

RESTAURANT
MOMUS

GROUP MENU

MENU GROUP ARRANGEMENTS

VRIJTHOF 8
MAASTRICHT

PRIVATE
DINING

Momus



Daily dish menu

SALMON & TROUT DUO

basil-lemon cream, dill, mayonnaise, capers, pesto oil, red onion, arugula

BRUSCHETTA

cherry tomatoes, basil, olive oil, garlic, red onion on toasted ciabatta

VITELLO TONATO

tuna mayonnaise, capers, red onion, lemon zest, arugula, chives

PORK TENDERLOIN

pepper sauce, served with daily fresh vegetables

HADDOCK

spinach mousseline, served with daily fresh vegetables

CAULIFLOWER STEAK

spinach-parsley hummus, classic hummus, herb oil

DAME BLANCHE

three scoops of vanilla ice cream served with whipped cream and chocolate sauce

BAVAROIS

homemade bavarois in a seasonal flavor, served with fresh fruit

€31,00

Momus menu

FISH & MEAT TASTING

carpaccio, vitello tonato, smoked salmon, trout

CARPACCIO

arugula, gremolata, truffle cream, red onion, pine nuts and pumpkin seeds, sun-dried tomatoes, balsamic and pesto oil

PRAWN CARPACCIO

vinaigrette, parsley, chives, microgreens

BURRATA SALAD

cherry tomatoes, green pesto, fresh basil, balsamic

ROUND STEAK

red wine sauce, a carrot purée and a selection of seasonal vegetables

SALMON

white wine sauce, a carrot purée and a selection of seasonal vegetables

PORTOBELLO MUSHROOM

oven-baked portobello filled with three kinds of cheese, served on cauliflower purée

CRÈME BRÛLÉE

creamy vanilla custard with a caramelized, crunchy topping

PARFAIT

homemade French parfait, served in a seasonal flavor

€36,50

Exclusive menu

STEAK TARTARE

truffle, sun-dried tomatoes, red onion, gherkins, parmesan cheese, arugula

SALMON CEVICHE

marinated in citrus with chili, avocado, chives and fresh herbs, served with a cream of avocado and a crispy cookie

BEETROOT CARPACCIO

whipped feta cream, arugula, red onion, pistachio and pumpkin seeds, olive oil, balsamic

ENTRECOTE

australian black angus, sweet potato purée, béarnaise and a harmony of seasonal vegetables

KING OYSTER MUSHROOM

spinach-parsley hummus, baked tomatoes, green asparagus, herb oil

SAGANAKI

peeled tiger prawns, taggiasca olives, feta, tomato sauce, parmesan cheese, served with baguette

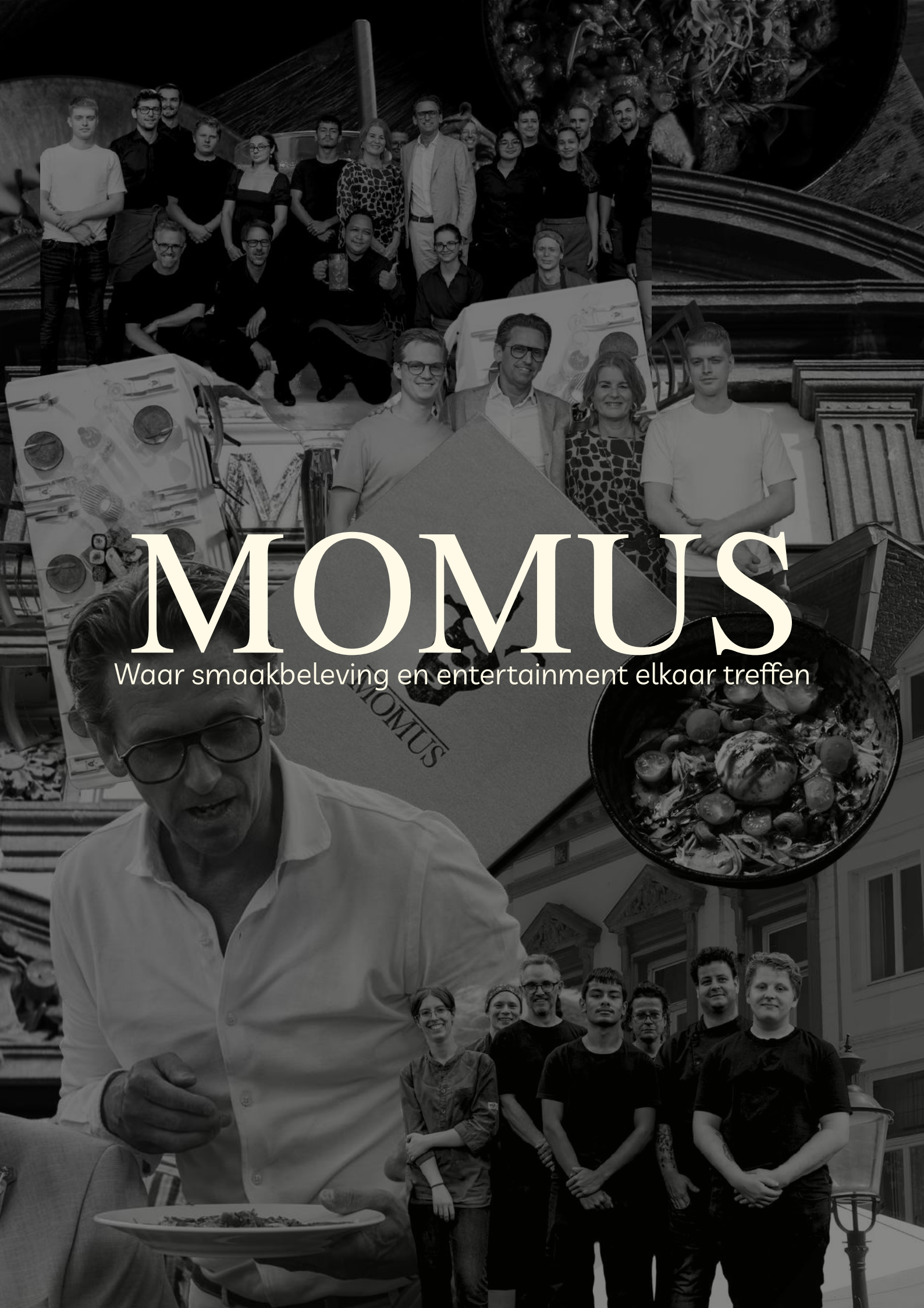
LAVACAKE

lavacake served with caramel whipped cream and fresh fruit

KAAS

stompetoren gran cru, mordicus, bleu d'auvergne, brie

€49,50



MOMUS

Waar smaakbeleving en entertainment elkaar treffen