



LAUDEMON  
MONTALBAN

# Digital Menu

LAUDEMON MONTALBAN

+31 (0) 20 123 4567

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Herengracht 245, 1016 BH Amsterdam, Netherlands





LAUDEMONT  
MONTALBAN

## Allergy Information:

At our restaurant, your safety and enjoyment are our top priorities. If you have any food allergies or dietary restrictions, please do not hesitate to inform us before your meal. We are committed to accommodating your needs and ensuring that every dish is prepared with the utmost care to avoid cross-contamination. Our team will guide you through the menu, highlighting potential allergens and offering tailored alternatives, ensuring a safe and delightful dining experience.

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## Amuse-Bouche



SMOKED EEL CROQUETTE  
€20

Crisp, golden croquettes encasing tender smoked eel, paired with a creamy horseradish sauce and fragrant dill oil for a perfect balance of flavours.



TRUFFLED QUAIL EGG  
€18

A luxurious small bite, with a perfectly cooked quail egg atop crisp asparagus tips, drizzled with an indulgent Parmesan erisp and the subtle aroma of truffles



OYSTER WITH CAVIAR  
€25

Freshly shucked oysters, topped with the delicacy of Royal Oscietra caviar and a gentle squeeze of lemon to elevate their briny sweetness.

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## Amuse-Bouche



CHILLED PEA SOUP

€16

A refreshing chilled soup made from sweet peas, enhanced with a mint foam and topped with a zest of lemon for a light, refreshing start.



LOBSTER MOUSSE TARTLET

€22

A delicate lobster mousse encased in a buttery, flaky tartlet shell, offering a harmonious balance of sweet and savoury in each bite.

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## Appetisers



BEETROOT SALAD

€28

A vibrant salad of earthy beetroot, smooth goat cheese mousse, candied walnuts, and a tangy raspberry vinaigrette that brings freshness and complexity to the palate.



NORTH SEA SCALLOPS

€34

Seared to perfection, served atop a smooth cauliflower purée, with fragrant truffle oil and crispy pancetta for a delightful contrast of textures and rich flavours.

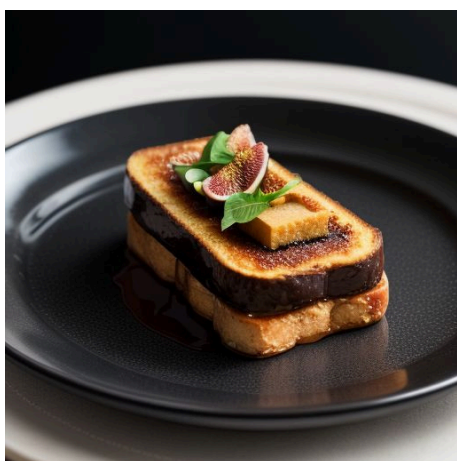
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## Appetisers



FOIE GRAS TERRINE

€39

A decadent terrine of foie gras, served with a sweet fig chutney, toasted brioche, and a balsamic reduction that offers the perfect balance of sweetness and richness.



DUCK CARPACCIO

€38

Thinly sliced duck breast, paired with fresh pomegranate seeds and a zesty orange dressing, delivering a fresh and vibrant flavour profile.

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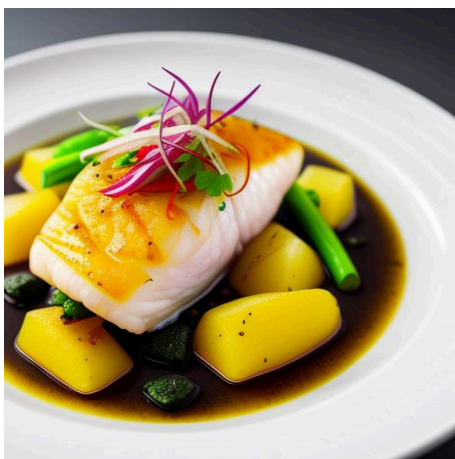
## Main Course



### WILD DUTCH VENISON

€48

A richly flavoured, succulent cut of wild venison served with tender red cabbage, aromatic juniper berries, and a velvety parsnip purée—offering a hearty yet refined experience.



### TURBOT FILLET

€35

Poached to tender perfection in a delicate white wine sauce, served with baby vegetables and saffron-infused potatoes for a refined yet satisfying dish.



### WAGYU BEEF RIBEYE

€48

Grilled Wagyu beef ribeye, renowned for its marbling and tenderness, accompanied by a rich port wine reduction and traditional pommes Anna for a decadent experience.

