

Seasonal menu

78



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

Spiny artichoke from Liguria

halzenut citrus condiment

Or

Smoked egg « parfait »

mushroom, cured duck, Barolo sauce

Line caught hake, squid

anchories, rosemary

Or

Beef cheek Rossini

spinash sprouts, chinese artichokes

Chocolate soufflé,

cacao coffee sorbet, cocoa nibs and fleur de sel

Or

“Mirliton” biscuit,

grapefruit lychee

The gourmand menu

140

(available only for dinner)



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

Dubarry velouté

spiny lobster, foie gras, steamed cauliflower brioche

John Dory from our coast

turmeric, coconut and curry

Lamb from the Hautes Alpes

root vegetables and cereals, mint and crispy cereals

Selection of fresh and matured cheeses

mesclun, fruits and marmalade

Ceiba chocolate sphere

Costa Rican peppercorn sorbet

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