

MONDAINE

de Paris



Fiyatlar Türk lirasıdır. Fiyatlara %10 KDV dahildir.

Ürünlerimiz, alerjenlerin bulunabileceği ortamlarda hazırlanmaktadır. Bazı ürünler; gluten, süt ürünleri, yumurta, soya, yer fıstığı, kereviz, hardal, balık ve kabuklu deniz ürünleri içerebilir veya bu ürünlerle temas edebilir.

Herhangi bir gıda alerjiniz varsa, lütfen sipariş vermeden önce ekibimizi bilgilendiriniz.
Menüde yer alan fiyatlar 20.04.2026 tarihinden itibaren geçerli olan fiyatlardır.

Prices are in Turkish Lira. Prices include 10 % VAT.

*Our products are prepared in environments where allergens may be present.
Some items may contain gluten, dairy, eggs, tree nuts, peanuts, soy, mustard, celery, sesame, fish, and shellfish.*

*If you have any food allergies, please inform our staff before placing your order.
The prices listed on the menu are valid as of 20.04.2026*

LES TABLES PARIS SOCIETY

Mün - Maison Revka - Beau CoCo - Girafe - Monsieur Bleu - Dar Mima - Apicius - Louie - Perruche
Il Bambini Club - Le Piaf - Bonnie - Mondaine - Laurent - Maxim's - La Suite - Baronne - Bistro Minim's



PAYLAŞIMLIK / SHARING

ISTAKOZ ROLL <i>Lobster Roll</i>	- 5200
KLASİK DANA TARTAR, PATATES KIZARTMASI <i>Classic Steak Tartare with French Fries</i>	- 2500
KARİDES TEMPURA <i>Shrimp Tempura</i>	- 1550
KLASİK KARİDES KOKTEYL <i>Classic Shrimp Cocktail</i>	-1550
YENGEÇ, AVOKADO ve MİSKET LİMONLU ÇITIR TOST <i>Crispy Toast with Crab, Avocado and Lime</i>	- 4000
TRÜF MANTARLI 'PIZZETTA' <i>Truffle Pizzetta</i>	- 1750
HAVYARLI 'PIZZETTA' <i>Caviar Pizzetta</i>	- 7100
TRÜF MANTARLI 'CROQUE-MONSIEUR' <i>Truffled Croque-Monsieur</i>	- 1350
MONDAINE DENİZ MAHSÜLLERİ TABAĞI <i>Lobster Cocktail, 10g Ossetra Caviar, Shrimp, Smoked Salmon, Seared Tuna</i>	- 15800
HAVYAR OSSETRA, 50g BLİNİ VE GARNİTÜRLERİ İLE <i>50g Ossetra Caviar, Served with blinis and condiments</i>	- 13000

BAŞLANGIÇLAR /
STARTERS

DİLİMLENMİŞ AKDENİZ LEVREĞİ, AVOKADO, BAL & LİMON SOS <i>Sliced Mediterranean Sea Bass with Avocado, Honey & Lemon Dressing</i>	- 2500
DANA 'CARPACCIO', TRÜF MANTARI, PARMESAN KREMASI, ROKA SALATASI <i>Beef Carpaccio, Sliced Truffle, Parmesan Cream, Arugula Salad</i>	- 2500
KAZ CİĞER TERRINE, KARMELİZE SOĞAN, AHUDUDU MARMELADI, ÇITIR BRIOCHE <i>Foie Gras Terrine with Caramelised Onion, Raspberr Marmalade and Crispy Brioche</i>	- 2300
BURRATA, MARİNE EDİLMİŞ DOMATESLER, FESLEĞEN PESTO <i>Burrata with Marinated Tomatoes, Basil Pesto</i>	- 2350
KRAL YENGEÇ, AVOKADO, YEDİKULE MARUL SALATASI <i>King Crab, Avocado, Baby Gem Lettuce</i>	- 3200
MANGO VE AVOKADOLU YEŞİL KİNOA SALATASI <i>Green Quinoa Salad with Avocado, Pomegranate and Mango</i>	- 1300
SOMON TARTAR, AVOKADO, TAZE BAHARATLAR <i>Salmon Tartare, Avocado and Fresh Herbs</i>	- 2550
AHTAPOT 'CARPACCIO', DOMATES 'CONFIT' SOSU <i>Octopus Carpaccio, Tomato Confit Dressing</i>	- 2650
PARMESANLI VE PORTAKALLI ENGİNAR SALATASI <i>Artichoke Salad with Parmigiano and Orange</i>	- 1470
SIRLANMIŞ TON BALIĞI, REZENE SALATASI, SUSAM, ÇÖREKOTU, KUMKUAT ŞEKERİ VE NARENCİYELİ SOYA SOSU <i>Seared Tuna with Fennel Salad, Sesame, Nigella Seeds, Kumquat Candy and Citrus Soy Sauce</i>	-1850

