

# 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.

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**Online Reservations**



**Downtown Norfolk Restaurant Week**

