



Place du Casino
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STARTERS

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|---|-----------|
| Spring minestrone, Genoese pesto | 32 |
| Lettuce heart mixed shavings of early vegetables, "Primavera" sauce | 32 |
| Gilt-head sea bream ceviche with Menton citrus fruit | 38 |
| Scottish smoked salmon, melba toast | 40 🌾 |
| Culatello di Zibello, locally grown fava beans | 44 |
| Naturally preserved duck foie gras from the Landes | 44 |
| King prawns and San Remo spiny artichokes | 72 |
| Cooled blue lobster, avocado, mango and pomegranate | 98 🌾 |
| "Hôtel de Paris" caviar, wafer-thin blini | 50 gr 260 |

ASPARAGUS & MORELS

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| Poached generous asparagus, tangy "Vert-pré" sauce | 48 |
| Provençal green asparagus risotto | 40 |
| Potato gnocchi with black morel, wild garlic | 44 |

COOKED OVER A WOOD FIRE

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|--|-------------|
| Choice locally caught Riviera fish | 100 gr 15 🌾 |
| Locally caught John Dory with a bouillabaisse garnish | 68 🌾 |
| Farm-bred chicken with herbs grown on the hillside | 46 🌾 |
| Challans duckling with an orange jus | 62 🌾 |
| Rack of lamb with savory | 62 |
| Beef tenderloin with peppers | 62 🌾 |
| Aberdeen Angus beef tournedos, béarnaise sauce 2 pers. | 62/pers. 🌾 |

LAST BUT NOT LEAST...

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|---------------------------|------|
| Farm-bred veal chop, sage | 62 🌾 |
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CHOICE OF SIDES

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|--|------|
| Potatoes [mashed potatoes, thin-cut fries, pommes soufflées] | 12 🌾 |
| Vegetables [grilled, mixed, leaf spinach or green beans] | 12 🌾 |

TRADITION SET MENU

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| Ceviche of gilthead bream with citrus from the Menton |
| Potato gnocchi with black morels |
| Rack of lamb with savory, green beans and souffléed potatoes |
| Selection of soufflés |
| 135 |

CHEESE

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|---------------------------------------|----|
| A selection of fresh and aged cheeses | 18 |
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| SOUFFLÉ [à la carte since the restaurant opened] | 21 |
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|--|---|
| Grand Marnier | |
| Chocolate from La Manufacture Alain Ducasse in Paris | 🌾 |
| Gianduja with hazelnuts | |
| Pistachio and raspberry | |
| Menton lemon | |

DESSERTS

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|---|--------|
| Chocolate fondant tart with vanilla cream | 21 |
| Roast Queen Victoria pineapple, coconut / lime emulsion | 21 🌿 🌾 |
| Orange tian with a citrus marmalade | 21 |
| Seasonal ice cream and sorbet | 18 🌾 |

FRESH FRUIT [served with double cream or ice cream/sorbet]

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|---------------------------|--------|
| Pineapple | 20 🌿 🌾 |
| Locally grown raspberries | 24 🌿 🌾 |
| Mango | 24 🌿 🌾 |

Prices are in euros and inclusive of tax and service

A list of allergens is available on request

🌿 Suitable for vegans 🌾 Gluten-free