



## ENGLISH MENU



# LE MONDE

SHARING IS CARING

## Our Famous Tapas

### Tapas Royale

- Filet mignon with romesco salsa and cognac-pepper sauce
  - Scampi sukiyaki with tropical salsa and coconut
- Marinated, slow-cooked chicken thigh with satay sauce and carrot chips
  - Dates baked in bacon with goat cheese mousse and peanuts
    - Patatas Bravas with spicy chili sauce
  - Tomato salad with pesto, feta cream, and tapenade
    - Manchego Curado
    - Homemade herb focaccia with aioli

Allergens: Egg, milk, wheat, all types of nuts, shellfish, soy, sulfite

**NOK 439**

### Tapas VIP

- Herb-grilled marinated lamb rack with cranberry and mint sauce
  - Filet mignon with romesco salsa and cognac-pepper sauce
- Marinated, slow-cooked chicken thigh with satay sauce and carrot chips
  - Scampi sukiyaki with tropical salsa and coconut
  - Baked New Zealand mussels with garlic, herbs, and tomato butter
    - Patatas Bravas with spicy chili sauce
- Green beans marinated in herbs with feta cream and black olive mousse
  - Brie de Meaux with truffles, grapes, grissini, and nuts
    - Homemade herb focaccia with aioli

Allergens: Egg, milk, wheat, all types of nuts, shellfish, soy, sulfite

**NOK 489**

### Chef's Recommendation

- Albondigas with spicy tomato sauce
  - Scampi sukiyaki with tropical salsa and coconut
- Marinated, slow-cooked chicken thigh with satay sauce and carrot chips
  - Cod a la Plancha: beer-glazed cod with pickled zucchini and aioli
    - Patatas Bravas with spicy chili sauce
  - Tomato salad with pesto, feta cream, and tapenade
    - Homemade herb focaccia with aioli

Allergens: Egg, milk, wheat, all types of nuts, shellfish, soy, sulfite

**NOK 395**

### Cheese & Charcuterie Plate

[SERVES TWO]

Our selection of aged cheeses and Iberico ham, served with grilled herb toast, Setesdal flatbread, caramelized nuts, and fruit

Allergens: Egg, milk, wheat, all types of nuts

**NOK 429**

### Vegetarian/Vegan Tapas

Our chef offers daily recommendations.  
Please ask your server for today's selection.

Allergens: Ask your server

**NOK 389**

# Salads & Snacks

<b>Grilled Halloumi</b>	99
<i>Served with salad, apple, and nuts cooked in honey and white wine</i>	
Allergens: Milk, all types of nuts, sulfite	
<b>Tomato Salad with Pesto, Feta Cream, and Tapenade</b>	69
Allergens: Milk	
<b>Pasta Salad</b>	89
<i>With bacon, feta cream, and sun-dried tomatoes</i>	
Allergens: Milk	
<b>Pimientos de Padrón with Lime and Sea Salt Green Beans</b>	89
<b>Green Beans</b>	79
<i>Marinated in herbs, served with feta cheese and black olive mousse</i>	
Allergens: Milk	
<b>Patatas Bravas with Spicy Chili Sauce</b>	79
<b>French Fries with Aioli</b>	69
Allergens: Egg, mustard	
<b>Manchego Curado</b>	99
<i>Rich Spanish cheese served with walnuts cooked in wine and honey</i>	
Allergens: Milk, walnuts	
<b>Brie de Meaux</b>	99
<i>With truffles, grapes, grissini, and nuts</i>	
Allergens: Milk, all types of nuts, wheat	
<b>Chèvre</b>	99
<i>With flatbread, strawberries, and nuts</i>	
Allergens: Milk, all types of nuts, wheat	
<b>Spanakopita</b>	89
<i>Two fried feta rolls with herbs and ranch dressing</i>	
Allergens: Wheat, egg	
<b>Spanish Olives</b>	49
<i>Marinated in lemon and coriander</i>	
<b>Grilled and Salted Almonds</b>	49
Allergens: Almond	
<b>Feta Cream</b>	49
Allergens: Milk	
<b>Hummus</b>	49
<b>Broccoli Salad</b>	69
<i>With bell peppers, raisins, and pine nuts</i>	
Allergens: Egg, milk, pine nuts, sulfite	
<b>Aioli</b>	39
Allergens: Egg	
<b>Focaccia with Aioli</b>	69
Allergens: Egg, wheat, mustard	

# Fish & Shellfish

<b>Scampi Sukiyaki with Tropical Salsa and Coconut</b>	99
Allergens: Milk, shellfish	
<b>Cod a la Plancha</b>	129
<i>Beer-glazed cod with pickled zucchini and aioli</i>	
Allergens: Fish, wheat	
<b>Three Fried Wild Prawns</b>	119
Allergens: Egg, soy, sesame, shellfish, wheat	
<b>Baked Scallops in Lobster Sauce with Dill</b>	139
Allergens: Milk, shellfish, mollusks	
<b>Three Baked New Zealand Mussels</b>	139
<i>With garlic, herbs, and tomato butter</i>	
Allergens: Milk, shellfish	

