



STARTERS

TOMATO CROUTON SALAD

BABY LEAF SALAD | BURRATA | MUSHROOMS | CRESS | CHERRY TOMATOES | LEMON THYME VINAIGRETTE 16

PUMPKIN VARIATION

PUMPKIN VANILLA CRÈME SOUP | PICKLED PUMPKIN SWEET&SOUR | PUMPKIN CREAM | PUMPKIN SPONGE 17



ROYAL CHOICE

ORA KING SALMON | GOAT CHEESE CRÈME BRÛLÉE | BLACK ABERDEEN BEEF TATARE

for two 36

ORA KING SALMON TWO WAYS

BEETROOT CURED | TARTARE | WASABI MAYONNAISE | GIN HORSE RADISH ESPUMA 21

BLACK ABERDEEN FILET TARTARE

RASPBERRY MUSTARD | RICOTTA CREAM | BRAISED SHALLOTS | MARINATED PLUM | FRIED ONION

17,5 | main course 28

CANADIAN SCALLOP

FENNEL | TAROMA CREAM | ORANGE GEL | RICE CHIP 26

YELLOW BEETROOT RISOTTO

BLACK WALNUTS | PARSNIP CHIP | PARSLEY FOAM

18,5 | main course 21,5



SOUP

MUSHROOM CONSOMMÉ

HERB GNOCCHI | CELERY | CORIANDER | SHIITAKE 16



FISH

BLACK COD

POTATO SOUS VIDE | EGGPLANT YOGURT PUREE | CAVIAR SAUCE 38

FISH & CHIPS

MALT VINEGAR | TARTARE SAUCE 19,5



CHEF 'S CHOICE

BARBARIE DUCK BREAST

APPLE GINGER CREAM | MASHED PURPLE CARROT | ORANGE SAUCE | BROCCOLI ALMOND GRATIN 32

TENDERLOIN OF VENISON

PETAL COATED | BRUSSELS SPROUTS WITH WALNUT BUTTER | VENISON JUS | POTATO GRATIN 46

FILET STRIPS IN PEPPER CREAM SAUCE

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

RACK OF LAMB WITH HERB CRUST

carved at tableside

ANCHORENA | IRELAND

POTATO GRATIN | AUTUMN VEGETABLES 44

OUR VEGETARIAN DISHES 



BEST OF MONTAGUE GRILL

FILET MIGNON

most delicate part of the beef - tender - lean
BLACK ABERDEEN | AUSTRALIA | 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

sirloin on the bone - marbled edge - firm - aromatic
BLACK ANGUS | JACK 'S CREEK | AUSTRALIA | 600 GR. (ca. 400 GR. meat) 69

PICANHA

marble edge - lean center
BLACK ANGUS | PRIME BEEF GOP | USA
carved at tableside 300 GR. 37



GENTLEMAN 'S CUT

250 GR WAGYU TENDERLOIN MS9+ (World Steak Challenge Winner)
+ 500 GR ENTRECÔTE RIBEYE | PRIME BEEF | GOP NEBRASKA
VEAL JUS | 2 SIDES OF YOUR CHOICE 198

T-BONE

BEST OF BOTH WORLDS
sirloin & filet separated by the t-bone
BLACK ANGUS | JACK 'S CREEK | AUSTRALIA
800 GR. (ca. 600 GR. meat) 89

CHATEAUBRIAND

BEEF TENDERLOIN
everybody 's darling - very tender - lean
BLACK ABERDEEN | JACK 'S CREEK | AUSTRALIA
VEAL JUS | BÉARNAISE SAUCE | 2 SIDES OF YOUR CHOICE |
500 GR. 96 | 750 GR. 142

TOMAHAWK

ribeye - grilled on the bone - very aromatic
BLACK ANGUS | AUSTRALIA
VEAL JUS | 2 SIDES OF YOUR CHOICE
1200 GR. (ca. 850 GR. meat) 119

PORTERHOUSE

BEST OF BOTH WORLDS
king of the steaks - juicy - aromatic - intense
SIRLOIN & FILET
BLACK ANGUS | PRIME BEEF GOP | USA
VEAL JUS | 2 SIDES OF YOUR CHOICE
1200 GR. (ca. 900 GR. meat) 159

SIDES

MIXED ROOT VEGETABLES 6,5
EGGPLANT YOGURT CREAM 7,5
BROCCOLI ALMOND GRATIN 6,5
BRUSSELS SPROUTS WITH WALNUT BUTTER 7,5
APPLE RED CABBAGE 6,5
BABYSPINACH SALAD „ASIAN STYLE“ 7
FRENCH FRIES 5,5
TRUFFLED FRENCH FRIES 7,5
POTATO GRATIN 6,5
MALTA POTATOES WITH ROSEMARY 5,5
TRUFFLED MASHED POTATOES 7,5

SAUCES

VEAL JUS 3,5
PEPPER CREAM SAUCE 3
CHIMICHURRI SAUCE 2,5
TRUFFLE MAYONNAISE 3,5
TARTARE SAUCE 2,5
BÉARNAISE SAUCE 2,5
BBQ SAUCE 2,5
ROQUEFORTE JUS 3,5