
MNPL

ENGLISH MENU

LUNCH TASTING

Enjoy our lunch tasting together (from 2 people): 6 small dishes are served for you in the middle of the table. 18,50 per person

- Carpaccio
- Salmon & beetroot
- Goat cheese & bacon
- Baked king prawns
- Mushrooms from the Oven
- Bread with garlic butter and aioli

Our lunch tasting can only be ordered in this composition.

BREAD SPECIALTIES

For our bread specialties we use fresh wholegrain country bread, à la minute baked white bread, Italian roll or focaccia.

Carpaccio ▪ 12,50

Italian roll ▪ beef tenderloin ▪ Parmesan cheese ▪ red onion ▪ cashew nuts ▪ rocket ▪ pesto dressing

Salmon salad ▪ 11,50

Focaccia ▪ smoked salmon salad ▪ pearl onion ▪ capers

Spicy chicken ▪ 11,50

Italian roll ▪ chicken pieces ▪ chili sauce ▪ onion ▪ mushroom

Steak ▪ 12,50

White bread ▪ pieces of tender steak ▪ mushroom ▪ zucchini ▪ red pepper ▪ oyster garlic dressing ▪ sesame seeds

Vega festival ▪ 10,90 **VEGAN OPTION POSSIBLE**

Focaccia ▪ spiced pumpkin ▪ feta ▪ walnut ▪ pomegranate ▪ citrus dip

Focaccia smoked salmon & eel ▪ 14,00

Focaccia ▪ smoked salmon ▪ smokes eel ▪ lettuce ▪ red onion ▪ capers ▪ cucumber ▪ garden herbs
mayonnaise

Beef burger ▪ 13,50 (with fries 17,90)

White bread ▪ 180 grams ▪ lettuce ▪ bacon ▪ onion ▪ mushroom ▪ truffle mayonnaise

Goat cheese ▪ 11,60

Wholegrain country bread ▪ goat cheese ▪ bacon ▪ pear syrup ▪ lettuce ▪ nuts ▪ beets

OTHER LUNCH DISHES

For these dishes we use fresh wholegrain country bread or white bread.

Croquettes

Two croquettes with bread and mustard ▪ 10,50

Shrimp croquettes with bread and cocktail dip ▪ 9,50

Fried eggs

Plain, ham, bacon and/or cheese ▪ from 8,50

Bacon special ▪ ham, tomato and cheese ▪ 10,50

Soups

Tomato soup: with soup vegetables, crème fraiche and basil ▪ 6,90

Langoustine bisque with king prawns, whitefish, crostini with rouille and herb salad ▪ 9,90

Soup of the day ▪ from 7,20

Croque Monsieur

Ham, cheese and curry spice ketchup ▪ 5,90

Ham, cheese, pineapple and ketchup ▪ 6,40

SALADS

All salads are served with bread and butter.

'Monopole' salad ▪ 19,50

Three favorite dishes combined ▪ beef carpaccio ▪ smoked salmon ▪ goat cheese wrapped in bacon

Salad goat cheese & salmon ▪ 17,90

Lukewarm goat cheese ▪ bacon ▪ honey ▪ nuts ▪ red onion ▪ smoked salmon

Sea food salad • 20,50

Baked king prawns • smoked salmon • smoked eel • red onion • olives • tomato • dill cream

Carpaccio salad • 18,50

Beef carpaccio • cashew nuts • Parmesan cheese • pesto dressing • rocket • red onion • olives

Roasted winter vegetables salad • 17,50 **VEGAN OPTION POSSIBLE**

Roasted winter vegetables • lentils • Provencal mayonnaise • Parmesan cheese

LUNCH MAIN DISHES

These dishes are served with salad and fries or bread.

