



## STARTERS

### VITELLO TONNATO

VEAL LOIN | TUNA ESPUMA | CONFIT TOMATO | CAPER BERRIES | HERB OIL 29,5

### BABY LEAF SALAD WITH BURRATA

CARAMELIZED RHUBARB | CROÛTONS | ALMONDS | APPLE DRESSING 19

### BLACK ABERDEEN BEEF TARTAR

TOMATO-KAKI CHUTNEY | NUT BUTTER CREAM | PAPADAM CHIP  
24,5 | main course 36

### PULPO KING CRAB SALAD

RED ONION | CELERY | CHERRY TOMATOES | LIME GEL 36

### CAESAR SALAD

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



### ROYAL CHOICE

PULPO KING CRAB SALAD | GOAT CHEESE CRÈME BRÛLÉE | BLACK ABERDEEN BEEF TARTAR  
For two 44

### OYSTERS

PLÉIADE POGET NR. 2  
SALTED RICOTTA  
3 pieces 21 | 6 pieces 42

### ASPARAGUS RISOTTO

SALTED RICOTTA | CARAMELIZED ORANGE ZEST 29  
Main course 34



## SOUP

### LITTLE LONDON BEEF TEA

JULIENNE VEGETABLES | BEEF 16



## FISH

### BLACK COD

EDAMAME | PARSNIP | RED CABBAGE CHIP | FERMENTED GARLIC PASTE | SEPIA-CHARDONNAY FOAM 44



## CHEF 'S CHOICE

### WAGYU STROGANOFF

BEETROOT | PICKLES | MUSHROOMS | MUSTARD SEEDS | TRUFFLED MASHED POTATOES 42

### RACK OF LAMB

ANCHORENA | IRELAND

HERB CRUST | TRUFFLED MASHED POTATOES | BBQ MUSHROOMS WITH BACON AND PORT WINE 59  
Carved at the table

### BISON FILET MIGNON

MANITOBA | WEST-CANADA

MONTAGUE GRILL | 250 GR. 89

### JAPANESE CHOICE WAGYU KAGOSHIMA

PICANHA A5 | 300 GR. 110  
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. 69**

Served as surf & turf with wild-caught king prawn 92

## 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 | 400 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. 138 | 750 GR. 197**

## 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

SEASONAL VEGETABLES 8,5

CRISPY JERUSALEM ARTICHOKE 8,5

GRILLED CORN 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