



GRAN CAFFÈ
— RESTAURANT • LOUNGE BAR —

DEPUIS 2014
SINCE 2014

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grancaffe.net

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98000
MONACO

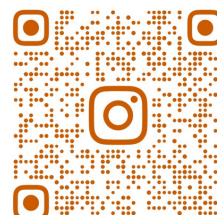
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Restaurant Menu

ENTREE/STARTERS

FRUTTI DI MARE IN GUAZZETTO

Poulpe, calamars, crevettes, moules,
sauce bisque, origan.
Octopus, squid, shrimp, mussels, sauce
bisque, oregano.
€22 (2-9-10-13)

BRESAOLA RUCOLA E GRANA BEEF PASTRAMI WITH ROQUETTE AND PARMESAN CHEESE

Bresaola, grana, salades, huile d'olive
bresaola, parmesan, salads, olive oil
€18 (4-13-14)

FLAN DE CEPES AVEC SAUCE AU FROMAGES ET TRUFFE

Oeufs, crème, cépes, truffe, fromage
eggs ,cream, porcini mushrooms, truffle, cheeses
€22 (1-4)

TAPAS

ASSIETTE GRAN CAFFE

Suggestion journalières du chef
daily suggestions from chef
€20 (1-2-4-5-7-11-10-13)

ASSIETTE DE CHARCUTERIE MISTE ET FROMAGES

Jambon Parme, mortadella Pistache , jambon
fumée, camembert, comté, gorgonzola.
Parma ham, Mortadella pistachio, smoked ham
camembert, comté, gorgonzola
€17 (4-8-13-14)

SALADES/SALADS

SALADE CÉSAR POULET SALAD CHICKEN CÉSAR

Salade romaine, poulet, parmesan,
croutons de pains, bacon grillé, sauce
césar
Romaine salad, chicken, Parmesan,
croutons, grilled bacon, Caesar dressing
€19 (2-4-5-13)

SALADE NIÇOISE

Salade mesclun, oeuf dur, thon, olives noir,
tomates, haricots verts, onions, origan,
poivrons
Mesclun salad, hard-boiled egg, tuna, black olives,
tomatoes, green beans, onions, oregano, peppers
€18 (1-2)

BARBAJUAN ET SALADE

Pate, courgette, artichaud, epinard, blette
dough, zucchini, artichokes, spinach, chard
15 € (1-4-13)

EMPANADAS DU CHEF

Pate, patate douce, mais, viande de boeuf
dough, sweet potato, corn, beef
€ 15 (1-4-13)

CHEESBURGER ET FRITTES

Viande de boeuf, cheddar, bacon fumée, tomates,
salade, cornichon pickles, oignons.
beef, cheddar, smoked bacon, tomato, salad,pickles,
onions.
€18 (1-4-11-13-14)

PASTA

SPAGHETTI AI FRUITTI DI MARE /SEAFOOD SPAGHETTI

**Gambas, calamars, moules, huile d'olive,
tomates, sauce bisque, ail, poivre noir et persil**
Prawns, calamari, mussels, olive oil, tomatoes,
bisque sauce, garlic, black pepper, and parsley
€26 (2-9-10-12-13)

SPAGHETTI ALLA CARBONARA

**Lardons fumées, oeuf, parmesan et
poivre noir**
Smoked bacon, egg, Parmesan, and
black pepper
€20 (1-4-13-14)

GNOCCHI ALLA SORRENTINA

**Sauce tomate, ail, mozzarella di
bufala, huile d'olive**
Tomato sauce, garlic, buffalo
mozzarella, olive oil
€22 (1-4-12-13)

PENNE ALL'ARRABIATTA

**Sauce tomates, piment, persil et
huile d'olive**
Tomato sauce, chili pepper, parsley,
and olive oil
€16 (12-13)

GNOCCHI GORGONZOLA E NOCI

crème, gorgonzola, parmesan, noix
cream, gorgonzola cheese, parmesan,
walnuts
€22 (1-4-13)

