

LUNCH

BARRA GALLEGA SANDWICHES

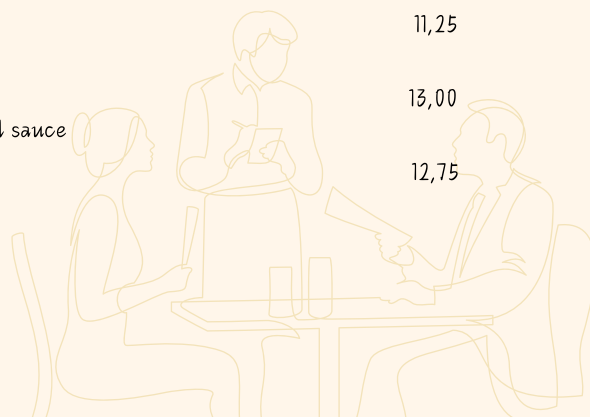
Gezond Cheese, butcher's ham, egg, cucumber, tomato, red onion and cocktail sauce	10,00
Carpaccio Beef carpaccio, gremolata, pine nuts, pumpkin seeds, parmesan cheese, truffle cream, rucola, pesto oil and balsamico	14,25
Tonno Tuna salad, cucumber, tomato, mixed lettuce, red onion	13,50
Brie Brie, stroop - apple syrup, cashew nuts, rucola, honey - mustard spread	14,00
Bali Chicken filet, satay sauce, crispy onion, prawn crackers and tauge	14,00
Boneless Ribs Tender, marinated ribs with tapas sauce, mixed lettuce and red onion	14,25

DUO SANDWICHES

Di Mare Duo of smoked salmon with cocktail sauce and smoked trout with honey mustard dressing on toasted tramezzini bread with mixed lettuce, red onion, sundried tomatoes, olives, balsamico and pesto oil	15,75
Carne Duo of carpaccio with pine nuts and pumpkin seeds, parmesan cheese and truffle cream and vitello tonato with tuna salad with red onion served on toasted tramezzini bread with mixed lettuce, sundried tomatoes, olives, pesto oil and balsamico	14,75

GRILLED SANDWICHES

Ham and/or cheese Butcher's ham and/or cheese with garlic oil and cocktail sauce	9,50
Hawaiï Ham, cheese, pineapple with garlic oil and cocktail sauce	11,25
Caprese Cheese, mozzarella, tomato, rucola, red onion, pesto oil with garlic oil and cocktail sauce	13,00
Momus Ham, cheese, salami, red onion, chili sauce with garlic oil and cocktail sauce	12,75



CLASSICS

Van Dobbe Meat Croquettes

With fries or bread

13,75

Sunny Side Up Egg

3 eggs with ham/cheese/bacon or a variation

14,00

Farmers Egg Sandwich

3 eggs with ham, cheese, leek, bell pepper, mushrooms and onion

15,25

Club Sandwich

Chicken filet, bacon, cheese, tomato, egg, red onion, lettuce, cocktail sauce and fries

15,00

SALADS

Chicken Ceasar

Chicken filet, romaine, croutons, parmesan, bacon, traditional dressing

16,50

Shrimp Avo

Tiger shrimps, avocado, iceberg lettuce, mix lettuce, shredded carrot, DRESSING

17,00

Madeira Bacon

Bacon coated in madeira sauce, mixed lettuce, tomato, cucumber, croutons, onion and cashew nuts

16,50

SOUPS

Tomato Cream Soup

7,50

Esther's Onion Soup

Secret recipe of our chef, served with toast and molten cheese

8,00

Day Soup

7,50

PASTA

Tagliatelle Scampi

Aglione olio - garlic oil with shrimps

19,50

Tagliatelle Carbonara

Homemade carbonara sauce - bacon, egg, parmesan cheese, black pepper

17,50

Penne Napolitana Burrata

Fresh tomato basil sauce with burrata

17,75

Tagliatelle Arrabiata

Fresh, spicy tomato sauce and burrata

17,75

Tagliatelle Pesto Pistache

Homemade green pistachio pesto, marinated chicken, cherry tomatoes and topped with parmesan cheese

19,00





SPECIALS

CHICKEN SCHNITZEL

Homemade chicken schnitzel served with fries & mayonnaise and cucumber salad

15,50

MEATBALLS FROM LIEGE

Beef meatballs in sweet sour sauce with fries, salad and bread

15,50

DAY SOUP

7,50

SIGNATURE BURGERS

CHEESEBURGER

100% Black Angus beef burger with cheddar cheese, tomato, iceberg lettuce, caramelized onion, homemade sauce, onion rings; with fries and burger relish

Bacon

21,00

+1,50

VEGGIE BURGER

Avocado - soy patty, cheese, tomato, mix lettuce, pickles, onion; fries and burger relish

18,50

PASTA

TAGLIATELLE SCAMPI

Aglione olio - garlic oil with shrimps

19,50

TAGLIATELLE CARBONARA

Homemade carbonara sauce - bacon, egg, parmesan cheese, black pepper

17,50

PENNE NAPOLITANA BURRATA

Fresh tomato basil sauce with burrata

17,75

TAGLIATELLE ARRABIATA

Fresh, spicy tomato sauce and burrata

17,75

TAGLIATELLE PESTO PISTACHE

Homemade green pistachio pesto, marinated chicken, cherry tomatoes, topped with parmesan cheese.

