



## STARTERS

### TOMATO CROUTON SALAD

BABY LEAF SALAD | BURRATA | BASIL | RADISH | CHERRY TOMATOES | HERB DRESSING 15,5

### GOAT CHEESE CREME BRÛLÉE

CHERRY COMPOTE | RHUBARB-VANILLA-GEL | PUFF PASTRY 16,5



### ROYAL CHOICE

GOAT CHEESE CREME BRÛLÉE | OCTOPUS FROM PUGLIA | BLACK ABERDEEN FILET TATAR  
for two 36

### OCTOPUS FROM PUGLIA „SOUS VIDE“

BREAD CRUMBLE | CUCUMBER | CELERY | BUTTER FOAM | OLIVE TAPENADE 24

### BLACK ABERDEEN FILET TATAR

ZUCCHINI | MIXED HERBS | QUAIL EGG | RED ONION JAM | BREAD CHIP  
17,5 | main course 28

### BEETROOT RISOTTO

FIG | NUTS | BEETS | GOAT CHEESE  
18,5 | main course 21,5



## SOUP

### LITTLE LONDON BOUILLABAISSSE

FISH SOUP | MIXED VEGETABLES | SAUCE ROUILLE 16



## FISH

### FRIED MONKFISH

VANILLA PAK CHOI | POTATOES WITH ROSEMARY | BEETROOT-WASABI-FOAM 38

### FISH & CHIPS

MALT VINEGAR | SAUCE TARTAR 19,5



## CHEF 'S CHOICE

### FILLED POULARDE BREAST

MOREL MUSHROOM | PISTACHIO | TRUFFLED MASHED POTATOES | GREEN ASPARAGUS WITH PIPER CUBEBA | MOREL CREAM SAUCE 32

### 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 44



# BEST OF MONTAGUE GRILL

## TENDERLOIN

most delicate part of the beef - tender - lean

**BLACK ABERDEEN | AUSTRALIEN | 250 GR. 44**

served surf & turf with large wild prawn 68

## ENTRECÔTE

ribeye - very juicy - tender - aromatic

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

**350 GR. 44 | 500 GR. 67**

served surf & turf with large wild prawn

**350 GR. 68 | 500 GR. 91**

## CLUBSTEAK

Roastbeef on the bone - fat edge - with bite - aromatic

**BLACK ANGUS | JACK 'S CREEK | AUSTRALIA | 600 GR. ( ca. 400 GR. meat ) 69**

## PICANHA

fat edge - with bite - very intensive

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

carved tableside **300 GR. 37**



## 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 | JACK 'S CREEK | AUSTRALIA**

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

## CHATEAUBRIAND

everybody 's darling - very tender - lean

**BLACK ABERDEEN | JACK 'S CREEK | AUSTRALIA**

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

**500 GR. 96 | 750 GR. 142**

## TOMAHAWK

ribeye | grilled on the bone - very aromatic

**BLACK ANGUS | AUSTRALIA**

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

**1200 GR. ( ca. 850 GR. meat ) 119**

## PORTERHOUSE

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

roastbeef & filet separated with the t-bone

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

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

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

## SIDES

MIXED VEGETABLES 7,5

PAK CHOI WITH VANILLA BUTTER 7,5

SUGAR SNAP PEAS WITH DRIED TOMATOES 7,5

GREEN ASPARAGUS WITH PEPPER CUBEBA 7,5

POTATO GRATIN 6,5

FRENCH FRIES 5,5

TRUFFLED FRENCH FRIES 7,5

TRUFFLED MASHED POTATOES 7,5

MALTA POTATOES WITH ROSEMARY 5,5

BABYSPINACH SALAD „ASIAN STYLE“ 7

## SAUCES

VEAL JUS 3,5

PEPPER CREAM SAUCE 3

CHIMICHURRI SAUCE 2,5

TRUFFLE MAYONNAISE 3,5

SAUCE TARTARE 2,5

SAUCE BÉARNAISE 2,5

BBQ SAUCE 2,5

ROQUEFORTE JUS 3,5