Liste de allergènes

- (1) oeuf, egg, huevo, uova
- (2) poisson, fish, pescado, pesce
- (3) lupin, altramuz, lupini
- (4) lait, milk, leche, latte
- (5) moutarde, mustard, mostaza, senape
- (6) arachide, peanut, cacahuete, arachide
- (7) soya, soja, soia

PENNE ALL'AMATRICIANA

**Sauce tomates, lardons fumées, onions,
piment, persil et huile d'olive**
Tomato sauce, smoked bacon, onions, chili
pepper, parsley, and olive oil
€18 (12-13-14)

PENNE AL PESTO

**Pignons, basilic, parmesan et huile
d'olive**
Pine nuts, basil, Parmesan, and olive oil
€19 (4-8-13)

TAGLIATELLE AI PORCINI

Cépes, ail, huile d'olive
porcini mushrooms, garlic,
€26 (1-13)

TAGLIATELLE AL SALMONE

**Crème, sauce tomate, saumon fumé,
onion et persil**
Cream, tomato sauce, smoked salmon,
onion, and parsley
€26 (1-2-4-12-13)

PACCHERI CALAMERI GAMBERI

**Calamars, bisque, crevettes,
tomates, persil et huile d'olive**
Tomato, calamari, shrimps, parsley,
and olive oil
€28 (9-10-12-13)

- (8) fruits à coque, nuts, frutos secos ,
- (9) mollusques, molluscs, moluscos,
- (10) crustacés, crustacean, crustáceos,
- (11) sésame, sesame, sésamo,
- (12) céleri, celery, apio, sedano
- (13) céréale gluten, glutine
- (14) sulfites, sulphites, sulfitos, solfiti

PINSA ROMANA

(Pizza)

DIAVOLA

**Mozzarella, sauce tomate, salami
épicé**

Mozzarella, tomato sauce, spicy salami
€22 (4-12-13-14)

TARTUFO

**Mozzarella, sauce tomate, truffe fraîche, et
pousse d'épinards**

Mozzarella, tomato sauce, fresh truffle, and spinach
sprouts
€38 (4-13)

NEPTUNE

**Mozzarella, sauce tomate, thon,
oignons, olive noires.**

Mozzarella, tomato sauce, tuna, black
olive, onions
€22 (2-4-12-13)

FROMAGES

**Mozzarella, gorgonzola, edamer,
camembert**

€24 (4-13)

VEGETARIENNE

**Légumes, tomates cerises, courgette
haricot-vert, broccoli, olives noire pousse
d'épinard**

Vegetables, cherry tomatoes, zucchini,
broccoli and spinach sprouts
€22 (4-12-13)

REINE

**Mozzarella, sauce tomate, jambon blanc
fumé, cépes, olives noires**

Mozzarella, tomato sauce, smoked ham,
mushrooms, black olives
€22 (4-12-13-14)

GOURMANDE

Mozzarella bufala, mortadella, pistache

Buffalo mozzarella, mortadella, pistacho.
€24 (4-8-13-14)

MARGHERITA

Sauce tomate, mozzarella, basilic

Tomato sauce, mozzarella, basil
€18 (4-12-13)

DESSERT

Tiramisu

Maison avec spéculoos et café

Homemade tiramisu with Speculoos and coffee
€8 (1-4-13)

Pain perdu

Glace vanille et caramel beurre salé

French toast with vanilla ice cream and salted
caramel
€8 (1-4-13)

Crêpes

sucrée / 5 €

nutella / 6 €

caramel spéculoos / 6 €

supplément glace / 3€ (1-4-13)

Cheesecake

Avec sauce au choix

Cheesecake with sauce of choice
€8 (4-13)

Panna cotta

Avec coulis de fruits rouge

Panna cotta with red fruit coulis
€8 (4)

Moelleux au chocolat

Avec boule de glace

Chocolate fondant with a scoop of ice
cream
€10 (1-4-13)

PLAT PRINCIPALE

MAIN COURSE

SEARED TUNA WITH A SESAME CRUST

**Thon sashimi, sésames, pousses
d'épinards avec le riz vinaigré**

Sashimi tuna, sesame seeds,
spinach sprouts, with vinegared rice
€28 (2-7-11)

