



MON CHER

RESTAURANT & BAR

MON CHER

Entrée - Starters

SCALLOP TIRADITO	19
SLICED SCALLOPS, JUST BLANCHED IN LECHE DE TIGRE, SERVED WITH PUREE OF PEPPERS AND SWEET POTATO	
SALADE MIKO ' NUAS	16
FAMOUS SOUTHERN MEDITERRANEAN FLAVOURS "MON CHER" STYLE WITH FETA	
BETTERAVE FRANCAISE	12
VARIATION OF BEETROOT WITH BALSAMIC VINEGAR AND PECORINO	
BURRATA DOP	18
BURRATA DOP, OLIVE OIL, ROCK SALT, MARINATED CHERRY TOMATOES	
AUS-TER-ITY	18
OYSTER MUSHROOMS, CAP AND STEM, WITH TRUFFLE MAYO (DON'T CALL ME TRUFFLE FRIES)	
HUMMUS POP	12
HOMEMADE HUMMUS, FRIED CHICKPEAS, TRUFFLE POPCORN	
CAVIAR DE TARTARE	48
NOT LIKE CLASSIC TARTARE	
TARTARE DE BOEUF	23
NOT LIKE CAVIAR DE TARTARE	
SURF & TURF	21
SARDINES & CARPACCIO "MON CHER" STYLE	
VITEL TONET	21
VEAL WITH TUNA SAUCE AND CAPERS	
PULPO ALLA GALLEGA	23
SLOW COOKED OCTOPUS SERVED WITH SMASHED BABY POTATOES, OCTOPUS SLICED, PAPRIKA AND LIME MAYO	

Les Amis
De Femme!

Couvert

JOSEPH BREAD	4,5
SALTED BUTTER	2,5
OLIVE OIL	2,5
DRY BREAD	2,5

Charcuterie et Fromages

DEGUSTATION OF CHEESES	28
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Amuse - Moi!

CAVIAR 125 GR.	250
CAVIAR 250 GR.	500

Oysters

GILLARDEAU	6,9 / PCS
FINE DE CLAIRE	4,5 / PCS

CHAMPAGNE SHALLOTS, LEMONS

Plats- Main Courses

OCTOPUS W SQUID INK RISOTTO	30
GRILLED OCTOPUS W QUID INK RISOTTO, CREME FRAICHE, TOMATO SALSA, PESTO	
CONFIT COQ AU VIN BLANC	36
ROASTED & SLOW COOKED IN WHITE WINE WITH PUREE AND GREEN LEAFS	
SEA BASS & DIRNDL	32
SEA BASS FILLET, CELERIAC PUREÉ	
JOUE DE BOEUF	34
BRAISED BEEF CHEEK WITH SAFFRON RISOTTO	
STEAK-QUILA	55
BEEF FILET, FOIE GRAS, CAVIAR, TEQUILA BY ADICCION, CELERIAC	
CACIO E PEPE A LA TRUFFE	28
PASTA, TRUFFLE, PECORINO, RAW EGG YOLK	
AUBERGINE	18
EGGPLANT, PONZU DRESSING, NUTS MEET SEEDS, HONEY, KATSOBUSHI	
CHOU-FLUER, SALSAVERDE	22
STEAMED AND GRILLED CAULIFLOWER W SALSAVERDE, MICROGREENS AND OWN PUREE	
RISOTTO AU SAFFRON	18
RISOTTO, SAFFRON	
DE TRUFFE PUREE	18
MASHED POTATO, TRUFFLE OIL, BUTTER, NUTMEG	
SALADE DU JARDIN	14
MIX SALAD WITH LEMON DRESSING	

Desserts

TARTUFO CROCCANTE ALL'AMARENA	15
CRUNCHY SEMIFREDDO WITH NUTS AND CHERRY ON STRAWBERRY COULIS	
TIRA MI VOUS	16
AMARETTO TIRAMISU	
GÂTEAU AU CHOCOLAT	16
FERMENTED YOGHURT, SAUCE MADE OF BERRIES, SALTED ALMONDS, OLIVE OIL	
MAISON SORBET	16
3 SCOOPS OF SORBET	
AFFOGATO	16
VANILLA ICE CREAM, SHOT OF ESPRESSO	
AFFOGATO CORRETTO	18
VANILLA ICE CREAM, SHOT OF ESPRESSO, BAILEYS	



COVER CHARGE
WE ALLOW OURSELVES TO
CHARGE €5.50 FOR THE PROVIDING
OF JOSEPH BROT, BUTTER & OLIVE OIL.

ALLERGENS
PLEASE INQUIRE ABOUT
ALLERGENS WITH OUR SERVICE STAFF.

All prices are in € Euro.

