DOWNTOWN NORFOLK RESTAURANT WEEK

Monastery Restaurant

$45 Dinner

FIRST COURSE

Potage Esau
A rich all vegetable based lentil soup with a note of caramelized onion

Hungarian Goulash Soup
The Goulash soup is 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 with feta cheese.

House Salad
An iceberg lettuce salad with tomatoes and finished with the house dijon vinaigrette.

SECOUND COURSE

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 paprika sauce and dumplings.

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

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

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

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

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 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.

Wiener Schnitzel
Two pieces of tenderized and lightly breaded veal, pan sautéed. Served with Lyonnaise potatoes and 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.

DOWNTOWN NORFOLK RESTAURANT WEEK

Monastery Restaurant

$45 Dinner

SECOUND COURSE COUNTINUED...

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

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

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

Pasta Florentine
Angle hair pasta served with a vegetable cream sauce.

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.

Montebeliaro
Pork and beef sausage 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 a cinnamon. Served with dumplings.

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

THIRD COURSE

Black Forest Cake
Chocolate cake filled with dark cherries, chocolate creme, and kirshwasser.

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

Hot Apple Strudel w/ Vanilla Sauce
Thin pastry dough filled with apples, cinnamon, and sugar. Served with our homemade vanilla sauce.