SHARED BITES & DINNER

Shared bites

To share, at lunch and dinner alike
Order on their own or alongside other dishes

Pork belly — 9,50
Red onion, dukkah, coriander, chilli, cola-hoisin glaze and parsley

Crispy chicken — 9,90
Sriracha mayonnaise, spring onion and chilli

Steak tartare — 10,75
Gochujang, chives, gherkin, capers, shallot and crispy potato

Cauliflower tempura — 9,50
Harissa, strained yoghurt, coriander and basil oil

Beetroot — 8,50
Goat's cheese cream, walnuts and balsamic

Cured salmon — 9,25
Cucumber, yoghurt vinaigrette, basil cream and kohlrabi

Do you have an allergy? Please let our staff know

SHARED BITES & DINNER

Dinner

Order dishes individually, combine them with shared bites or choose a three- or four-course menu. For these menus, you choose from the set dishes on the following pages.

Three-course menu — 42,50
Choose from our set starters, mains and desserts

Four-course menu — 55,00
Choose from our set starters, intermediate courses, mains and desserts

Sides

Sweet potato fries — 6,50
With Parmesan and truffle mayonnaise

Fries — 5,00
With mayonnaise

Sourdough bread — 5,75
Freshly baked, with butter

Mixed salad — 5,00

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SHARED BITES & DINNER

Starters

Toasted brioche — 14,50
Tomato cream, Serrano ham and truffle foam
Wine pairing: Barefoot Chardonnay

Roasted beetroot — 13,50
Goat's cheese foam, radish and hazelnut pesto

Lightly cured salmon trout — 14,50
Kohlrabi, yoghurt vinaigrette, basil, trout roe and citrus

Intermediate courses

Trio of savoy cabbage — 13,00
Black garlic, beurre blanc and preserved lemon

Seared scallop — 16,00
Potato cream, beurre noisette, citrus gel and dashi
Wine pairing: Diepe Gronde Chardonnay-Viognier

Veal cheek — 16,50
Roasted celeriac, chanterelles, veal jus, black garlic, hazelnuts, chives and potato crisps

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SHARED BITES & DINNER

Main courses

Duck breast 24,50
Duck jus, salsify, pumpkin cream and sauerkraut bitterbal
Wine pairing: Diepe Gronde Shiraz-Pinotage

Roasted pumpkin 19,50
Sage butter, roasted walnuts, crispy crumble and burrata
Wine pairing: Il Cigno Sangiovese

Skrei 22,00
Antiboise, beurre noisette, herb salad, crispy leek and lemon zest cream
Wine pairing: Blye Mense Chenin-Sauvignon Blanc

Desserts

Stewed pear 11,50
Cheesecake, stewed pear and almond crumble

Coupe Momus 8,50
Vanilla ice cream, Oreo crumble, coffee liqueur, almond lace biscuit, whipped cream and atsina cress

Carrot cake 9,50
White chocolate ganache, orange, crispy carrot, cinnamon ice cream and crumble

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GROUP DINING & VENUE HIRE

Gathering around the table, raising a glass to a special moment or getting together with colleagues: there is plenty of room for it all here.

Whether it's relaxed drinks, an elaborate group dinner, a festive event, a business meeting or a company outing, we are happy to help plan it.

Our beautiful Momuszaal, with its balcony overlooking the Vrijthof, offers plenty of space for large groups.

You can also hire the hall exclusively for your occasion. Together we tailor everything to your wishes, so that you and your guests can enjoy every moment.

Curious about the possibilities? Get in touch with us via www.restaurantmomus.eu

