

THE BAR

DRINK & DINE

MONDAY – SUNDAY

5PM – 11PM



COLUMBUS

MONTE-CARLO

CAR VALET SERVICE

+377 92 05 90 00

23, Avenue des Papalins

98000 Monaco

info@columbus.mc

www.columbushotels.com



COCKTAILS

From local spirits, homemade & forgotten liquors

THE MONACO LEMON DROP - 18€

Gin aux agrumes by Distillerie de Monaco, Monaco limoncello, cane sugar, egg white and lemon juice

THE GREAT GATSBY - 18€

In-house infused rosemary vodka, Lillet blanc and grapefruit juice

LE MONACO SPRITZ - 15€

Orangerie de Monaco, Prosecco and sparkling water

EL MOJITO DE MONACO - 17€

Monaco lime limoncello, Havana Blanco rum 3y, lime, fresh mint from the garden, cane sugar and Perrier

BRANDY ALEXANDER - 18€

Brown cacao liquor, Remy Martin Cognac VSOP, fresh cream

HAVANA CHESTNUT - 16€

Averna, Havana Blanco rum 3y, blackcurrant liquor and chestnut syrup

SMOKY FASHION BOURBON - 16€

Marker's Mark, apple juice, Amarena cherry, cinnamon and orange zest

CLASSIC ESPRESSO MARTINI - 16€

Vektor Vodka, coffee liquor, espresso and cane sugar

CLASSIC IRISH COFFEE - 15€

Irish blended Whisky, espresso, cane sugar and fresh cream

TIRAMISU COCKTAIL - 17€

Vektor Vodka, Brown cacao liquor, coffee liquor and scoop of vanilla ice cream

THE FORGOTTEN - 18€

Vektor Vodka, blackcurrant liquor, Noilly Prat, Marasquin liquor, Ginger Ale and Angostura

SPECIAL REQUESTS? PLEASE ASK OUR BARTENDER

MOCKTAILS

GOOD FIZZ TEA - 15€

Green tea, cranberry juice, apple juice and lemon

PASSION MULE - 15€

Cucumber, Passion fruit purée, lime, honey syrup and ginger beer

SPARKLING

	12cl	75cl
Prosecco Riccadona DOC, Veneto, Italy	12€	39€
Taittinger Brut Prestige NV	16€	85€
Taittinger Brut Prestige Rosé NV	20€	120€
Taittinger Prélude « Grands Cru »		130€
Taittinger Millésimé 2012		150€
Taittinger Comtes de Champagne Blanc de Blancs 2006		370€
Taittinger Comtes de Champagne Rosé 2006		430€
Cristal Louis Roederer 2004		550€

WHITE WINES

	12cl	75cl
Château des Demoiselles, Côtes de Provence AOP, France 2021	8€	32€
Chablis, Daniel Seguinot, Bourgogne, France 2021	9€	40€
Pinot Grigio, Santa Margherita, Italy 2018	11€	44€
Sancerre, Terroirs Bailly, Loire, France 2020		55€
Crœze Hermitage, Les Launes Vallée du Rhône, France 2016		45€
Pouilly-Fumé, Château de Tracy, Loire, France 2016		75€

RED WINES

	12cl	75cl
Château des Demoiselles, Côtes de Provence AOP, France 2019	8€	32€
Nero D'Avola, Sicily, Italy 2021	10€	42€
Cuvée Lampe de Méduse, Côtes de Provence, France 2015		50€
Barbera d'Asti le Orme, DOCG Italy 2018		55
St Emilion, Baron Carl, B. Rothschild, Bordeaux, France 2015		65€
Saint Joseph Les Challoys, Côte du Rhône, France 2020		75€

ROSÉ WINES

	12cl	75cl
Château des Demoiselles, Côtes de Provence AOP, France 2021	8€	32€
M de Minuty, Côtes de Provence, France 2021	11	45€

BEERS

BOTTLED BEER

Pilsner Urquell	7€
Budweiser	7€
Corona	8€
Grimbergen	8€
Heineken 0.0 (alcohol free)	7€

DRAFT BEER

Peroni 25cl	5€
Peroni 50cl	9€

SPIRITS

APERITIF

PORTO, MARTINI, RICARD, PASTIS, AVERNA, SAINT GERMAIN, CAMPARI, FERNET BRANCA	9€
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WHISKY

GLENMORANGIE 10y	15€
GLENMORANGIE 18y	34€
OBAN 14y	19€
OBAN LITTLE BAY	25€
THE DALMORE 15y	37€
THE DALMORE KING ALEX	84€
GLENFIDDICH 15y	25€
GLENFIDDICH 18y	35€
MACALLAN AMBER	23€
GLENLIVET 18y	25€
TALISKER 10y	16€
TALISKER 25y	75€
THE BALVENIE 12y	18€
JURA ELIXIR	23€
LAPHROAIG QUARTER	16€
ARDBEG 10y	22€
ARDBEG UIGEADAIL	32€
LAGAVULIN 16y	25€
LAGAVULIN DOUBLE MATURED	33€
HIBIKI	20€
YAMAZAKI JAPAN	19€
MONKEY SHOULDER	12€
RED LABEL	12€
BLACK LABEL	15€
BLUE LABEL	55€
CHIVAS 18y	20€
CHIVAS 25y	30€
JAMESON	14€
REDBREAST 12y	18€
JACK DANIEL	12€
JACK DANIEL SINGLE BARREL	14€
JACK DANIEL HONEY	18€
JACK DANIEL FIRE	20€
JIM BEAM	15€
MAKERS MARK	14€
WOODFORD RESERVE - DOUBLE OAKED	18€
BULLEIT 95	14€
CROWN ROYAL	12€