TARTARE DE BŒUF/ BEEF TARTARE

**Viande hachée 100% boeuf, cornichon,
capres, persil, oignon, oeuf, worcester
sauce, tabasco, et ketchup**

100% beef minced meat, pickles, capers,
parsley, onion, egg, Worcestershire sauce,
Tabasco, and ketchup
€24 (1-4)

TATAKI DE BŒUF AU SAUCE ASIATIQUE BEEF TATAKI WITH ASIAN SAUCE

**Coeur de rumsteck, sauce asiatique, sesame
avec le riz vinaigré**

Heart of rump steak, Asian sauce, sesame, with
vinegared rice
€28 (7-11)

ACCOMPAGNEMENTS/ SIDE DISHES

Salade verte/Green salad

Frites/Fries

**Légumes vapeur/Steamed
vegetables**

Riz vinaigré/Vinegared rice

8 €

MILANAISE DE POULET/ CHICKEN MILANESE

**Poulet halal, chapelure, oeuf, farine
avec frites**

Halal chicken, breaded, with egg, flour,
and fries
€25 (1-13)

PAVÉ DE SAUMON SAUCE TERIYAKI/ SALMON FILLET WITH TERIYAKI SAUCE

**Saumon, sauce teriyaki, sésame avec
légumes vapeur**

Salmon, teriyaki sauce, sesame with
steamed vegetables
€28 (2-7-11)

TOURNEDOS ROSSINI

**viande de boeuf, escalope de foie de
cannard, truffe**

beef, duck liver escalope, truffle
€32 (13)

POULET PLANÇA

**Supreme de poulet halal , legumes de saison
chicken brest, vegetables of season**

€25

MENU ENFANT 12€

PENNE SAUCE TOMATE

pate, sauce tomate + boisson

+1 boule de glace

(12-13)

MINI MILANAISE DE POULET HALAL

supreme de poule halal ,frites+ boisson

+1 boule de glace

(1-13)

WINE LIST

ITALIAN WHITE WINES BY THE GLASS

Donnafugata Anthilia / 8€
Tentante Maccan Chardonnay / 8€
Miraval rose / 15€

ITALIAN WHITE WINES

Donnafugata Anthilia / 35€
Tenuta Maccan Chardonnay / 29€
Tenuta Maccan Pinot Grigio / 28€
Gajauda Vermentino / 40€
Gries Gewureztraminer DOC / 43€
Argiolas Vermentino / 33€

FRENCH WINES

BOURGOGNE

Chablis 1 Cru Grand Cuvee / 50€
Verret Pinot Noir / 45€

BORDEAUX

Chateau La Chapelle St Emillion / 46€

LOIRE

La Grappe D'or Pouilly Fumé Blanc / 58€
Les Beaux Regards Sancerre Rouge / 60€

PROVINCE

La Vie En Rose
56€
Minuty Prestige Rose
59€
Miraval Rose
62€

ITALIAN RED WINES BY THE GLASS

Valpolicella Classico Tommasi / 10€
Donnafugata Sedara / 11€
Castelletto Chianti / 12€

ITALIAN RED WINES

Valpolicella Classico Tommasi / 40€
Col Dorcia Rosso Montalcino / 53€
Santa Cristina / 47€
Donnafugata Sedara IGT / 42€
Barbera Asti Prunotto Fiulot / 60€ Cassero
Della Sala Pinot Nero IGT / 70€

FRANCIACORTA

Montenisa Cuvee Royale Franciacorta/ 100€

PROSECCO

Col Dei Salici Prosecco SVP / 50€
Il Roggio Prosecco Millesimato DOCG / 35€

CHAMPAGNE

Moet Chandon Brut/ 140€

Moet Chandon Rose / 210€

Ruinart de Ruinart / 170€

Joseph Perrier Cou. / 70€

DRINKS LIST

CAFES

Espresso / €2
Decaffeinated coffee / €3
Double espresso / €4
Latte / €4.5
Americano / €3
Hazelnut macchiato / €2.20
Flat white / €4.5
Cappuccino / €4
Ice coffee / €5
Hot Chocolate / €5
Ice latte €6

