



ENGLISH MENU

LE MONDE

Starters

All starters are served with homemade bread and honey butter.

Allergens: wheat, milk, sulphite

Gambas Royale • 215

Scampi sautéed in garlic and chili, blanched with white wine.

Allergens: shellfish, sulphite, milk

Carpaccio of Dry Aged tenderloin • 225

Thin slices of beef fillet with rocket salad, olive oil, lemon juice and parmesan.

Allergens: wheat, milk

Wagyu Beef • 359

Served with sweet potato, fruit puree, chimichurri and crispy asparagus.

Allergens:

Scallops in lobster sauce • 299

Fried scallops in creamy lobster sauce with dill.

Allergens: shellfish, milk, wheat

Mains

Tajine de Marakesh • 395

Lamb shank in a Moroccan clay pot with almond potatoes, steamed vegetables, demi-glace and raisins.

Allergens: sulphite

Burger • 289

Homemade burger with manchego, bacon and caramelized onions. Served with french fries and aioli.

Allergens: wheat, milk, sulphite

Classic entrecôte • 395

Parmesan fries, truffle dressing, grilled vegetables, homemade béarnaise sauce, sweet potato and passion fruit mousse.

Allergens: egg, milk

Tenderloin Provençale • 459

Grilled vegetables, Provençal potatoes, pepper sauce, sweet potato and passion fruit mousse.

Allergens: mustard

Dry Aged T-Bone (800 gr for 2 people) 590,- per person

Grilled vegetables, chimichurri, béarnaise sauce, pepper sauce, parmesan fries, sweet potato and passion fruit mousse.

Allergens: egg, milk, sulphite



SHARING IS CARING

Our Famous Tapas Boards

Tapas Royale

- Beef tenderloin with Romesco salsa and cognac pepper sauce
 - Sukiyaki scampi with tropical salsa and coconut
 - Chicken drumettes with satay and carrot chips
- Albondigas (Spanish meatballs) in spicy tomato sauce
 - Patatas bravas with spicy chili mayo
- Tomato salad with pesto, feta cream, and tapenade
 - Herb focaccia with aioli

Allergens: wheat, egg, nuts, milk, sulfite, soy

459

Tapas de la Casa

- Rack of lamb with cranberry and mint sauce
 - Bacon-wrapped baked dates
- Chicken drumettes with satay and carrot chips
- Mussels with garlic, herbs, and tomato butter
 - Patatas bravas with spicy chili mayo
 - Tomato salad with pesto
 - Herb focaccia with aioli

Allergens: wheat, egg, mustard, sulfite, milk, nuts, soy

469

Cheese & Charcuterie Board

[SERVES TWO]

A selection of our aged cheeses and Iberico. Served with herb toast, Setesdal flatbread, caramelized nuts, and fruit.

Allergens: wheat, milk, almonds

429

Vegetarian / Vegan Board

Today's recommendation from the head chef.

Ask your server about allergens

389



Tapas Dishes

Tomato Salad with Pesto, Feta Cream & Tapenade	79
Allergens: milk	
Patatas Bravas with Spicy Chili Mayo	99
Allergens: egg, mustard	
Pimientos de Padrón with Lime & Sea Salt Flakes	99
French Fries with Aioli	79
Allergens: egg, mustard	
Manchego Curado	109
Spanish aged cheese with grapes, honey, nuts & grissini.	
Allergens: milk, wheat, sulfite, nuts	
Chèvre	109
French goat cheese with honeyed nuts, flatbread & strawberries.	
Allergens: wheat, milk, nuts, sulfite	
Spanish Olives	59
Marinated in chili, coriander & lemon.	
Grilled & Salted Almonds	59
Allergens: almonds	
Focaccia with Aioli	79
Allergens: wheat, egg, mustard	
Aioli	49
Allergens: egg, mustard	
Scampi Sukiyaki with Tropical Salsa & Coconut	109
Allergens: shellfish, milk, sulfite	
Baked Scallops in Lobster Sauce with Dill	159
Allergens: milk, shellfish, sulfite	
Three Fried Wild Shrimps	129
Allergens: egg, soy, shellfish, wheat	
Three Baked New Zealand Mussels	149
With garlic, herbs & tomato butter.	
Allergens: milk, sulfite	
Beef Tenderloin Mignon	139
With Romesco and cognac pepper sauce.	
Allergens: nuts, sulfite	
Grilled Rack of Lamb	159
Herb-marinated with lingonberry & mint sauce.	
Allergens: sulfite	
Baked Chorizo with Feta Cream & Roasted Pepper Salsa	139
Allergens: milk	
Slow-Roasted Chicken Drumettes	99
With satay sauce & carrot chips.	
Allergens: nuts, soy	
Albondigas	99
Spanish meatballs in spicy tomato sauce.	
Bacon-Wrapped Baked Dates	139
Iberico with Grapes & Nuts	129
Spanish long-aged ham.	
Allergens: sulfite, nuts	

Desserts

Gateau Marcel • 169

French chocolate cake with fruit and wild berry sorbet.

Allergens: milk, egg

Crème Brûlée • 169

With vanilla and fruit.

Allergens: milk, egg, sulfite

Fresh Lemon Tart • 169

With meringue and fresh berries.

Allergens: milk, wheat, egg

Chocolate Mousse • 169

With rum-marinated cherries.

Allergens: milk, egg, sulfite

Sorbet Mix • 139

Mango, strawberry, and lemon with fresh berries.

With a glass of Cava • 169



On Tap

CB 0,4l	119
Contains: Barley	
CB 0,6l	169
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	69
Coca-Cola uten sukker	69
Fanta	69
Sprite	69
Eplemost	69
Appelsinjuice	69
Arctic Sparkling Water	69
Arctic Sparkling Lemon Water	69

Non-Alcoholic

Heineken 0.0	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

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● FØLG OSS PÅ FACEBOOK

