



MONA'S MENU

WILD CAUGHT PRAWNS

water melon / sorrel / curry

CARPACCIO OF BLACK ANGUS

foie gras / brioche / raspberry

RAVIOLI

goat cheese / fig / frisée

TURBOT

zucchini flower / pea / ricotta

TRIO OF VEAL

chantarelles / tropea onion / cherry

WHITE PEACH

strawberry / ginger / chervil

3 course menu 59,00 €

each following course 10,00 € extra

or

6 course surprise menu chef's choice 89,00 €

Our sommelier recommends to this menu the a suiting wine trip

3-course wine accompaniment 24,00 €

for each other course 8,00 € extra charge

GRILL MENU



JACK'S CREEK BLACK ANGUS

fillet 200g 38,-

Rib-Eye 300g 40,-

TOMAHAWK STEAK (ab 1kg)

per 100g 10,-

TOP UP SURF & TURF p.P. 10,-

WILD CAUGHT PRAWNS / tomato garlic butter

½ pound 30,-

1 pound 55,-

MONA's CREAMY POTATO PURÉE

pure 5,-

taleggio / chive 6,-

black truffle / jus 9,-

POTATO DIPPERS PURE 6,-

POTATO DIPPERS SPECIAL à 9,-

chili apricot

guacamole

sour cream

truffle

VEGETABLE SIDE DISHES

tuskan vegetables 6,-

mixed chard / cashew nuts 6,-

chantarelles / spring leek 9,-

SAUCES

veal jus 5,-

truffle butter 5,-

café de Paris butter 3,-

MONA A LA CARTE



CARPACCIO OF BLACK ANGUS

foie gras / brioche / raspberry 19,-

MIXED SUMMER SALAD

forest mushroom / peach / kernel 15,-

upon choice with prawns or beef fillet stripes 28,-

SCALLOP

buttermilk / zebra tomato / jalapeno cucumber 19,-

RAVIOLI

goat cheese / fig / frisée 18,-

TAGLIATELLE

black truffle / parmesan 25,-

TURBOT

zucchini flower / pea / ricotta 28,-

TRIO OF VEAL

chantarelles / tropea onion / cherry 32,-

BEEF PRIME BURGER

brioche / guacamole / cheddar / bacon / roasted onion / potato dippers 21,-

MONA'S PASSIONFRUIT TARTLET

cantaloupe melon / coconut / bergamot 11,-

CHEESE VARIATION OF „TÖLZER KASLADEN“

16,-