Alternative milk:

oats/soy/almond/coconut/ €1.5
Whipped cream chantilly
supplement/€2

TEA

Black - Earl gray - Chamomile
- Green - Mint/ €3.5

SYRUP WITH WATER

Grenadine, strawberry, peach,
mint, lemon, coconut, vanilla /
€3

BOTTLED BEERS

Corona /€7
Desperadoes/€7

APERITIFS

Apérol Spritz /14 €
Hugo Spritz / 14 €
Ricard /7 €

SODAS

Coca-Cola bottle 33cl/€5
Coca-Cola Zero bottle 33cl/ €5
Sprite bottle 33cl/€5
Fanta bottle 33cl/€5
Cold peach tea/ €5
Cold lemon tea/€5
Schweppes lemon/€5
Schweppes tonic/€5
Red Bull/ €7

Evian water in bottle 50cl €4
San Pellegrino water in bottle 50cl €4

Panna water in bottle 75cl/7 €
San Pellegrino water 75cl/7 €

FRUIT JUICE

Pressed orange/ €7
Squeezed lemon/ €7

Orange, pineapple, peach, pear
ACE/€5

DRAFT BEER

Heineken draft 25cl/€5.50
Heineken draft 50cl/€9

WINE BY THE GLASS

Prosecco / €7
White / €5
Pink / €5
Red /€5

COCKTAIL MENU

LONG ISLAND ICE TEA

Rhum, gin, vodka, triple sec S&S,
coca-cola/ 16 €

BOSTON TEA PARTY

Vodka, rhum, gin, triple sec, kahlua,
S&S, top cola / 16 €

TOKYO ICE TEA

Vodka, rhum, gin, midori, S&S, top
lemon soda / 16 €

BLUE DO IT

Vodka, gin, tequila, blue curaçao,
S&S, top soda / 16 €

TEQUILA SUNRISE

Tequila, orange juice, grenadine /
€15

BAHAMA MAMA

Rum, coconut liqueur, banana syrup,
grenadine, orange juice and pineapple
/ €15

MOSCOW MULE

Lemon juice, vodka and ginger beer
/ €15

IRISH COFFEE

Cane sugar syrup, whiskey, coffee,
cream / €16

LIGHTS OFF HAVANA

Melon liqueur, coconut liqueur,
orange and pineapple juice, top
soda/ €15

PIÑA COLADA

Rum, coconut liqueur, pineapple juice/
€15

CAIPIRINIA

Cachaça, lime, brown sugar / €17

CAIPIROSKA

Vodka, lime, brown sugar / €17

CUBA LIBRE

Dark rum, lime, brown sugar, top cola / €17

BLACK RUSSIAN

Vodka, coffee liqueur/ 15 €

WHITE RUSSIAN

Vodka, coffee liqueur, cream / €15

AMERICANO

Campari bitter, red martini, soda / €15

NEGRONI

Campari bitter, red martini, gin / €15

MOJITO

White rum, lime, brown sugar, mint, top
lemon soda / €17

SEX ON THE BEACH

Vodka, peach and strawberry syrup,
orange juice and pineapple juice/
€15

KAMIKAZE BLUE

Vodka, blue curaçao, triple sec, S&S / 15
€

TAY MAY

Dark rum, white rum, triple sec,
Grenadine / €15

TURQUOISE BLUE

Rum, blue curçao, S&S, pineapple
juice / €15

MOCKTAILS

CRAZY BEACH

Orange and pineapple juice, strawberry
syrup / €12

PINEAPPLE FIZZ

Pineapple juice, S&S, Top lemon soda/ €12

VIRGIN MOJITO

Lime, brown sugar, mint, top lemon soda /
€13

VIRGIN COLADA

Coconut syrup, pineapple juice/ €12

BANANA COLADA

Banana syrup, coconut syrup, pineapple
juice / €12