



STARTERS

GOAT CHEESE CRÈME BRÛLÉE

NECTARINE-COMPOTE | SOUR CHERRY GEL | HAZELNUTS | AFFILA CRESS 18,5

GRAPES CROUTON SALAD

BABY LEAF SALAD | BURRATA | GRAPES | ALMOND FILET | GRAPES-VINAIGRETTE 19

BLACK ABERDEEN BEEF TARTAR

EGGPLANT SALAD | DIJON-CREAM | BLACKBERRY | CORN CHIP

24,5 | main course 36

CEVICHE FROM HAMACHI-KINGFISH

CARROT JUICE | PASSION FRUIT | RED ONIONS | HERB OIL | GHOA CRESS 29

CAESAR SALAT

BABY ROMAINE LETTUCE | CAESAR-DRESSING | CHERRY TOMATOES | CROUTONS | PARMESAN 21

With Black Tiger Prawns +9 | With corn-fed poulard breast +12



ROYAL CHOICE

CEVICHE FROM HAMACHI-KINGFISH | GOAT CHEESE CRÈME BRÛLÉE | BLACK ABERDEEN BEEF TATAR

For two 44

OYSTERS

PLÉIADE POGET NR. 2

MIGNONETTE SAUCE | LEMON

3 pieces 21 | 6 pieces 42

RISOTTO

CHANTERELLE | PARMESANCHIP 27

Main course 32 | With baby scallops +9



SOUP

BOUILLABAISSÉ

FISH FILETS | BLACK TIGER SHRIMP | MUSSELS 21,5



FISH

ORA KING SALMON

WASABI-PEA PUREE | SAUTÉED CHERRY TOMATOES | POL ROGER CHAMPAGNE FOAM 44

FISH & CHIPS

MALT VINEGAR | SAUCE TARTARE 29,5



CHEF'S CHOICE

WAGYU BEEF CHEEKS

TRUFFLED MASHED POTATOES | FRIED SAVES 49

RACK OF LAMB

ANCHORENA | IRELAND

HERB CRUST | TRUFFLED MASHED POTATOES | GRILLED ARTICHOKE WITH PINE NUTS AND LIME 59

Carved at the table

BISON FILET MIGNON

MANITOBA | WEST-CANADA

MONTAGUE GRILL 250G 89

JAPANESE CHOICE WAGYU KAGOSHIMA

ENTRECÔTE A5 | 300 GR. 135

FILET A5 | 250 GR. 145 | 500 GR. 290



BEST OF MONTAGUE GRILL

FILET MIGNON

Most delicate part of the beef - tender - lean

BLACK ABERDEEN | JACK 'S CREEK | AUSTRALIA | 250 GR. 66

Served as surf & turf with wild-caught king prawn 89

ENTRECÔTE "RIBEYE"

Ribeye - very juicy - tender - aromatic

BLACK ANGUS | PRIME BEEF GOP | USA

350 GR. 59 | 500 GR. 84

Served as surf & turf with wild-caught king prawn

350 GR. 82 | 500 GR. 107

ROASTBEEF

Bone in sirloin - marbled rim - firm - aromatic

OCEAN BEEF | NEW ZEALAND | 500 GR. 66

PICANHA

Marbled rim - lean center

BLACK ANGUS | PRIME BEEF GOP | USA

Carved at the table **300 GR. 47,5**



GENTLEMAN 'S CUT

**250 GR. FILET MIGNON WAGYU KAGOSHIMA A5 | JAPAN
+ 500 GR. ENTRECÔTE "RIBEYE" | PRIME BEEF | GOP NEBRASKA | USA**

VEAL JUS 229

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) 99

CHATEAUBRIAND

BEEF TENDERLOIN

Everybody 's darling - very tender - lean

BLACK ABERDEEN | JACK 'S CREEK | AUSTRALIA

SAUCE BÉARNAISE

500 GR. 128 | 750 GR. 188

TOMAHAWK

Ribeye - grilled on the bone - very aromatic

BLACK ANGUS | JACK 'S CREEK | AUSTRALIA

VEAL JUS

1200 GR. (ca. 850 GR. meat) 139

PORTERHOUSE

BEST OF BOTH WORLDS

King of the steaks - juicy - aromatic - intense

SIRLOIN & FILET

BLACK ANGUS | PRIME BEEF GOP | USA

VEAL JUS

1200 GR. (ca. 900 GR. meat) 164

BLACK TIGER KING PRAWN

WILD CAUGHT | INDIAN OCEAN 1 piece 23

SIDES

BROCCOLI WITH GARLIC, SESAME AND SOY SAUCE 8,5

GRILLED CORN 8

GRILLED ARTICHOKES WITH PINE NUTS AND LIME 8,5

PIPARRAS" PEPPERS WITH SEA SALT AND GARLIC 8

SAUTEED CHANTERELLE MUSHROOMS WITH FRESH HERBS 9,5

FRENCH FRIES 7

TRUFFLED FRENCH FRIES 9,5

TRUFFLED MASHED POTATOES 8

BABY SPINACH SALAD WITH CASHEWS „ASIAN STYLE “ 8

FARMERS SALAD (Celery, Carrot, Lime, homemade Mayonnaise) 8

SAUCES

VEAL JUS 4,5

PEPPER CREAM SAUCE 3,5

CHIMICHURRI 4

TRUFFLE MAYONNAISE 5

PIRI PIRI (spicy) 5

SAUCE BÉARNAISE 3,5

BBQ SAUCE with 12Y. Bowmore Whiskey 5