

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

### Briouate

chicken, lemon, sumac & pine nuts

### Marinated anchovies

vegetable kabis

### Courgettes

grilled/refreshed with cumin, tomato & chilli

### Amberjack carpaccio

chickpeas, mint & confit lemon

### Melitzanosalata

aubergine, garlic & heritage tomatoes

### 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** 68  
with Arak, early vegetables with green anise

**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

**Grilled bass** 48  
courgette caviar, zaatar, khobiza condiment

**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  
roasted figs and star anise honey

**Baklava**  17  
hazelnut & chocolate

**Soufflé** 17  
raspberry / cardamom

**Maamouls** 17  
rose, lokum & orange blossom

**Pastilla** 17  
saffron

**Local lemon** 17  
confit/frozen & basil

Net prices in euro, taxes & service included