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## Main Course



NORTH SEA HALIBUT  
€42

Pan-seared to a golden crisp, served with beurre blanc sauce, aromatic fennel, and confit cherry tomatoes, bringing a taste of the sea to your plate.



ROASTED PUMPKIN  
RISOTTO  
€22

A creamy risotto featuring roasted pumpkin, complemented by the earthy flavours of sage, Pecorino cheese, and crunchy toasted pine nuts—a perfect balance of textures and flavours.

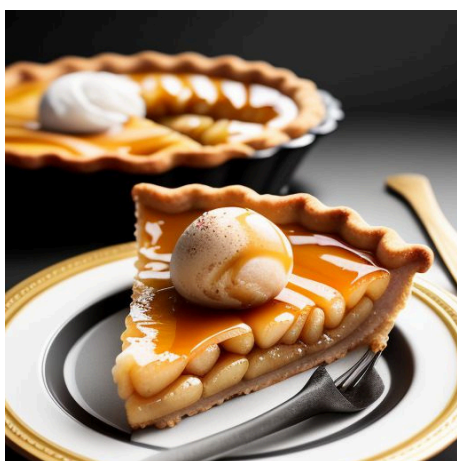
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## Dessert



DUTCH APPLE TART

€20

A comforting, warm apple tart made from locally sourced Dutch apples, complemented by cinnamon ice cream and a drizzle of smooth caramel sauce.



PISTACHIO CRÉMEUX

€24

A rich and silky pistachio crèmeux, served with a honey crisp for crunch, and paired with a refreshing raspberry sorbet for an indulgent yet balanced dessert.

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## Dessert



POACHED PEAR  
IN RED WINE

€22

A tender poached pear infused with rich red wine, served with smooth vanilla bean crème anglaise and crunchy almond praline, creating a sophisticated dessert experience.



GRAND MARNIER  
SOUFFLÉ

€26

A light, airy soufflé with a subtle Grand Marnier flavour, served with a rich and velvety crème anglaise, offering a perfect finish to your meal.

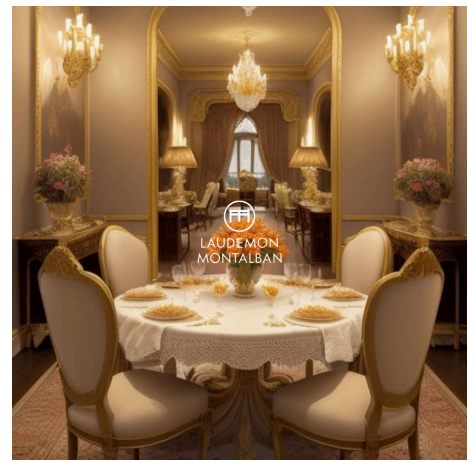
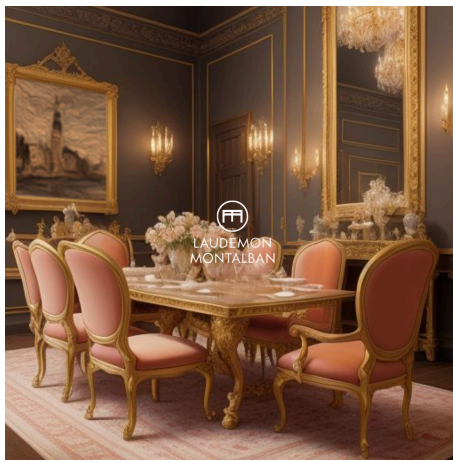
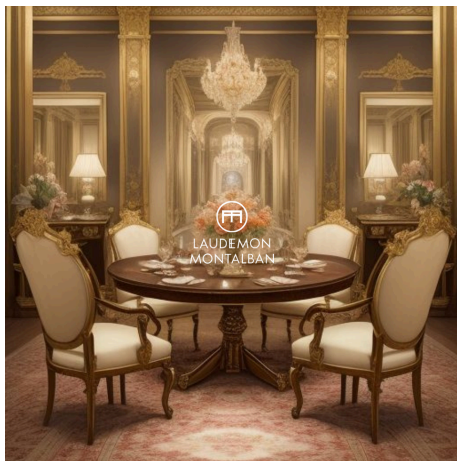
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Thank you for visiting



This menu is designed for **LAUDEMONTALBAN**. LAUDEMONTALBAN is an imaginary luxury hotel chain produced by The Protagonist Design Company, which includes eight hotels inspired by Claude Monet. **LAUDEMONTALBAN** draws from Monet's **Vue de la tour Montalban, Amsterdam**, painted in **1874**.