RUM

HAVANA CLUB 3y	12€
HAVANA CLUB 7y	16€
KRAKEN BLACK SPICED	14€
MOUNT GAY	14€
MATUSALEM	18€
DON PAPA	21€
ARCANE	27€
RON CENTENARIO	37€
RON ZACAPA 23Y	27€
RON ZACAPA XO	37€
RON ZACAPA ROYAL	45€
DICTADOR 2000	28€

GIN

GIN AUX AGRUMES BY DISTILLERIE DE MONACO	16€
MONKEY 47	16€
HENDRICK'S	13€
TANQUERAY	12€
BOMBAY SAPPHIRE	12€
HAYMAN'S SLOE GIN	12€
ROKU GIN	18€
SILENT POOL	18€
EDEN MILL LOVE	16€
EDEN MILL HOP	25€
GUNPOWDER	25€

VODKA

VEKTOR VODKA	12€
STOLICHNAYA RUSSIA	14€
STOLICHNAYA gluten free	14€
STOLICHNAYA ELIT RUSSIA	18€
GREY GOOSE	16€
BELVEDERE	16€
BELUGA GOLD LINE	35€

TEQUILA

CAMINO	10€
PATRON XO CAFE	15€
KAH BLANCO	24€
KAH REPOSADO	24€
KAH ANEJO	32€
PADRE AZUL	24€

TEQUILA	28€
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PADRE AZUL REPOSADO	
PADRE AZUL ANEJO	32€

COGNAC

HENNESSY FINE	18€
HENNESSY XO	50€
REMY MARTIN VSOP	18€
REMY MARTIN XO	45€
REMY MARTIN LOUIS XIII	380€

ARMAGNAC

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DARTIGALONGUE	30€

CALVADOS

PIERRE HUET	15€
CHÂTEAU DU BREUIL	
CLASSIC	12€
CHÂTEAU DU BREUIL FINE	14€
CHÂTEAU DU BREUIL FINE 20Y	26€

DIGESTIF

LIMONCELLO DE MONACO	8€
LIME LIMONCELLO	9€
TANGERINE LIMONCELLO	9€
GET 27, GET 31	10€
MASSENEZ WILD RASPBERRY, YELLOW PLUM	15€
WILLIAMS PEAR	15€
GRAPPA PIAVE	10€
BAILEYS	10€
MANZANITA	10€
SOHO	10€
MALIBU	10€
EAU-DE-VIE	15€

SOFT DRINKS

Evian / Badoit 0.5l	4€
Evian / Badoit 1l	7€
Perrier	6€
Coca Cola, Orangina, Perrier, Sprite	6€
Ice Tea	6€
Red Bull	8€
San Bitter	5€
Juice	5€
Apple, orange, pineapple, grapefruit,	
Strawberry, cranberry	
Freshly squeezed orange juice	8€

ORGANIC, 100% NATURAL, SUSTAINABLE TRADE

LEMONAID	7€
Ginger, lime or blood orange	

CHARITEA	7€
Black tea with ginger, Rooibos tea with passion fruit	

HOT DRINKS

Espresso	4€
Espresso Macchiato	5€
Espresso doppio	6€
Cappuccino	6€
Latte Macchiato	6€
Vanilla or hazelnut Latte Macchiato	8€
Hot Milk	6€
Hot Chocolate	6€
Tea	6€

THE BAR

DINE

STARTERS

BUTTERNUT SQUASH SOUP

Served with a soft-boiled egg and herb
croutons
11€

STARTERS TO SHARE

MIXED CHARCUTERIE PLATTER

Bresaola, Finocchiona, Coppa, Mortadella and a
surprise by the Chef
22€

MAINS

QUINOA SALAD

White and red quinoa and bulgur with winter
vegetable brunoise (romanesco, parsnip,
rutabaga, yellow carrot) and candied tomatoes
19€

CAESAR SALAD

With oven-roasted chicken
22€

CLUB SANDWICH, CHIPS

20€

PENNE À L'ARRABBIATA

Garlic, Oizo pepper, tomato and parsley sauce,
candied tomatoes
19€

FRESH RAVIOLI

Filled with borage and ricotta, truffle cream,
rocket salad and Parmesan Reggiano DOP
23€

TAVOLO 'S CHEESEBURGER

Pretzel bun, mozzarella, beef heart tomatoes,
onions, iceberg salad, basil pesto and crispy
Coppa chip
24€

GRILLED & ROASTED LAMB CHOPS

Rosemary-infused potato purée and full-bodied
jus
27€

BEEF TAGLIATA

And roasted new potatoes
26€

GRILLED SALMON FILET

Vegetable tian and sauce vierge
24€

ADD-ONS

NEW POTATOES, CHIPS OR SALAD

6€

DESSERTS

LOCAL LEMON CHEESE CAKE

12€

CHESTNUT TIRAMISÙ

10€

CAFÉ GOURMAND

Trio of mini desserts and coffee
10€