

# MOMIUS

**GROUP PACKAGES**

# MOMUS THREE COURSE MENU

€35,00 per person

Dishes below are available separately

All main courses are served with fries

## Assorti

Combination of carpaccio, Vitello tomato, smoked salmon and trout

## Beef Carpaccio

Finely chopped beef with pine and pumpkin seeds, parmesan cheese, red onion, sun-dried tomatoes, aceto balsamico and truffle oil

## Smoked Salmon and Trout

Smoked salmon and trout with a horseradish cream, arugula, red onion, sun-dried tomatoes and herb oil

## Caprese Salad

Salad with a combination of tomatoes and mozzarella

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## Round Steak

Round steak topped with red wine sauce and vegetables

## Salmon trout

Salmon trout cooked with a mousseline from spinach. Served with vegetables

## Vegetarian Tortilla Wrap

Vegetarian wrap filled with vegetables, mushrooms, red onion, mini corn and leek. Garnished with burrata and fried zucchini flower

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## Creme Brulee

From mocha on pastry dough and caramel sauce

## Chocolate lava cake

With caramel ice cream

## Cheese cake

With seasonal flavour



# EXCLUSIVE THREE COURSE MENU

€49,00 per person

Dishes below are available separately

**All main courses are served with fries**

## **Steak Tartare €14,00**

With wasabi crumble, truffle cream and yka leaf

## **Beef Carpaccio**

Finely chopped beef with pine and pumpkin seeds, parmesan cheese, red onion, sun-dried tomatoes, aceto balsamico and truffle oil

## **Smoked Salmon and Trout**

Smoked salmon and trout with a horseradish cream, arugula, red onion, sun-dried tomatoes and herb oil

## **Three Gillardeau oysters**

## **Caprese Salad** 🌿

Salad with a combination of tomatoes and mozzarella

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## **Black Angus Sirloin Steak - 300 gram**

Scottish Aberdeen Angus steak with bernaise sauce and wedges

## **Australian Black Angus Round Steak - 250 gram**

Steak with teriyaki sauce and sweet potato fries

## **Salmon trout**

Salmon trout cooked with a mousseline from spinach. Served with vegetables

## **Gamba's Teriyaki**

Marinated Black Tiger shrimps in teriyaki sauce with vegetables

## **Vegetarian Tortilla Wrap** 🌿

Vegetarian wrap filled with vegetables, mushrooms, red onion, mini corn and leek. Garnished with burrata and fried zucchini flower

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## **Chocolate lava cake**

With caramel ice cream

## **Creme Brulee**

From mocha on pastry dough and caramel sauce

## **Cheese cake**

Seasonal flavour



# DAILY DISH THREE COURSE MENU

€29,50 per person

Dishes below are available separately

All main courses are served with fries

## Assorti

Combination of carpaccio, Vitello tomato, smoked salmon and trout

## Smoked Salmon and Trout

Smoked salmon and trout with a horseradish cream, arugula, red onion, sun-dried tomatoes and herb oil

## Caprese Salad

Salad with a combination of tomatoes and mozzarella



## Tenderloin

Pork tenderloin with peper saus and warm vegetables

## Haddock fillet

Fresh haddock fillet baked on the skin with a mousseline of spinach and warm vegetables

## Vegetarian Stew

Vegetarian stew with various vegetables, potato in homemade tomato sauce with basil, feta and gratinated with cheese



## Chocolate lava cake

With caramel ice cream

## Creme Brulee

From mocha on pastry dough and caramel sauce



# Lunch Tapas

€15,75 *p.p.*

One course

## A combination of

### TOMATO CREAM SOUP

### MINI CARPACCIO SANDWICH

With arugula, pine, pumpkin seeds, parmesan cheese, and truffle cream

### MINI SALMON SANDWICH

With cream cheese, smoked salmon, red onion, and arugula

### MINI CALAMITY SANDWICH

Bacon, bell pepper, onions, mushrooms, and gratinated with cheese

### MINI PARIS SANDWICH

Ham, red onion, herb butter, tomato, and gratinated with cheese



# Bites and Snacks

## **Rustique Tapenade**

**€16,50**

Three different rustic bread types with aioli, olive- and tomato tapenade

## **Meat Platter**

**€24,00**

Board with nachos, guacamole sauce, chicken wings, brie, Van Dobbe bitterballen, pistachio nuts, olives, serrano ham, walnuts, jalapeño peppers, pickles and wedges.

## **Fish Platter**

**€24,50**

Board with nachos, guacamole sauce, fried shrimp, brie, calamaris, pistachio nuts, smoked salmon, smoked trout, jalapeño peppers, pickles, wedges and garlic sauce

## **Veggie Platter**

**€22,50**

Board with nachos, guacamole sauce, olives, mini spring rolls, brie, cheese sticks, sun-dried tomatoes, mozzarella sticks, pistachio nuts, jalapeño peppers, pickles and wedges

## **Bread with garlic butter**

**€6,75**

## **Van Dobbe bitterballen (6 p.)**

**€9,50**

## **Van Dobbe snacks mix (12 p.)**

**€13,75**

## **Nachos with signature black angus mix grated with cheese**

**With guacamole, salsa and sour cream**

**€14,00**



# DRINK PACKAGES

## DINNER DRINK PACKAGE

€12,00 *per persoon*

3 Drinks Dutch Bar

## COFFEE & VLAAI PACKAGE

€7,70 *per persoon*

1 Coffee, Cappuccino, Late Macchiato or tea  
1 piece of Vlaai from Limburg

(Vlaai preference possible on pre order)

## WATER PACKAGE

€4,00 *per persoon*

Unlimited bottles of water  
Still or sparkling

### Included in Dutch bar:

#### House Wine

White, red, sweet and rose wine

#### Beer

Pilsner, Bavaria Radler, Radler 0.0 & Malt

#### Soda

Lipton ice tea, Pepsi cola, 7UP, SISI, Royal club & Fever Tree

#### Warm Drinks

Coffee and Tea



# CUSTOM GROUP PACKAGES



We're happy to customise any package to your wishes.