Steak Monopole • 31,50

Fried mushrooms • hazelnut celeriac puree • pepper sauce or stroganoff sauce

Steak Monopole 'surf & turf' • 36,50

Giant tiger prawn • rocket • garlic sauce

Pork tenderloin satay • 21,50

Satay sauce • pickled vegetables • cassava • fried banana • cashew crunch

Spareribs • 24,00

Very tender • garlic sauce

Veal schnitzel • 24,50

Mushroom • onion

Plaice fillet 'Ijsselmeer bot' • 23,60

Fennel • orange • foam of eel and star anise • bonito flakes

Sea soles • day price

2 pieces • butter • parsley • lemon

Kimchi chicken skewer • 20,50

With kimchi seasoned and marinated chicken skewer • oriental vegetable • kimchi sauce

Carrot quiche • 18,50

Crispy puff pastry • roasted carrots • caramelized sweet onion • walnut • herbal sauce

DINNER MENU

APPETIZER

Monopole beef tenderloin capaccio • 12,90

Cashew nut • Parmesan cheese • rocket • red onion • mini toast
Choice of pesto dressing or truffle mayonnaise

Fried tiger prawns • 13,90

Peeled shrimps • garlic oil • chili pepper • spring onions • bell pepper • bread

Shrimp Croquettes • 7,50

Arugula • cocktail sauce

Gyoza • 9,50

Crispy fried • chicken & vegetables dumpling • soy mayonnaise • spring onions

Salmon and beet • 12,90

Salmon marinated in beetroot • stewed lentils • Chioggia beet • horseradish cream

Ribs off the bone • 11,90

Roasted • spareribs without bone • spring onions • bell pepper • garlic sauce • teriyaki Sauce

Corn Ribs *can be vegan* • 11,90

roasted • spring onion • bell pepper • garlic dip • teriyaki sauce

Goat cheese • 9,90

Lukewarm cheese • pear syrup • bacon • nuts • beets

Chicken kimchi • 9,50

In kimchi marinated • crispy fried • herb salad • oriental mayonnaise

Veal cheek • 11,90

very tender • hazelnut and celeriac puree • sweet and sour of leek • crispy mustard

Sea bass tartare • 12,50

three preparations of Jerusalem artichoke • carrot • smoked eel • herb salad

Champignons From The Oven • 9,50

Mushroom • minced meat • garlic herb sauce • gratin cheese

Tiger prawns • 13,90

2 giant tiger prawns • spicy langoustine sauce • bell pepper • red onion • celery

Fries sour meat • 8,50

Fries • Limburgian sour meat • roasted pearl onions • mustard • herb salad

Crispy cauliflower ▪ 7,90 **VEGAN OPTION POSSIBLE**

Sesame ▪ miso mayonnaise ▪ lime

MAIN SALADS

All salads are served with bread and butter.

'Monopole' salad ▪ 19,50

Three favorite dishes combined ▪ beef carpaccio ▪ smoked salmon ▪ goat cheese wrapped in bacon

Salad goat cheese & salmon ▪ 17,90

Lukewarm goat cheese ▪ bacon ▪ honey ▪ nuts ▪ red onion ▪ smoked salmon

Sea food salad ▪ 20,50

Baked king prawns ▪ smoked salmon ▪ smoked eel ▪ red onion ▪ olives ▪ tomato ▪ dill cream

Carpaccio salad ▪ 18,50

Beef carpaccio ▪ cashew nuts ▪ Parmesan cheese ▪ pesto dressing ▪ rocket ▪ red onion ▪ olives

Roasted winter vegetables salad ▪ 17,50 **VEGAN OPTION POSSIBLE**

Roasted winter vegetables ▪ lentils ▪ Provençal mayonnaise ▪ Parmesan cheese

SOUPS

Tomato soup ▪ 6,90

with soup vegetables ▪ crème fraîche ▪ basil

Soup of the day ▪ from 7,20

Ask your server for the soup of the day

Langoustine bisque ▪ 9,90

King prawns ▪ whitefish ▪ crostini with rouille ▪ herb salad

Bread ▪ 6,50

Za'tar butter and aioli

MAIN DISHES

These dishes are served with salad and fries or bread.

