



## STARTERS

### GOAT CHEESE CRÈME BRÛLÉE

PEAR CHUTNEY | CHESTNUT CREAM | CRESS SPROUTS | BEETROOT CRACKER 17,5

### BEETROOT CROUTON SALAD

BABY LEAF SALAD | BURRATA | BEETROOT | PUMPKIN SEEDS | APPLE | RED BOSKOOP APPLE-AGAVE VINAIGRETTE 17,5

### BLACK ABERDEEN BEEF TARTAR

TOMATO CHUTNEY | JERUSALEM ARTICHOKE CREAM | MUSTARD SEEDS | RICE CHIPS | RED PEPPER  
22,5 | MAIN COURSE 33,5

### ORA KING SALMON SASHIMI

LIME GEL | CHIVES | DILL | CAYENNE PEPPER | TERIYAKI MARINADE | BORAGE CRESS 27

### WAGYU KAGOSHIMA A5 ROASTBEEF TATAKI

CHARRED CABBAGE | PONZU | KIMIZU MAYONNAISE 37



### ROYAL CHOICE

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

### OYSTERS

PLÉIADE POGET NR. 2

SHALLOT VINAIGRETTE | LEMON

3 pieces 18 | 6 pieces 36

### TRUFFLE RISOTTO

MUSHROOMS | BLACK TRUFFLE | GRANA PADANO-CRUMBLE | BUTTER FOAM

26,5 | main course 32



## SOUP

### SHABU SHABU

ROASTBEEF A5 JAPAN | UMAMI ESSENCE | CHILI | GINGER | SESAME 19



## FISH

### YELLOWFIN TUNA

EDAMAME PUREE | RED CABBAGE | CONFIT TOMATO | WASABI FOAM 49

### FISH & CHIPS

MALT VINEGAR | SAUCE TARTARE 29,5



## CHEF'S CHOICE

### WAGYU BEEF CHEEKS

TRUFFLED MASHED POTATOES | CARAMELIZED CHICORY | RED PEPPERS | FRIED ONIONS 44

### RACK OF LAMB

ANCHORENA | IRELAND

HERB CRUST | CAULIFLOWER-POTATO GRATIN | BRUSSELS SPROUTS WITH BACON & WALNUTS 54  
carved tableside

### BOEUF STROGANOFF LITTLE LONDON STYLE

PICKLED CUCUMBER | SAFFRON | BUTTON MUSHROOMS | BEETROOT | TRUFFLED MASHED POTATOES 39

### JAPANESE CHOICE WAGYU KAGOSHIMA

ENTRECÔTE A5 | 300 GR. 115 | 500 GR. 190

FILET A5 | 250 GR. 135 | 500 GR. 260



# BEST OF MONTAGUE GRILL

## FILET MIGNON

most delicate part of the beef - tender - lean

**BLACK ABERDEEN | JACK ´S CREEK | AUSTRALIA | 250 GR. 58**

served surf & turf with wild caught king prawn 79

## ENTRECÔTE

ribeye - very juicy - tender - aromatic

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

**350 GR. 54 | 500 GR. 78**

served surf & turf with wild caught king prawn

**350 GR. 75 | 500 GR. 99**

## ROASTBEEF

bone in sirloin - marbled edge - firm - aromatic

**OCEAN BEEF | NEW ZEALAND | 500 GR. 59**

## PICANHA

marbled edge - lean center

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

carved tableside **300 GR. 43**



## GENTLEMAN ´S CUT

**250 GR. FILET MIGNON WAGYU KAGOSHIMA A5 | JAPAN  
+ 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. 126 | 750 GR. 184**

## 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 ) 137**

## 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**

## BLACK TIGER KING PRAWN

WILD CAUGHT | INDIAN OCEAN 1 piece 21

## SIDES

BROCCOLI WITH GARLIC, SESAME AND SOY SAUCE 7,5  
CAULIFLOWER-POTATO GRATIN 7,5  
BRUSSELS SPROUTS WITH BACON AND WALNUTS 7,5  
BABY SPINACH SALAD WITH CASHEWS „ASIAN STYLE “ 7  
BELUGA LENTILS SWEET & SPICY 7,5  
FRENCH FRIES 6,5  
TRUFFLED FRENCH FRIES 7,5  
TRUFFLED MASHED POTATOES 7,5  
FARMERS SALAD (Celery, Carrot, Lime, homemade Mayonnaise) 7,5

## SAUCES

VEAL JUS 3,5  
PEPPER CREAM SAUCE 3  
CHIMICHURRI 3,5  
TRUFFLE MAYONNAISE 4,5  
PIRI PIRI (spicy) 4,5  
SAUCE BÉARNAISE 3  
BBQ SAUCE with 12Y. Bowmore Whiskey 4,5