



Place du Casino

MC 98000 PRINCIPALTE DE MONACO

T. (+377) 98 06 88 88 – E. legrill@sbm.mc

HOTELDEPARISMONTECARLO.COM | @HOTELDEPARISMC | MONTECARLOSBM.COM | #MYMONTECARLO

STARTERS

Andalusian gazpacho	32	✓
Monaco's local vegetable salad	38	✓ (🌾)
Provence tomatoes and fresh goat cheese, marjoram	34	(🌾)
Gilthead bream ceviche with citrus from the Mentonnais	40	(🌾)
Scottish smoked salmon and toast	40	
Paleta de Jabugo, tomato-rubbed bread	40	
Naturally preserved duck foie gras from Les Landes	44	
Gamberoni from San Remo and tian Bayaldi	72	(🌾)
Chilled blue lobster, crunchy marinade, fines herbes	98	(🌾)
“Hôtel de Paris” caviar, wafer-thin blinis	50 gr. 260	

ITALIAN STYLE

Wild mushrooms, thin layers of pasta with ground herbs	40	
Shellfish, saffron risotto	50	(🌾)

OVER A WOOD FIRE

Choice of locally caught Riviera fish	les 100 gr. 15	(🌾)
John Dory fish and candied summer vegetables, ratatouille juice	68	(🌾)
Mediterranean royal spiny lobster, coral basil butter	129	(🌾)
Farm-raised chicken with herbs grown on the hillside	48	(🌾)
Challans duckling with Belone figs	62	(🌾)
Rack of lamb in savoury crust	62	
Beef tenderloin with pepper	62	(🌾)
Top rump Aberdeen Angus beef, Choron sauce 2 pers.	62 p.p.	(🌾)

AND, WAIT FOR IT...

Farm-raised veal chop in a pot with sage	62	(🌾)
--	----	-----

CHOICE OF SIDE DISHES

Potatoes [purée, French fries or soufflé]	12	(🌾)
Vegetables [grilled, mixed, leaf spinach or green beans]		(🌾)

TRADITION SET MENU

Gilthead bream ceviche with citrus from Menton	
San Remo prawns and tromboncino squash, saffron risotto	
Farm-raised chicken with herbs grown on the hillside	

Selection of soufflés

135

CHEESES

Selection of fresh and aged cheeses	18
-------------------------------------	----

SOUFFLÉS [always on the menu since the restaurant opened]

21

Grand Marnier

Chocolate from the Alain Ducasse chocolate factory in Paris	(🌾)
---	-----

Piedmont hazelnut

Raspberry

Local figs and honey

DESSERTS

Chocolate cookpot, cacao nibs ice cream	21
Savarin cake infused with aged dark rum	21
Iced Meringue, mango and passion fruit sorbet, coconut emulsion	21
Seasonal ice cream and sorbet	18 (🌾)

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

Raspberries	24	✓ (🌾)
Pineapple	20	✓ (🌾)
Mango	24	✓ (🌾)

Net prices in euros, including taxes and service

List of allergens available on request

✓ Vegetarian dishes (🌾) Gluten free