mango, avocado, yuzu Vinaigrette 25

Blue crab, baby spinach, microgreens,  
avocado, miso-tahini dressing 27

