





**MONA unifies Monaco and Napoli through a culinary Alpine crossing which connects the best of both places. The attraction of home and distance comes through in the raffinated combinations of the ingredients which are typical for both countries. The Italian hospitality is not only shown in the cordiality of the service but also in the passion of our kitchen staff. With lots of love to details chef de cuisine Christian Wurmsam presents his creations. After collecting some years of experience in star gastronomy he dedicates again to the modern culinary art of his hometown Munich.**

**The interior design of the restaurant was created by interior architect from London Afroditi Krassa who, inter alia, designed the restaurants for Heston Blumenthal. The design gets rounded up by the artworks of Daniel Mann who presents our culinary trip in this paintings.**

**Suiting our slogan „From Monaco to Napoli with love“ we wish you a pleasant dinner and say thank you for having you as our guests tonight!**

# MONA'S MENU

## GREATER AMBERJACK

Tonda di Chioggia / pea / salty lemon

## SUCKING CALF

Taggiasca olive / pine nut / caper

## RAVIOLI

goat cheese / fig / frisée

## PULPO

anchovies / cima di rapa / black garlic

## VENISON FROM DOMESTIC HUNTING

emmer wheat / cardoncelli / blackberry

## BASIL GIN

Gin Sul / lime / basil

**3-course menu 59,00 €**

**each following course 10,00 € extra**

Our sommelier suggests to this menu a matching wine tasting:

**3-course wine tasting 24,00 €**

**each following wine / course 8,00 €**

# MONA'S GRILL MENU

## JACK'S CREEK BLACK ANGUS

Fillet 200g 38,-

Rib-Eye 300g 40,-

## TOMAHAWK STEAK (ab 1kg)

Pro 100g 10,-

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

### WILD CAUGHT PRAWNS / tomato garlic butter

½ pound 30,-

1 pound 55,-

### MONA'S CREMY POTATO PUREE

pure 5,-

parmesan / chive 6,-

black truffle / jus 9,-

POTATO DIPPERS PURE 6,-

POTATO DIPPERS SPECIAL à 9,-

chili apricot

guacamole

sour cream

truffle

### VEGETABLE DISHES

Tuskan vegetables 6,-

cima di rapa / peppers 6,-

oven pumpkin / kernel 6,-

### SAUCES

Veal jus 5,-

truffle butter 5,-

Café de Paris butter 3,-

## MONA'S A LA CARTE

### CARPACCIO OF BLACK ANGUS

focaccia / lemon pepper / rucola 16,-

### AUTUMNAL MIXED SALAD

corn salad / fig / kernel 15,-

upon choice with caramellized goat cheese 19,-

prawns or beef fillet stripes 28,-

### CACCIUCCO „Ligurian fish stew“

16,- small

Aioli / saffron / ciabatta 26,- large

### TAGLIATELLE

black truffle / parmesan 25,-

### BLACK LINGUINE

21,-

wild caught prawn / clam / pulpo

### GNOCCHI

18,-

beef ragout / perl onion / Belper Knolle

### SEA BASS

chervil root / pumpkin / nut butter 28,-

### VENISON FROM DOMESTIC HUNTING

emmer wheat / cardoncelli / blackberry 32,-

### BEEF PRIME BURGER

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

### MONA'S PASSION FRUIT TARTLET

quince / coconut / bergamot 11,-

### CHEESE VARIATION OF „TÖLZER KASLADEN“

16,-

# MONA'S DRINKS

## **BELSAZAR RIESLING & TONIC**

Belsazar Riesling / Tonic Wasser / lemon **0,2 l / 8,50 €**

## **MONA SPRITZ**

Vermuth / elderly sirup / lemon juice / Soda / lime **0,2 l / 8,50 €**

## **LONDON VENEZIA**

Pimm's No.1 / Prosecco / lemon / Aqua Monaco Ginger Ale / cucumber / mint **0,2 l / 8,90 €**

## **LILLET SPRITZ**

Lillet / Prosecco / Soda / cucumber **0,2 l / 6,90 €**

## **RHABARBER SPRITZ**

Martini Bianco / rhubarb juice / mint / Aqua Monaco Tonic **0,2 l / 6,90 €**

## **PALERMO SPRITZ**

Limoncello / perl wine / Soda / lemon **0,2 l / 6,90 €**

## **SANBITTER SPRITZ**

Sanbitter / perl wine / cranberry / orange (alcohol free upon request) **0,2 l / 6,90 €**

