



STARTERS

BLACK ABERDEEN BEEF TARTAR

SOUS VIDE EGG YOLK | DIJON MUSTARD | CHIVES | CAPERS
21,5 | main course 32,5

SMOKED ORA KING SALMON

GREEN APPLE | CUCUMBER | MISO | FENNEL | STICK CELERY | SOY YOGHURT | BREAD CHIP 28

GOAT CHEESE CRÈME BRÛLÉE

NASHI PEAR | AFFILA CRESS | PECAN | SICHUAN PEPPER 17



ROYAL CHOICE

SMOKED ORA KING SALMON | GOAT CHEESE CRÈME BRÛLÉE | BLACK ABERDEEN BEEF TATAR
for two 39,5

TOMATO CROUTON SALAD

BABY LEAF SALAD | BURRATA | KALAMATA OLIVES | DRIED FIGS | CHERRY TOMATO | TOMATO DRESSING 17,5

OYSTERS

PLÉIADE POGET NR. 2
SHALLOT VINAIGRETTE | LEMON
3 pieces 18 | 6 pieces 36

SAFRAN RISOTTO

AGED PARMESAN | PINE NUTS | RED BELL PEPPER
21,5 | main course 23,5



SOUP

TRUFFLED CELERY CRÈME SOUP

SAUTEED MUSSELS 16



FISH

SWORDFISH

PASSE PIERE | TOMATO | BELL PEPPER | MALTA POTATOES | SAUCE BÉARNAISE 39

FISH & CHIPS

MALT VINEGAR | SAUCE TARTARE 26,5



CHEF'S CHOICE

BARBARIE DUCK BREAST

RED CABBAGE-CELERY PUREE | DUMPLINGS | THAI BROCCOLI | DUCKJUS 39


BRAISED WAGYU BRISKET MS 9+

TRUFFLED MASHED POTATOES | PORTWINE-SPICES SHALLOTS | ROASTED CHESTNUTS 49

BEEF TENDERLOIN TIPS IN PEPPER CREAM

SHIITAKE MUSTROOMS | KALE CHIPS | DIJON MUSTARD | TRUFFLED MASHED POTATOES 39

RACK OF LAMB

IRELAND
HERB CRUST | TRUFFLED MASHED POTATOES | BEANS WITH BACON 49
carved tableside
OUR VEGETARIAN DISHES 



BEST OF MONTAGUE GRILL

FILET MIGNON

most delicate part of the beef - tender - lean

BLACK ABERDEEN | JACK 'S CREEK | AUSTRALIA | 250 GR. 54

served surf & turf with wild caught king prawn 76

ENTRECÔTE

ribeye - very juicy - tender - aromatic

BLACK ANGUS | PRIME BEEF GOP | USA

350 GR. 49 | 500 GR. 75

served surf & turf with wild caught king prawn

350 GR. 71 | 500 GR. 97

ROASTBEEF

bone in sirloin - marbled edge - firm - aromatic

SIMMENTALER | BAVARIAN FÄRSE | 500 GR. 59

PICANHA

marbled edge - lean center

BLACK ANGUS | PRIME BEEF GOP | USA

carved tableside **300 GR. 43**



GENTLEMAN 'S CUT

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

+ 500 GR ENTRECÔTE RIBEYE | PRIME BEEF | GOP NEBRASKA | USA

VEAL JUS | 2 SIDES OF YOUR CHOICE 219

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) 91

CHATEAUBRIAND

BEEF TENDERLOIN

everybody 's darling - very tender - lean

BLACK ABERDEEN | JACK 'S CREEK | AUSTRALIA

SAUCE BÉARNAISE | 2 SIDES OF YOUR CHOICE

500 GR. 119 | 750 GR. 174

TOMAHAWK

ribeye - grilled on the bone - very aromatic

BLACK ANGUS | JACK 'S CREEK | AUSTRALIA

VEAL JUS | 2 SIDES OF YOUR CHOICE

1200 GR. (ca. 850 GR. meat) 129

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

SEASONAL VEGETABLES 6,5 - 8,5

GLAZED SNOW PEAS WITH CHERRY TOMATOES 7

GREEN BEANS WITH BACON 6,5

BABY SPINACH SALAD „ASIAN STYLE“ 7

BRAISE RED ONION 7,5

SWEET POTATO PUREE 7

FRENCH FRIES 6,5

TRUFFLED FRENCH FRIES 7,5

TRUFFLED MASHED POTATOES 7,5

TOMATO SALAD WITH PICKLED RED ONION AND CHIVES 7

SAUCES

VEAL JUS 3,5

PEPPER CREAM SAUCE 3

CHIMICHURRI 3,5

TRUFFLE MAYONNAISE 3,5

SAUCE TARTARE 3

SAUCE BÉARNAISE 3

BBQ SAUCE 2,5