

Monastery Restaurant



\$45.00

First Course: Appetizer

(choice of one)

Potage Esau

A rich all vegetable based lentil soup with note of caramelized onion.

Hungarian Goulash Soup

The Goulash soup is a traditional dish in Eastern European cuisine. Features a rich sweet red paprika base, beef, potatoes, and finely stewed onions.

Soupe du Jour

(please ask)

Shrimp Cocktail

Freshly steamed and cooled shrimp served with cocktail sauce.

Tomato Salad with Feta Cheese

Thinly sliced tomatoes marinated in a semi-sweet vinaigrette and spices, topped off with feta cheese.

House Salad

An iceberg lettuce salad with tomatoes and finished with the house Dijon vinaigrette.

Second Course: Entrée

(choice of one)

Hungarian Gypsy Pork Cutlet

Pan sautéed, topped with sautéed green peppers, onions, and tomatoes. Served with Lyonnaise potatoes and steamed broccoli.

Goulash Bratislava

Classic beef goulash which features a rich paprika sauce and dumplings.

Serbian Goulash

Spicy twist on the classic beef goulash which features a rich paprika sauce, green peppers, tomatoes, and dumplings.

Szekely Goulash

Sweeter beef goulash which features a rich paprika sauce, Slavic sauerkraut, and dumplings.

Salmon with Lemon Butter

Broiled salmon in lemon butter. Served with Lyonnaise potatoes and steamed broccoli.

Schnitzel ala Holstein

Three pieces of scalloped veal pan sautéed and served in a natural sauce topped with a sunny side up egg. Served with Lyonnaise potatoes and steamed broccoli.

Escalope de Veau aux Champignons

Three pieces of scalloped veal pan sautéed and blanketed with mushrooms in a natural sauce. Served with Lyonnaise potatoes and steamed broccoli.

Veal Cordon Bleu

Tenderized veal filled with cheese and ham. Served with Lyonnaise potatoes, steamed broccoli, and a lemon wedge.

Second Course: Entrée

(choice of one)

Wiener Schnitzel

Two pieces of tenderized and lightly breaded veal, pan sautéed. Served with Lyonnaise potatoes, steamed broccoli, and a lemon wedge.

Veal Milano

Three pieces of scalloped veal pan sautéed in a natural lemon sauce. Served with Lyonnaise potatoes and steamed broccoli.

Quiche au Roquefort

Home made quiche made with Lorraine and Roquefort cheese.

Quiche Lorraine

Home made quiche made with Lorraine cheese and finely diced ham.

Cassoulet Mason

A rich, slow-cooked navy bean casserole originating in the south of France, containing beef, ham, and home made smoked sausage giving it a rich smoky flavor.

Breaded Pork Cutlet

Two tenderized and lightly breaded pork cutlets, pan sautéed. Served with Lyonnaise potatoes, steamed broccoli, and a lemon wedge.

Pasta Florentine

Angel hair pasta served with a vegetable cream sauce with

Bratwurst aux Pommes Lyonnaise

All veal sausage served with Lyonnaise potatoes and steamed broccoli. Alternately this dish can be served with Slavic sauerkraut and Lyonnaise potatoes.

Montebeliario

Pork and beef sausage served with served with Slavic sauerkraut and Lyonnaise potatoes

Stuffed Cabbage

Cabbage stuffed with seasoned veal and rice served in a sweet Slovakian tomato sauce with a hint of cinnamon. Served with dumplings.

Chicken Cardinal

Pan sautéed chicken breasts in a vegetable cream sauce with garlic and scallions. Served with Lyonnaise potatoes and steamed broccoli.

Chicken Cordon Bleu

Chicken breasts tenderized and rolled with cheese and ham. Served with Lyonnaise potatoes, steamed broccoli, and a lemon wedge.

Chicken Gypsy

Chicken breasts seasoned and pan sautéed, topped with sautéed green peppers, onions, and tomatoes. Served with Lyonnaise potatoes and steamed broccoli.

Third Course: Dessert

(choice of one)

Black Forest Cake

Chocolate cake filled with dark cherries, chocolate crème, and kirshwasser.

Palačinky

Two crepes filled with an apricot filling served hot and topped with powdered sugar.

Hot Apple Strudel w/Vanilla Sause

Thin pastry dough filled with apples, cinnamon, and sugar. Served with our homemade vanilla sauce.

Online Reservations



Downtown Norfolk Restaurant Week

