

Our Ode to the Great Mediterranean lands & sea.

To reunite in Monaco all the Mediterranean cuisines,
to interpret them faithfully, to let them express themselves,
& most of all to have them tasted & loved
as much as I love them.

Voilà the Ômer experience.

Welcome.

Alain Ducasse

Mezzes

Assortment of 3
21

Assortment of 5
32

Assortiment de 7
43

Vitello tonnato

veal, capers, tuna sauce

Marinated anchovies

vegetable kabis

Courgettes

grilled/refreshed with cumin, tomato & chilli

Amberjack carpaccio

chickpeas, mint & confit lemon

Borek

stuffed with feta & mint

Vine leaf dolmas

rice, sun-dried tomatoes, raisins & coriander

Patatas bravas

fried potatoes, saffron condiment

Starters

Bottarga from Messolonghi  23
white tarama, melon & samphire

Ômer salad 20
raw vegetables, romaine lettuce, feta & pomegranate vinaigrette

Aubergine 18
grilled, smoked yogurt & peanut

'Sprawling' octopus 28
pekin-glazed & lentil salad, beetroots

Gamberoni di San Remo 48
natural, some other raws in a bulgur tabbouleh

Manti tadbilé 28
lamb ravioli, mint, cumin, thyme & spiced tomato syrup

Cacik 17
Greek yogurt, cucumber & mint soup, crispy wheat

Mains

Calamaris bel kezébra 38
sautéed squid, garlic & coriander

Paëlla tradicional 44
bomba rice, saffron, pimientos, chicken wings, gamberoni,
chorizo, courgettes & tomato

John Dory chermoula 52
seared, seasonal vegetables & harissa, semolina with argan oil

Pesce spada alla messinese 46
seared swordfish, celeriac,
tomatoes, olives, capers, lemon & raisins

Bass fatayer 48
grilled, socca, tomato marmelade

Moussaka Evi Evane  38
feta cream & mint olive oil

Chich taouk cockerel, roz bil sha'riyah 40
roasted, chilli, paprika & perfumed rice, crispy vermicelli

Charwarma lamb, fattouch 38
on the spit, cardamom, clove, garlic
& romaine lettuce, tomato, cucumber, mint salad, 'white' sauce

Omer sails along the coasts of Greece

Dina Nikolaou, Modern Greek cuisine's greatest ambassador,
shares her most emblematic recipes

dishes indicated with 

Desserts

Osmaliyeh 17
strawberries, thyme sorbet

Ewe's curd 17
peach, verbena panna cotta

Baklava  17
hazelnut & chocolate

Soufflé 17
apricot/rosemary, pistachio ice cream

Chocolate mousse 17
from our Manufacture in Paris with local saffron

Pastilla 17
raspberries, red berry sorbet

Local lemon 17
confit/frozen & basil

Net prices in euro, taxes & service included