# Meats

<b>Filet Mignon</b>	129
<i>Served with romesco salsa and cognac-pepper sauce</i>	
Allergens: Nuts, milk, sulfite	
<b>Herb-Grilled Marinated Lamb Rack</b>	149
<i>Served with lingonberries and mint sauce</i>	
<b>Le Monde Dry-Aged Beef Carpaccio</b>	149
<i>With capers, beets, salad, and poached egg</i>	
Allergens: Egg, mustard, wheat	
<b>Baked Chorizo</b>	129
<i>With feta mousse and roasted pepper salsa</i>	
Allergens: Milk	
<b>Marinated, Slow-Cooked Chicken Thigh</b>	89
<i>With satay sauce and carrot chips</i>	
Allergens: Nuts, soy, milk	
<b>Albondigas: Spanish Meatballs in Spicy Tomato Sauce</b>	89
<b>Moroccan Pastilla with Chicken and Almonds</b>	99
Allergens: Wheat, egg, almonds, milk	
<b>Dates in Bacon with Goat Cheese Mousse and Peanuts</b>	129
Allergens: Milk, peanuts	
<b>Iberico with Grapes and Nuts</b>	119
Allergens: All types of nuts	

# Dinner Plates

## Grilled Tenderloin

Served with grilled vegetables, cognac-pepper sauce, Béarnaise sauce, and parmesan fries

Allergens: Egg, milk, sulfite

**NOK 395**

## Le Monde Lamb Shank

Slow-braised lamb shank with beetroot purée, mashed potatoes, and red wine sauce

Allergens: Milk, sulfite

**NOK 359**

## Beef Burger

Homemade burger with our special dressing, mixed salad, tomato, red onion, and cheddar cheese. Served with French fries and broccoli salad

Allergens: Egg, wheat, milk, mustard

**NOK 269**

## Le Monde Pasta with Tenderloin

Tagliatelle pasta in a creamy truffle sauce with garlic, chili, parmesan, asparagus, and grilled beef tenderloin

Allergens: Egg, wheat, milk, sulfite

**NOK 289**

## Creamy Soup

With roasted vegetables, feta mousse, and poached egg. Served with homemade focaccia and aioli

Allergens: Egg, milk, wheat, sulfite

**NOK 229**

## Le Monde Caesar Salad

With juicy chicken fillet, croutons, poached egg, and crispy Parma ham chips, tossed in a delicious Caesar dressing. Served with homemade focaccia and aioli

Allergens: Egg, wheat, milk

**NOK 269**

# Desserts

## Gateau Marcel - 169

French/Danish chocolate cake served with fruit and wild berry sorbet

Allergens: Milk, egg

## Le Monde Cheesecake - 169

Perfectly crafted by our chef, featuring lime mousse and citrus zest, served with fruit sugar brûlée and wine

Allergens: Wheat, milk, egg, sulfite

## Homemade Crème Brûlée - 169

Traditional French classic with vanilla, caramelized sugar, and fresh fruit

Allergens: Milk, egg, sulfite

## Chocolate Mousse - 169

With cherries marinated in rum

Allergens: Milk, egg

## Fresh Lemon Tart - 169

With meringue and fresh berries

Allergens: Milk, egg, wheat

## Sorbet Mix - 139

## Sorbet with Cava - 169

Mango, strawberry, and lemon sorbets. Served with fresh berries

## Draft Beer

CB 0,4l	119
Contains: Barley	
CB 0,6l	159
Contains: Barley	
Heineken 0,4l	139
Contains: Barley	

## Bottled Beer & Cider

Nøgne Ø IPA	129
Contains: Barley, wheat	
Nøgne Ø Blanc	129
Contains: Barley, wheat	
Birra Moretti	129
Contains: Barley	
Peroni Gluten Free	129
Contains: Barley (gluten-free)	
Estrella Damm Barcelona	129
Contains: Barley	
Sol	129
Contains: Barley	
Ginger Joe	129
Contains: Sulfite	
Grevens Pear Cider	129
Contains: Sulfite	
Bulmers	159
Contains: Sulfite	

## Soft Drinks

Coca-Cola	65
Coca-Cola Zero	65
Fanta	65
Sprite	65
Apple juice	65
Orange juice	65
Arctic Sparkling Water	65
Arctic Sparkling Lemon Water	65

## Non-Alcoholic Beverages


Heineken Alcohol-Free	95
Contains: Barley	
Nøgne Ø Stripped Craft	95
Contains: Barley, wheat	
Klokk & Co Fripa	95
Contains: Barley	
Ginger Joe Alcohol-Free	95
Contains: Sulfite	



# LE MONDE

MARKENSGATE 15 - 4611 KRISTIANSAND

TEL (+47) 38 34 04 24 · LEMONDETAPAS.NO

 FOLLOW US ON FACEBOOK