Pork tenderloin satay ▪ 21,50

Satay sauce ▪ pickled vegetables ▪ cassava ▪ fried banana ▪ cashew crunch

Spareribs ▪ 24,00

Very tender ▪ garlic sauce

Veal schnitzel ▪ 24,50

Mushroom ▪ onion

Plaice fillet 'Ijsselmeer bot' ▪ 23,60

Fennel ▪ orange ▪ foam of eel and star anise ▪ bonito flakes

Sea soles ▪ day price

2 pieces ▪ butter ▪ parsley ▪ lemon

Kimchi chicken skewer ▪ 20,50

With kimchi seasoned and marinated chicken skewer ▪ oriental vegetable ▪ kimchi sauce

Carrot quiche ▪ 18,50

Crispy puff pastry ▪ roasted carrots ▪ caramelized sweet onion ▪ walnut ▪ herbal sauce

STEAKS MONOPOLE

We cut our steaks ourselves from the beef tenderloin of the Meuse-Rhine-IJssel cattle (MRIJ).

Steak Monopole ▪ 31,50

Fried mushrooms ▪ hazelnut celeriac puree ▪ pepper sauce or stroganoff sauce

Steak Monopole 'surf & turf' ▪ 36,50

Giant tiger prawn ▪ rocket ▪ garlic sauce

CHILDREN'S DISHES

Pancake ▪ 7,40

With syrup and/or powdered sugar

Skewer with fries ▪ 8,50

5 favorite mini snacks on a skewer ▪ with apple sauce and mayonnaise

Fries with a croquette, chicken nuggets or frikadel (Dutch hearty fried snack) ▪ 8,50

With apple sauce and mayonnaise

Spareribs with fries ▪ 9,90

With apple sauce and mayonnaise

Pork tenderloin satay with fries ▪ 9,90

With apple sauce and mayonnaise

SIDE DISHES

Bread with za'atar butter and aioli ▪ 6,50

Fries ▪ 4,50

Potato gratin cheese ▪ 4,50

Pearl couscous salad ▪ 4,00

Various cold sauces ▪ 0,70

Mayonnaise, ketchup, aioli etc.

Various warm sauces ▪ 3,50

Pepper sauce, creamy mushroom sauce, white wine sauce, stroganoff sauce

SNACKS

Mixed nuts ▪ 4,90

Marinated olives ▪ 4,90

Bread with aioli & za'atar butter ▪ 6,50

Cheese tasting Reypenaer ▪ 12,50

4 types of Reypenaer cheese ▪ pear syrup ▪ toast

'Bitterballen' ▪ 8,50

8 pieces ▪ a savory Dutch meat-based snack ▪ with mustard

Oyster mushroom bitterballen from Gro ▪ 9,90

A bitterbal with a crispy crust and filled with a ragout full of oyster mushrooms, celeriac and porcini mushrooms 8 pieces ▪ with mustard

Squid rings ▪ 7,80

8 pieces ▪ with garlic

Veggie mixed ▪ 8,50

oyster mushroom bitterballen, cheese sticks and vegetable snacks ▪ 9 pieces with mosterd

Shrimp croquettes ▪ 7,50

6 pieces ▪ with cocktail sauce

Charcuterie • 17,50

Selection of 4 meats. Dried ham, Black pepper Fuet, Pastrami and Spianata Romana served with pickled onions

Cheese sticks • 8,50

8 pieces • with chili sauce

Nachos • 9,90

with cheddar and topping of spring onion, tomato, Spanish pepper, pickled red onion, crème fraîche and guacamole

Warm mixed finger food, small • 10,50

10 pieces • with two sauces

Warm mixed finger food, medium • 13,50

15 pieces • with two sauces

Warm mixed finger food, large • 16,50

20 pieces • with two sauces

'Monopole de Luxe' finger food • 21,80

"Our chef surprises you with a selection of our snacks!"

DESSERTS

Choco freak • 8,20

Chocolate mousse • brownie • "arretjescake" • whipped cream

Syrup waffle parfait • 8,70

Airy parfait with syrup waffle • coffee cream • cookie crumble • whipped cream • caramel

Poached pears bavarois • 7,80

Garnish of poached pear • whipped cream • almond crunch • cinnamon ice

Crème Brulée • 8,20

Caramelized custard • five spices • white chocolate • vanilla ice

Lady Blanche • 8.00

Vanilla Ice Cream • Hot Chocolate Sauce • Whipped Cream

Friandises • 5,50

Bonbon • brownie • madeleine • butter cake

Children dessert • 4,90

Vanille ice cream • disco dip • whipped cream • a candy

Cheese tasting 'Reypenaer' • 12.50

4 types of Reypena cheese • apple syrup • toast
