



Benoît Witz and his team

« Eating well, looking good. »




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

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

La  N A T U R E by Benoît Witz :

Raw vegetables « Terre de Monaco » 
avocado condiment

To start...

Crustacean velouté, langoustine from Monaco <i>mushroom and lemongrass curdled milk</i>	34
Green and white asparagus  <i>morels, Hollandaise sauce</i>	30
Crusted pie, young rabbit, olive and rosemary <i>broad beans, herbs</i>	28
Peas and seasonal vegetables in a Cookpot   <i>a la « bourgeoise », floral garden</i>	32
Seabream Ceviche  <i>black lentils Beluga</i>	34

Our classics from Hermitage Hotel

Oscietra caviar "Kaviari" 50 gr <i>blinis and garnishes</i>	155
Smooth Carnaroli risotto <i>from the Condamine market</i>	40
Bouillabaisse in three declinaison <i>fritter</i> <i>rockfish soup</i> <i>scorpion fish, « calisson » potato</i>	92

Farm and Sea

Spit roasted Bresse chicken	48
<i>green asparagus, grenailles potatoes</i>	
Veal Sweetbread	50
<i>morel mushrooms, crispy vegetables</i>	
Citruced Monkfish 	46
<i>carrots, kumquats</i>	
Seabass 	56
<i>purple artichokes, truffle condiment</i>	
Mediterranean red mullet 	42
<i>violon courgette</i>	

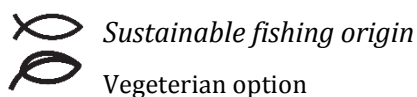
To share (for 2 pers.)

Grilled crayfish	p.p. 95
<i>camargue rice</i>	
Catch of the day 	p.p. 65
<i>riviera garnish</i>	
Chateaubriand to the fireplace	p.p. 55
<i>monalisa, green vegetables, béarnaise sauce</i>	

Cheeses

24

Selection of fresh and matured cheeses, Céneri Monaco
mesclun



The sweetness

Nicolas Baygourry and his team suggest,

Signature soufflés 24

Grand Marnier, *citrus, calisson ice cream*

Lemon from Menton, *candied zest, Limoncello granité*

Chocolate, *cocoa coffee sorbet, cocoa nibs and rochsalt*

Contemporary « fraisier » , *pink guava*, 24

Raspberry and honey from our beehives, *pine nut*  26

Ceiba chocolate sphere, *peppercorn from Costa Rica ice cream* 28

Crispy milk chocolate, *coconut, pineapple* 24

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

Fresh seasonal fruits, *strawberry sorbet* 22

Selection of homemade ice creams and sorbets 20

Rocagel milk jam