

Starter

Mozzarella Burrata with pickled vegetables and baked red pepper sauce	290,-
Beetroot carpaccio with goat cheese and pine nuts	270,-
Tuna Tataki with wakame seaweed and saffron mayonnaise	340,-
Grilled shrimp with mango-chilli salsa, avocado dip and lime créme fresh	290,-
Special	
Eggs Benedict with salmon and avocado	230,-
Oysters daily offer	90,-/pcs
Soup	
Seasonal soup	110,-
Salads	
Monastery Caesar Salad with grilled squid tentacles and parmesan shavings	270,-
Wakame salad with tofu, shiitake mushrooms and marinated carrots VEGAN	230,-

MONASTERY



Main dish

Confit duck breast with sweet potato gratin, cabbage in clarified butter, port wine sauce	370,-
Corn chicken served on cauliflower puree with sauteed colorful baby Romanesco	330,-
Beef Monastery Burger with sweet potato fries	320,-
Fish according to the daily menu baked in thyme butter with Beluga lentils, peppers and celeriac	370,-
Beluga lentils with peppers and celery stalks VEGAN	170,-
Tagliatelle with prawns and tomato-chilli sauce / Variation without prawns	390,-/ 230,-
Beef tenderloin steak with sweet potatoes, grenailles, baby carrot and roasted garlic with pepper-cognac sauce	590,-
Melanzane	290,-
Desserts	
Créme brulée with fresh fruit	150,-
Chocolate fondant with pistachios and ice cream	150,-

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