



## STARTERS

### TOMATO CROUTON SALAD

MIXED MUSHROOMS | BURRATA | MUGWORT | GRAPES | CHERRY TOMATO | GRAPE & HERB DRESSING 15,5

### GOAT CHEESE CREME BRÛLÉE

APPLE COMPOTE | WALNUT CRUNCH | BEETROOT-PORTWINECREAM | EDIBLE FLOWER | SWEET CHESTNUT CHIP 16,5



### ROYALE CHOICE

BLACK ABERDEEN FILET TATAR | GOAT CHEESE CREME BRÛLÉE | GRAVED LOONY SALMON

34

### GRAVED LOONY SALMON

LIME GEL | CARROT CREAM | POP ROCKS | PASTINAK CHIP | MINI CARROT 21,5

### ATLANTIC PEARLS

FINE DE CLAIRE OYSTERS | SHALLOT VINIGRETTE | LEMON

3 pieces 14,5 | 6 pieces 28

### BLACK ABERDEEN FILET TATAR

MASHED GREEN BEAN | BROWN BUTTER MAYONNAISE | ONION | SPRING ONIONS | BREAD CHIP

17,5 | main course 28

### RISOTTO

WITH BLACK TRUFFLE

18,5 | main course 21,5



## SOUP

### LOBSTER BISQUE

CRAB CAKE 14,5



## FISH

### MONKFISH

OLIVE CRUST | PURPLE CURRY FOAM | MASHED SWEETPOTATOES 36

### FISH & CHIPS

MALT VINEGAR | SAUCE TARTAR 19,5



## CHEF'S CHOICE

### BLACK FEATHERED CHICKEN

stuffed with Ricotta & Walnut

BRUSSEL SPROUT WITH ALMOND AND RASINS | MASHED SWEET POTATOES | TARRAGON SAUCE 29,5

### MEAT STRIPS IN PEPPER CREAM

MIXED MUSHROOMS | RED ONION | POTATO CHIP | TRUFFLED MASHED POTATOES 29,5

### RACK OF LAMB

carved tableside

HERB CRUST | ANCHORENA | IRELAND

POTATO GRATIN | MIXED VEGETABLES 42,5



# BEST OF MONTAGUE GRILL

## TENDERLOIN

most delicate part of the beef - tender - lean

**BLACK ABERDEEN | AUSTRALIEN | 250 GR. 43**

served surf & turf with large wild prawn 67

## ENTRECÔTE

ribeye - very juicy - tender - aromatic

**BLACK ANGUS | PRIME BEEF GOP | USA**

**350 GR. 43,5 | 500 GR. 67**

served surf & turf with large wild prawn

**350 GR. 67,5 | 500 GR. 91**

## ROASTBEEF

fat edge - with bite - aromatic

**BLACK ANGUS | PRIME BEEF GOP | USA**

**350 GR. 37 | 500 GR. 59**

## PICANHA

fat edge - with bite - very intensive

**BLACK ANGUS | PRIME BEEF GOP | USA**

carved tableside **300 GR. 36**

## COTE DE BOEUF

nutty - intense - dry aged

**MORUCHAS | LUMA D.A.C. | SPAIN**

carved tableside **500 GR. 91**



## GENTLEMAN ´S CUT

**250 GR WAGYU TENDERLOIN MS9+ ( World Steak Challenge Winner )**

**+ 500 GR ENTRECOTE RIBEYE | PRIME BEEF | GOP NEBRASKA**

**VEAL JUS | 2 SIDES TO YOUR CHOICE 198**

## T-BONE

roastbeef & filet separated with the t-bone

**BLACK ANGUS | PRIME BEEF GOP | USA**

**800 GR. ( ca. 600 GR. meat ) 89**

## CHATEAUBRIAND

everybody ´s darling - very tender - lean

**BLACK ABERDEEN | JACK ´S CREEK | AUSTRALIEN**

**SAUCE BÉARNAISE | 2 SIDES TO YOUR CHOICE | 500 GR. 96**

## TOMAHAWK

ribeye | grilled on the bone - very aromatic

**BLACK ANGUS | AUSTRALIEN**

**VEAL JUS | 2 SIDES TO YOUR CHOICE**

**1200 GR. ( ca. 850 GR. meat ) 109**

## PORTERHOUSE

king of the steak ´s - juicy - aromatic - intense

**BLACK ANGUS | PRIME BEEF GOP | USA**

**VEAL JUS | 2 SIDES TO YOUR CHOICE**

**1200 GR. ( ca. 900 GR. meat ) 159**

## SIDES

MIXED VEGETABLES 6,5

BRUSSEL SPROUT WITH ALMOND AND RASINS 7,5

CORN 6,5

ROMANESCO BROCCOLI WITH WASABI PEANUT 7,5

POTATO GRATIN 6

FRENCH FRIES 4,5

TRUFFLED FRENCH FRIES 7,5

MASHED SWEET POTATOES 5,5

TRUFFLED MASHED POTATOES 7,5

BABYSPINACH SALAD „ASIAN STYLE“ 7

## SAUCES

VEAL JUS 3,5

PEPPER CREAM SAUCE 3

CHIMICHURRI SAUCE 2,5

TRÜFFEL MAYONAISE 3,5

SAUCE TARTARE 2,5

SAUCE BÉARNAISE 2,5

BBQ SAUCE 2,5

PEANUT CREAM 2,5

DIJON MUSTARD 2,5