




Seasonal menu

78

Raw vegetables « Terre de Monaco » 
avocado condiment

Seabream Ceviche 
black lentils Beluga
Or

Peas and seasonal vegetables in a Cookpot 
à la bourgeoise, jardin floral

Mediterranean red mullet 
courgette
Or

Spit roasted Bresse chicken
green asparagus, grenaille potato


Lemon from Menton
candied zests, Limoncello granité
Or

contemporary « fraisier »
pink guava,

The gourmand menu

140

(available only for dinner)

Raw vegetables « Terre de Monaco » 
avocado condiment

Green and white asparagus 
morilles brunes, Hollandaise sauce

Seabass 
purple artichoke, truffle condiment

Veal Sweetbread
morels, crispy vegetables

Selection of fresh and matured cheeses
mesclun

Crispy milk chocolate
coconut, pineapple