

FLORIAN'S FAVORITE: GERMANY'S WHITE WINE OLYMP BY HELMUT DÖNNHOFF WILL LEAVE YOU SPEECHLESS...



BEAUTIFUL ORGANIC PRODUCE WITH LOVE

CAFFÈ VERGNANO, PRIME COFFEE ROASTED AND BLENDED IN TORINO PIEMONTE



FRESH SUSTAINABLE FISH CAUGHT DAILY. "RENKE" BEING MICHAEL'S FAVORITE

EXTRAORDINARY WILD HERBS & SPROUTS GROWN IN OUR OWN KITCHEN



OBERHAUSEN / NAHE RIVER
HÖHENKIRCHEN

LAKE STARNBERG

ALLGÄUER ALM OX



GRAS FED NATIVE BREED, PRIME BEEF FROM THE ALPS

MONACO → NAPOLI

TONDA IBLEA OLIVES

PISTACHIOS FROM BRONTE
WILD FENNEL



ALMONDS FROM NOTO

AMAZING HOME PRESERVED AMALFI LEMONS



BRUNELLO DI MONTALCINO FROM TUSCANY, QUINTESSENCE OF THE ITALIAN WINE WONDER



DELICIOUS MOZZARELLA DI BUFALA D.O.P. FROM CHEESE DAIRY "STELLA" NEAR NAPLES



FOOD

FROM MONACO TO NAPOLI WITH LOVE.

STARTERS

PROSCIUTTO SAN DANIELE
marinated olives / focaccia **17,00 €**

ANTIPASTI MISTI deluxe
marinated salmon / avocado / pickled vegetables
beef tartar / olives / pulpo / pecorino **24,00 €**

DUCK ESSENCE
ravioli / hazelnut / chive **10,00 €**

ROASTBEEF OF ALP OX
fermented vegetables / bottarga / ciabatta **17,00 €**

CRISPY PORK BELLY
beluga lentils / foie gras / cime di rapa **18,00 €**

YELLOW FIN THUNA
marigold beet / pea / yuzu **19,00 €**

MIXED LEAVES SUPERFOOD SALAD
goat cheese / black walnut / cranberry **16,00 €**

PASTA

TAGLIATELLE
planed black truffle / parmesan **23,00 €**

CASERECCIE
caponata / ricotta salata / olives **16,50 €**

GNOCCHI
veal ragout / pioppini / Swiss truffle **19,00 €**

LINGUINE ALLA PESCATORE
clams / wild caught prawns / San Marzano tomatoes **18,50 €**

MAINS

VARIATION OF LAMB
smoked pepper / artichokes / fig **32,00 €**

BLACK FEATHER POULT Label Rouge
pointed cabbage / cardoncelli / spice bernaïse **27,00 €**

SEA BASS
quince / chervil root / nut butter **28,00 €**

VEGETABLE GARDEN
cauliflower / egg yolk / bimi **19,50 €**

DESSERT

RED CURRANT
buttermilk / cashew / lemongras **9,00 €**

MONA's CREAMY CHOCOLATE TART
raspberry / candied ginger / baiser **11,00 €**

CHEESE VARIATION **16,00 €**

GRILL MENU

JACK's CREEK BLACK ANGUS
Fillet 200g **38,00 €**
Ryb Eye 300g **40,00 €**

TOMAHAWK STEAK
per 100g **10,00 €**

TOP UP SURF & TURF p.P. **10,00 €**

WILD CAUGHT PRAWNS / tomato garlic butter
1/2 pound **30,00 €**
1 pound **55,00 €**

SIDE DISHES

MONA's CREAMY POTATO PUREE
pure **5,00 €**
San Daniele / chive **6,00 €**
taleggio / n'duja **6,00 €**
black truffle / jus **9,00 €**

POTATO DIPPERS pure **6,00 €**

POTATO DIPPERS special à **8,50 €**
chili apricot
guacamole
sour cream
truffle

VEGETABLE SIDE DISHES à 6,00 €

Tuscan vegetables
wild broccoli / salty almonds
artichokes / candied tomatoes
Caesar salad

SAUCES

veal jus **5,00 €**
spice bernaïse **3,00 €**
truffle butter **5,00 €**
Café de Paris butter **3,00 €**

For any question regarding allergies please ask our service staff.

All Prices are in euro and including taxes. EC, VISA, AMEX and Mastercard are accepted.

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