

## Good steak meat is the basis

American meat in Monarch is certified USDA. Besides other things it has to meet following conditions:

- meat has to have medium or higher grade of fat marbling this applies to about 30% of slaughtered beef cattle. Marbling provides juicy and extremely tasty eating experience
- meat is grade "A", which is the youngest state of adulthood – this gives better colour, texture, firmness and softness to the meat. Optimal age of beef cattle to slaughter is about 12 to 14 months
- yield grade of beef cannot exceed grade 3, where grade 1 refers to the leanest and grade 5 to the fattest beef cattle – which means, that the final product does not contain excessive amount of subcutaneous fat

USDA is a certification issued by the United States Department of Agriculture. USDA steaks in Monarch come from Angus beef cattle.

## Age and maturation of meat

Meat used for grilling must be distinguished by its crispness. This is affected by suitable cattle farming, breed, feed, style of slaughtering, processing and most importantly length of maturation. Post-mortem stiffness occurs on the 4<sup>th</sup> day after slaughtering. Therefore, you can eat meat right after the slaughtering or after it matures. To loosen the stiffness, whole halves of cattle are hanged for 1 to 2 weeks. In order to get the most tender meat, the beef undergoes dry aging process.

### Meat aging:

**Dry aging** – meat matures in special fridges at a temperature of 0-1°C with a humidity of 75%. At the bottom of the fridge are bricks from Himalayan salt which cause the humidity. Our meat matures 30 days to reach the best tasting experience. Meat becomes softer in taste, is crispier and gets rid of excessive water.

**Wet aging** – meat matures for up to two months in vacuum wrapping at a temperature of about 2°C. It does not have as much effect on the taste experience as dry aging.

## Which steak to order

Beef meat is divided into front and rear cuts. For steaks we use the rear part cuts, that comes from larger muscles, which causes better tenderness.

**Filet mignon** – lean and juicy steak. This is a small strip of flesh under the spine, which is the softest, most delicious and most expensive part of beef.

**Rib Eye** – steak from the front part of back, from the neck up to about half of the animal. Meat is marbled and is therefore the juiciest part of beef with distinctive taste. Right after Filet mignon it is the softest part of beef.

**New York strip** – steak from the rear part of back, from the middle to the tail. Lean part of juicy meat for a good price

**T-bone** – gourmet steak, you get to taste two different parts of beef, New York strip and Filet mignon, that are attached to a "T" shape back bone, each from a different side

**Porterhouse** – is also made up of two different cuts of beef attached to a bone. It delivers a mouthwatering combination of tender, succulent filet mignon and rich, flavourful New York strip. It includes more tenderloin steak than T-bone, along with a larger New York strip steak.

## Starters

Prime carpaccio with anchovy mayo & capers	399,-
Dry aged Rib eye carpaccio, truffle mayo 200g	589,-
Smoked beef tartare, garlic confit, bread	399,-
Dry aged Rib eye steak tartare, bone marrow	595,-
Roasted bone marrow, onion chutney, bread	335,-
Foie gras with pear chutney and port wine	595,-
Tuna tataki from Ventresca and jalapeño	695,-
Grilled shrimps, chilli & mango	355,-
Glazed carrots, Feta cheese, beetroot	245,-
Oyster Fines de Claires No2 6pcs	699,-

## Soups

Soup of the day	139,-
Dry aged beef consommé with meat croquette	195,-

## Salad

Marinated beetroot with dates, roasted almonds and homemade Feta	395,-
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## Burger

USDA filet mignon Prime beef burger, Cheddar, bacon jam, crispy onion, homemade French fries	575,-
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Dry aged USDA double beef burger with bacon, truffle mayo, Emmental, homemade French fries	895,-
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## Fish

Sea bass with celery risotto and saffron	745,-
Grilled shrimps, chilli & mango	599,-

## Risotto

Mushroom arborio rice risotto with oyster mushroom	455,-
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## Desserts

Semolina mousse with cinnamon and gingerbread ice-cream	149,-
Chocolate cake	195,-
Dessert of the day	149,-
Homemade gingerbread ice-cream	59,-
Homemade vanilla ice-cream	59,-
Lemon sorbet	59,-

## Cheese & smoked meat

Selection of homemade cheese	359,-
Selection of homemade smoked meat & deli	295,-

## USDA Black Angus Steaks

	reg / dry aged
New York strip 300g	990,-
Bone in New York strip 550g	1290,- / 1690,-
Filet mignon Prime 220g	1350,-
Rib eye 400g	1450,- / 1790,-
Bone-in Rib eye 550g	1550,- / 1990,-
T-bone 600g	1450,- / 1790,-
Porterhouse 800g	2250,- / 2750,-

## Czech steaks

	reg / dry aged
Filet mignon 250g	990,-
Bone-in Rib eye 500g, 55 days dry aged	1750,-

## USDA steaks tasting

for 2 people	3150,-
<i>(1x bone-in Rib eye 550g, 1x filet mignon Prime 220g, 1x homemade fries, 1x green salad, 1x sauce)</i>	

for 4 people	5590,-
<i>(1x T-bone 600g, 1x Rib eye 400g, 1x New York strip 300g, 1x filet mignon Prime 220g, 2x homemade fries, 1x grilled vegetables, 1x green salad, 2x sauce)</i>	

## Chef's choice

for 2 people	3895,-
<i>(Starters: 1x grilled shrimps, 1x smoked beef tartare, Main: 1x USDA bone-in Rib eye 550g, 1x USDA Filet mignon Prime 220g, 1x fries, 1x green salad, 1x sauce, Dessert: 1x semolina mousse with cinnamon)</i>	

## Side dishes

Homemade French fries	155,-
Mixed green salad	155,-
Mashed potatoes	155,-
Onion rings with garlic mayo	155,-
Ash-roasted potatoes	155,-
Grilled vegetables	155,-
Creamy spinach	155,-
Josper fried Padrón peppers	249,-

## Sauces

Peppercorn	95,-
Port wine sauce	95,-
Chimichurri	95,-
Smoked lemon mayonnaise	95,-
Roasted bone marrow	145,-