



STARTERS

GOAT CHEESE CRÈME BRÛLÉE

PEAR COMPOTE | PLUM GEL | CHESTNUTS | AFFILLA CRESS 18,5

BABY LEAF SALAD WITH BURRATA

CARAMELIZED PLUMS | CROUTONS | WALNUTS | APPLE VINAIGRETTE 19

BLACK ABERDEEN BEEF TARTAR

FOREST MUSHROOMS | CHIPOTLE MAYONNAISE | PANE CARASAU
24,5 | main course 36

PICKLED ORA-KING SALMON

TONIC-LIME GEL | DILL OIL | SORREL 29

CAESAR SALAT

BABY ROMAINE LETTUCE | CAESAR-DRESSING | CHERRY TOMATOES | CROUTONS | PARMESAN 21
With Black Tiger Prawns +9 | With corn-fed poulard breast +7,5



ROYAL CHOICE

PICKLED ORA-KING SALMON | GOAT CHEESE CRÈME BRÛLÉE | BLACK ABERDEEN BEEF TARTAR
For two 44

OYSTERS

PLÉIADE POGET NR. 2
SHALLOT VINAIGRETTE | LEMON
3 pieces 21 | 6 pieces 42

PUMPKIN RISOTTO

HOKKAIDO PUMPKIN | GOAT CHEESE CREAM | PINE NUTS 29
Main course 34



SOUP

RAMEN SOUP

RAMEN NOODLES | MARINATED EGG | SHIITAKE MUSHROOMS | CARROTS |
PAK CHOI | WAGYU KAGOSHIMA FILET A5 21,5



FISH

FRIED MONKFISH

BEETROOT-ORANGE PUREE | BABY CARROTS | BABY ZUCCHINI 49

FISH & CHIPS

MALT VINEGAR | SAUCE TARTARE 29,5



CHEF'S CHOICE

WAGYU BEEF CHEEKS

TRUFFLED MASHED POTATOES | HOKKAIDO PUMPKIN 49

RACK OF LAMB

ANCHORENA | IRELAND

HERB CRUST | TRUFFLED MASHED POTATOES | KENYA BEANS WITH POINTED PEPPERS AND SESAME 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. 49**



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

BBQ MUSHROOMS WITH BACON AND PORT WINE 8,5

GRILLED CORN 8

KENYA BEANS WITH POINTED PEPPERS AND SESAME 8,5

CAULIFLOWER GRATIN 8

FRENCH FRIES 7

TRUFFLED FRENCH FRIES 9,5

TRUFFLED MASHED POTATOES 8,5

CHERRY TOMATO ONION SALAD 12

BABY SPINACH SALAD WITH CASHEWS „ASIAN STYLE “ 8,5

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