



le vistamar

chef: Benoît Witz and his team

« Eating well, looking good ».

The light and refined cuisine offers a subtle blend of wellness and gastronomy.

La **N**ATURE by Benoît Witz :

Cereals, vegetables and fruits « Terre de Monaco »
sardinian bread

To start...

Dubarry velouté 34
spiny lobster, foie gras, steamed cauliflower brioche



Spiny artichokes from Liguria 28
citrus hazelnut condiment

Grilled scallops 42
winter salad, black truffle



Smoked egg « parfait » 30
mushrooms, cured duck, Barolo sauce

Crusted pie, poultry, duck foie gras 32
cereal sprouts, thin jelly

Our classics from Hermitage Hotel


Oscietra caviar “Kaviari” 50 gr 155
blinis and garnishes

Bouillabaisse in 3 steps 92
*seaweed, squid, oyster, sea urchin, clam and octopus
rock fishes soup, weever, red mullet
baked scorpion fish, « calisson » potato*

Farm and Sea


- Lamb from the Hautes Alpes** 48
root vegetables, mint and crispy cereals
- Beef cheek Rossini** 46
spinash sprouts, chinese artichokes
-  **Line caught hake, squid** 40
anchovies, rosemary
-  **Bonito from Mediterranean « le Parfait »** 44
seasonal vegetables and ginger in a nori leaf, gamberoni
-  **John Dory from our coast** 52
turmeric, coconut and curry

To share (for 2 pers.)

- « Conchiglioni » pasta, blue lobster** p.p. 70
mandarin
-  **Sole meunière from our coast** p.p. 65
fennel tatin
- Spit roasted Bresse chicken** p.p. 55
first green asparagus, black truffle

Cheeses 24

- Selection of fresh and matured cheeses**
mesclun, fruits and marmalade

 Sustainable fishing origin

*For any food allergy or dietary requirements, please inform our Maître d'hôtel upon placing your order.
All prices are in Euro.*

The sweetness

Nicolas Baygourry and his team suggest,

Signature soufflés 24

Grand Marnier, *citrus, calisson ice cream*

Lemon from Menton, *candied zest, Limoncello granita*

Chocolate, *cocoa coffee sorbet, cocoa nibs and fleur de sel*

“Mirliton” biscuit, *grapefruit lychee* 24

Creamy candied chestnut, *meringue, mandarin sorbet* 26

Ceiba chocolate sphere, *Costa Rican peppercorn sorbet* 28

Milk chocolate contemporary tart, *orange, hazelnut* 24

Vanilla blanc-manger, *tonka bean and mango* 20

Fresh seasonal fruits, *citrus sorbet* 22

Selection of homemade ice creams and sorbets 20

Rocagel milk jam