

MONS

ENTREES

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

with Goat Cheese +5

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

Norwegian Salmon & quinoa Poke mango, avocado, yuzu Vinaigrette 27

Burrata Tomatini

Cherry tomato, olive soil, 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 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

Norwegian smoked salmon "fine sandwich" with avocado mousse 33

Wagyu Steak et frites fine sandwich with cafe de paris 33

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 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

Gratin dauphinois 11

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
chimichurri 5

MAINS

Casarecce with truffle cream
Wild Mushroom, Parmesan, 29

Burrata Linguine
cherry tomato sauce, parmesan 29

U8 Shrimp Linguine
Bisque-tomato sauce, dill 42

Grilled salmon pave, beurre blanc,
green beans 37

Miso black cod 58

Marinated free range boneless half chicken
roasted potatos, onions, white wine sauce 25

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 33

Charolais tenderloin, fries, cafe de paris sauce

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

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 calamari, yuzu spicy mayo 23

Wagyu sando with truffle mayo 39

Chicken katsu with kimchi 23

MONS wagyu miniBurgers 24

Wagyu truffle miniBurgers 28

SALADS

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

with Goat Cheese +5

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

Norwegian Salmon & quinoa Poke
mango, avocado, yuzu Vinaigrette 27

Blue crab, baby spinnach, microgreens,
avocado, miso-tahini dressing 29