## **GIN CHILLA SPRITZ**

Gin Chilla / Tonic Water / Soda **0,2 l / 8,50 €**

## **DANIEL MAN SPRITZ**

Campari / fresh orange juice / Bitter Lemon / Soda **0,2 l / 8,50 €**

## **WHITE WINE**

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### **2018 GRÜNER VELTLINER MONTEM**

Dockner / Kremstal

0,1 l / 4,20 €

### **2018 RIESLING**

Freimuth / VDP Rheingau

0,1 l / 4,50 €

### **2018 GRAUBURGUNDER**

von der Mark / Baden

0,1 l / 4,60 €

### **2018 WEISSBURGUNDER QBA TROCKEN**

Battenfeld-Spanier / VDP Rheinhessen

0,1 l / 5,40 €

### **2018 SAUVIGNON BLANC DOC**

La Tunella / Friuli

0,1 l / 5,90 €

## **RED WINE**

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### **2018 NERO D'AVOLA IGT**

Canicatti / Sicilia

0,1 l / 4,50 €

### **2016 PRIMITIVO DI MANDURIA DOP**

Antiche Contrade / Puglia

0,1 l / 5,40 €

### **2017 CÔTES DU RHONE BIO „LES ALBIZZIAS“**

Sait Etienne / Côtes du Rhone

0,1 l / 5,80 €

### **2016 ROSSO DI MONTALCINO DOC**

Fanti / Toscana

0,1 l / 6,00 €

### **2017 BLACK PRINT CUVÉE QBA**

Markus Schneider / Pfalz

0,1 l / 6,50 €

# MONA'S DRINKS

## BEER

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König Ludwig Hell draft beer **0,5 l / 4,80 €**  
König Ludwig Dunkel **0,5 l € / 4,80 €**  
König Ludwig Weißbier draft beer **0,5 l / 4,80 €**  
König Ludwig Leichtes Weißbier **0,5 l / 4,80 €**  
König Ludwig Weißbier alcohol free **0,5 l / 4,80 €**  
Warsteiner Pils **4,30 €**  
Warsteiner Pils alcohol free **4,30 €**

## SPIRITS

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GRAPPA NONINO Antica Cuvée **2cl / 10,50 €**  
WHISKEY Ardbeg **2cl / 7,00 €**  
COGNAC HENNESY V.S.O.P. **2cl / 7,00 €**  
Lantenhammer Haselnuss **2cl / 7,00 €**

## SPARKLING

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FRANCIACORTA – the best one from Italy / 61 Rosé / Berlucchi / Lombardia **0,1 l / 9,00€ 0,75 l / 58,00 €**  
PROSECCO SUP. VIGNA DEL CUC DOC / Case Bianche / Veneto **0,1 l / 6,90€ / 0,75 l / 39,00 €**  
CHAMPAGNER LAURENT PERRIER / Brut **0,75 l / 89,00 €**  
2017 PINOT / Brut / Freimuth / Rheingau **0,75 l / 45,00 €**

## SOFT DRINKS

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Mineral water  
Acqua Panna, still / San Pellegrino, sparkling **0,25 l / 3,30 € 0,75l / 6,90 €**  
Coca Cola / Fanta / Coca Cola light / Sprite / Mezzo Mix **0,2 l / 3,30 €**  
Acqua Monaco Ginger Ale / Bitter Lemon / Tonic Water **0,2 l / 3,80 €**  
Sanbitter **0,1 l / 3,50 €**  
Wolfra juices and nectars: apple / ribes / orange / passion fruit / mango / rhubarb / cranberry **0,2 l / 3,30 €**  
Juice mixed with water **0,4 l / 4,30 €**  
Homemade lemonade **0,4 l / 4,90 €**  
Fresh squeezed orange juice **0,2 l / 4,80 € 0,4 l / 7,90 €**

## HOT DRINKS

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Espresso **2,40 €** Doppio **4,20 €** Macchiato **2,60 €** Corretto Grappa **4,90 €**  
Cappuccino **4,20 €** Latte Macchiato **3,90 €** Milk coffee **4,20 €**  
Cup of coffee **3,90 €** Small cup of coffee **2,90 €**  
Hot chocolate **4,40 €** Tea specialities **4,20€**