

MONS

TREMPETTES / SPREADS & DIPS

Guacamole de Mons 12

Yuzu, miso, cilantro, dill oil
Tortilla & Prawn Crisps

Add Salmon 15, Tuna 18, Blue Crab 18
Truffle oil 3

CRU / RAW, CURED

Saumon Fumé / Smoked salmon 29

Horseradish sauce, câpres, dill, chives
Served with buttered toasted pain de mie

Saumon Mariné au Miso Blanc / white Miso Marinated Salmon 27

Choice of white fish, salmon, blue fin tuna
served with our white miso vinaigrette

Ceviche de Sérieole / Hamachi Ceviche 27

Bellpepper, Spring onion, grilled corn, cilantro,
crispy quinoa, avocado, chives, yuzu, Pommegrenate
molasses

Tartare de Thon Rouge / Blue-fin Tuna Tartar 26

Chives, spring onion, à l'ancienne mustard
horseradish, crispy quinoa, avocado mousse
orange soy vinaigrette

SALADES / SALADS

Salade Mons Verte / Green Mons Salad 12

Butterlettuce, walnut, white balsamic-honey - dijon vinaigrette

Add goat cheese 5

Salad Surimi / Surimi Salad 13

Surimi, carrots, matcha noodles, Japanese style
vinaigrette

Poké de Quinoa et Saumon / Quinoa & Salmon poke 27

Orange soy Sauce dressing, edmame, mango, avocado,
cucumber, carrots

Salade de Tomates Cerises / Cherry Tomato Salad 14

Peeled cherry tomato, sundried tomatoes,
white balsamic vinaigrette

Add Burrata 7

Burrata à la truffe et champignons sauvage / Truffle & wild Mushroom Burrata 19

Burrata, wild mushroom, truffle oil, thyme

Salade de Crab Bleu / Blue Crab Salad 32

Fresh blue crab, avocado, spicy japanese vinaigrette, dill
oil

MEZZE / TO SHARE

Saganaki de Feta / Feta Saganaki 14

Honey, ginger balsamic, french thyme, sesame

Crabe Bleu Rôti / Baked Blue Crab 32

Spicy mayo, chives

croquette de Homard et crevette / Lobster and Shrimps Croquettes 17

Baked lobster meat

Crevettes Pop / Shrimp Pop 23

Wasabi & green pepper mayo

Calamars Frits / Crispy Calamari 24

Tartar Sauce

Brochette de Wagyu / Wagyu Skewer 34

Veal herbal sauce, onion cream, dijon horseradish sauce

Brochette de Poulet / Chicken Skewer 23

Orange soy sauce, chives



SANDWICH FINE

Steak et Frites Sandwich 30
Cafe de Paris or poivre vert sauce

**Saumon Fumé Sandwich /
Smoked salmon Sandwich 33**
Avocado, câpres, dill, chives

POISSON ET CRUSTACÈS / FISH & SHELLFISH

**1/2 kg Palourdes et Moules /
1/2 kg Clams & Mussels 30**
White wine, herbs & butter sauce,
served with fries & bread

Sole Meunière 33
Pan fried Sole fish, beurre noisette, almonds,
capers, sundried tomatoes, dill & chives
roasted potatoes

Cabillaud Noir au Miso / Miso Black Cod 49
Charred marinated black Cod, sautéed wild Mush-
room with miso

**Pavé de Saumon Grillé /
Grilled Salmon Pavé 34**
Norwegian grilled salmon, yuzu ginger cream,
Rice & roasted potatoes

**Tentacule de Poulpe Grillée /
Grilled Octopus leg 34**
Potaro Puree, Spicy soy glaze

À LA MAIN / HANDHELD

Sando de Poulpe / Octopus Sando 33
Lemon aioli sauce

Sando de Wagyu / Wagyu Sando 33
Truffle mayo

Katsu de Poulet / Chicken Katsu 18
Spicy roasted sesame mayo

**Mini Burgers de Wagyu /
Wagyu Mini Burgers 28**
Special sauce, cheddar cheese, dill pickles
Add Truffle sauce 5

Sando de Homard / Lobster Sando 45
Lime - yuzu vinaigrette, Avocado, Dill Oil

Frites à la Truffe / Truffle Fries 14
Truffle mayo, parmesan

Edamame 9
Sea salt

LES PÂTES/PASTA

**Linguine aux Moules et Palourdes / Clams &
Mussels Linguine 28**
White wine, garlic, chives, parsley, chili

**Linguine aux Crevettes Tigrées U8 /
U8 Tiger Shrimp Linguine 37**
Shrimp Bisque, white wine, mussels, cream

Paccheri à la Truffe / Truffle Paccheri 28
Truffle cream, dried mushrooms, parmesan
Add Burrata 7

**Linguine alla Vodka et Burrata /
Burrata with Linguine alla Vodka 29**
Charred Linguine, tomato, cream, parmesan, Chili

Paccheri aux Safran / Saffron Paccheri 27
Lemon, pine nuts, dill, parmesan,
olive oil
Add Lobster 29



VIANDES ET VOLLAILLES / MEAT AND POULTRY

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

Filet de Boeuf USDA Grillé /
Grilled USDA Beef Tenderloin mb5 200gr 56

Contre-filet de Boeuf Wagyu Grillé /
Grilled Wagyu Beef Striploin mb8+ 280gr 110

Entrecote de Boeuf Wagyu Grillé /
Grilled Wagyu Beef Ribeye mb8+ 400gr 125

Cote de Boeuf Wagyu Grillé /
Grilled Wagyu Beef Tomahawk mb8+ 1.5 to 2 kg 220 per kg

Cheese Burger de Wagyu /
Wagyu Cheese Burger 33
Special sauce, cheddar cheese, dill pickles
Add Truffle sauce 5

1/2 Poulet Élevé en plein Air Grillé /
Grilled 1/2 Free Range Chicken 25
Choice of roasted potatoes, onion & carrots, white wine sauce

Gigot d'Agneau Mijoté /
Slow Cooked Lamb Leg for 52kg 145
Roasted potatoes, onion & carrots, red wine sauce
Ask for the show

LES À-CÔTÉS / SIDES

Frites / Fries 7

Frites à la Truffe / Truffle Fries 11

Gratin Dauphinois 12

Pommes Rôties / Roasted Potatoes 7

Oignons et Carottes / Onions & Carrots 7

Purée de Pois / Pea Purée 8

Purée de Pomme de Terre 12

Asperge Épicé au Gingembre /
Asparagus with Chili and Ginger 9

Riz / Rice 7

LES SAUCES / SAUCES

Poivre vert / Green Peppers 5

Vin Rouge / Red Wine 5

Vin Blanc / White Wine 5

Crème à la Truffe / Truffle Cream 7

Café de Paris 5

Soubise de Moutarde à l'ancienne 5



LES DESSERTS

Amandines / Almond Tarte 16

Crushed candied almond

Maritozzi 16

Italian Brioche, filled with vanilla mascarpone

Fondant au Chocolat 17

Vanilla ice cream

Pain Perdu 13

Candied almonds, vanilla ice cream

Sorbet et Glace / Sorbet & Ice Cream 3.5

Per scoop ask for flavors

Fruits Saisonniers / Seasonal fruits 18

Ask for availability