ANA YEMEKLER /
MAIN COURSES

FIRINLANMIŞ KAPLAN KARİDES <i>Roasted Tiger Prawns</i>	- 3900
DANA BONFİLE, KARABİBER SOS, PATATES KIZARTMASI <i>Beef Tenderloin with Pepper Sauce, French Fries</i>	- 3350
KUZU PİRZOLA, EMMENTAL KROKET, HARDAL DEMI-GLACE SOS <i>Lamb chops, Emmental Croquette, Mustard demi-glace Sauce</i>	- 2800
IZGARA AHTAPOT, ROMESCO SOS VE RENDELENMİŞ BADEM <i>Grilled Octopus with Romesco Sauce and Sliced Almonds</i>	- 2900
IZGARA LEVREK FİLETOSU, KUŞKONMAZ, BEBEK KABAK VE BEURRE BLANC SOS <i>Grilled Seabass Fillet, Asparagus, Baby Zucchini and Beurre Blanc Sauce</i>	- 3100
IZGARA SOMON, BEZELYE PÜRESİ, KÖRPE İSPANAK, VE BEURRE BLANC SOS <i>Grilled Salmon, Pea Purée, Baby Spinach, Beurre Blanc Sauce</i>	- 2850
TAVUK GÜVEÇ, ENGİNAR KALBI, MANTAR VE BEZELYE <i>Chicken Casserole, Baby Artichoke, Mushroom, Peas</i>	- 2100
TRÜF MANTARLI 'RIGATONI' MAKARNA <i>Rigatoni with Truffle</i>	- 2100
ENGİNAR TRIO <i>Artichoke Trio</i>	- 1900

PAYLAŞIMLIK
ANA YEMEKLER /
SHARING MAIN
COURSES

DANA PİRZOLASI <i>1000g.</i> 'BERNAISE' SOS, PATATES KIZARTMASI, SOTE KUŞKONMAZ <i>Prime Rib Steak 1000g. with Béarnaise Sauce, French Fries and Sautéed Asparagus</i>	- 14750
CAFÉ DE PARIS, DİNLENMİŞ BONFİLE <i>800g.</i> PATATES KIZARTMASI, YEDİKULE MARUL SALATASI <i>Café de Paris, Sliced Beef Tenderloin 800g. French Fries and Baby Gem Lettuce</i>	- 12000
DİL BALIĞI, FIRINLANMIŞ PATATES <i>Dover Sole and Roasted Potatoes</i>	- 9500
FIRINLANMIŞ BÜTÜN İSTAKOZLU LINGUINE <i>Whole Baked Lobster Linguine</i> (İLAVE BÜTÜN İSTAKOZ) <i>(Additional Whole Lobster)</i>	- 12000 - 6000

EŞLİKÇİLER /
SIDES

FRANSIZ FASULYESİ <i>Green Beans</i>	- 650
YEDİKULE MARUL <i>Baby Gem Lettuce</i>	- 750
KÖRPE PATATES <i>Baby Potatoes</i>	- 440
PATATES KIZARTMASI <i>French Fries</i>	- 800
TRÜFLÜ PATATES PÜRESİ <i>Black Truffle Mashed Potatoes</i>	- 1100
AVOKADO, ZEYTİNYAĞI LİMON VINEGRET <i>Avocado with Olive Oil & Lemon</i>	- 950

TATLILAR /
DESSERTS

SICAK ÇİKOLATA VE VANİLYALI DONDURMALI PROFİTEROL <i>Profiterole with Vanilla Ice Cream and Warm Chocolate Sauce</i>	- 1900
CRÈME BRÛLÉE	- 1300
MONDAINE 'MIKADOS' <i>Mondaine Mikados</i>	- 1500
MEVSİM MEYVELİ TART (GÜNÜN MEYVESİ İLE HAZIRLANIR) <i>Seasonal Fruit Tart (Prepared with the season's finest fruit)</i>	- 1300
MANGO VE ÇARKİFELEK MEYVELİ PANNA COTTA <i>Mango & Passion Fruit Panna Cotta</i>	- 1300
TAZE KIRMIZI MEYVELİ MAKARON PASTA (PAYLAŞIMLIK) <i>Macaron Cake with Fresh Berries (To Share)</i>	- 4000
BİTTER ÇİKOLATA 'MOUSSE' (PAYLAŞIMLIK) <i>Dark Chocolate Mousse (To Share)</i>	- 2200
DONDURMA VE SORBE TABAĞI (4 ÇEŞİT DONDURMA VEYA SORBE) DONDURMALAR: VANİLYA, ÇİKOLATA, ÇİLEK SORBELER: ÇARKİFELEK, MANGO, FESLEĞEN & LİMON <i>Ice Cream and Sorbet Platter (Choice of 4 varieties of ice cream or sorbet)</i> <i>Ice creams: Vanilla, Chocolate, Strawberry</i> <i>Sorbets: Passion fruit, Mango, Basil & Lemon</i>	- 800