19,00



STARTERS

MEAT

Steak Tartar

15,00

Finely diced Australian Black Angus round steak mixed with red onion, pickles, jalapeño, parmesan cheese, truffle, salt, and pepper, accompanied by truffle mayo, sun-dried tomatoes, and arugula

Carpaccio

14,75

Thinly sliced beef, arugula, gremolata, truffle cream, red onion, pine nuts, and pumpkin seeds, sun-dried tomatoes, balsamico and pesto oil

FISH

Gambas Saganaki

16,00

Peeled Tiger shrimps, tajeska olives, feta in tomato sauce oven baked with parmesan cheese, served with baguette

VEGETERIAN

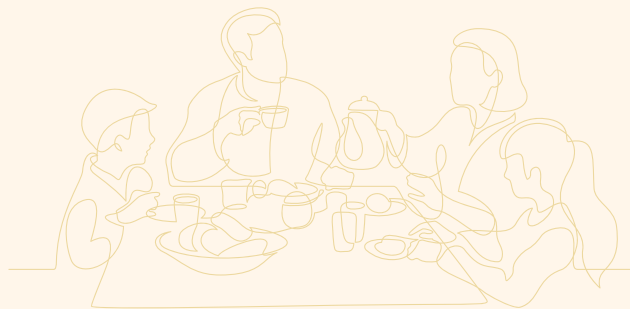
Burrata Salade

15,00

Cherry tomatoes and burrata on mixed greens, with red onion, balsamico cream, honey mustard dressing, and beetroot crumble

Tomato Cream Soup

7,50



STEAKHOUSE MOMUS

TENDERLOIN SKEWER - 225 GRAM
Tenderloin | herb crust | seasonal vegetables

25,50

AUSTRALIAN BLACK ANGUS ROUND STEAK - 250 GRAM
Round steak | seasonal vegetables

26,00

RIBEYE STEAK GRAINFED - 250 GRAM
Ribeye | seasonal vegetables

33,50

BLACK ANGUS ENTRECÔTE GRAINFED - 300 GRAM
Entrecôte | seasonal vegetables

37,50

MIXED GRILL
80g round steak | 80g pork tenderloin | 100g chicken skewer | boneless ribs | seasonal vegetables |
garlic sauce

24,50

FRIES
SAUCE

Fries / Sweet potato fries
Red porto with cassis / Madeira / Pepper / Garlic

Seasonal Vegetables

5,00



We suggest pairing steaks with Carnivor Cabernet Sauvignon. This wine enhances the flavors of the steak, allowing them to truly shine.

MAIN COURSES

SATÉ Á LA MOMUS

Marinated pork or chicken satay with peanut sauce, atjar, salad, crispy onion, cracker

22,00

STICKY BONELESS RIBS

Marinated boneless ribs, fresh salad with sesame seeds, pickled radish and onion, chilli

21,50

Additional rib +3,00

LIMBURGS ZUURVLEES

Traditionally braised beef, slow cooked in tangy, dark sauce, served with salad

20,00

GAMBAS SAGANAKI

Oven baked Tiger Shrimps with tajeska olives, feta, tomato sauce, garlic, parmesan served with baguette

24,00

Additional shrimp +1,50

SALMON FILET

Oven baked salmon filet on seasonal sautéed vegetables with spinach mousseline

24,75

VEGETERIAN STEW

Oven baked vegetables in tomato sauce with cheese and feta

21,50

TURKEY FILET

Marinated in homemade spicemix, served on sautéed vegetables with madeira sauce

21,00

All main courses are served with fries except for Gambas Saganaki

DESSERTS

Passion Fruit Parfait

Homemade French parfait, passionfruit puree, red berry coulis

9,00

Dame Blanche

3 scoops vanilla ice cream served with whipped cream and chocolate sauce

8,50

Crème Brûlée

Creamy vanilla custard and caramelized, crispy top

9,00

Lavacake

Warm molten chocolate cake served with chunk caramel icecream, red berries

8,75

GROUP DINING & SPECIAL EVENTS

At Restaurant Momus, we are happy to accommodate groups for lunch and dinner. Whether you're planning a gathering with friends or a corporate event, we offer tailored dining experiences to suit your needs.

Group Dining Options

- Choose from our 1, 2, or 3-course menus
- Fixed-price menus per person
- Customizable drink arrangements

A private room available for rent or reservation for group dining

For more details on menu options and pricing, please contact us at info@restaurantmomus.eu, and we will be happy to assist you.

COCKTAIL WORKSHOPS

Looking for a fun and interactive experience? We also organize cocktail workshops at our cocktail bar, *Somewhere in the Middle*. Learn from our expert mixologists and shake up some delicious drinks while enjoying a great atmosphere.

Contact us today to plan your next group dining experience or cocktail workshop!

Somewhere in the Middle

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6211LC, Maastricht
cocktails@somewhereinthemiddle.nl

Restaurant Momus

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