



## To start...

- 32 **Celery cream**, duck foie gras "a la royale", langoustine's medaillons
- 38 **Autumn ceps in Cookpot**, egg "parfait", hazelnuts mouillettes
- 28 **Natural Vegetables**, spelt with miso broth  
- 36 **Duckling crusted pie and black olives**, turnip with organic honey from our hives 
- 70 **Blue lobster, orange and rosemary**, first vegetables, coral vinaigrette

## Farm and sea

- Chicken from Bresse**, wild mushrooms fricassée 48
- Rack of lamb from the Pré-Alps**, seasonal roots vegetables 52
-  **Monkfish**, basmati rice with spices, Cajun nuts and lemon 48
-  **Royal Seabream**, girolles mushrooms, ginger and citrus condiment 50
-  **Yellow pollack with black olives**, purple artichoke, "gaufrette" potatoes 42

## To share (for 2 pers.)

- 70 per person **Catch of the day**, fennel "tatin" and curcuma 
- 60 per person **Beef Châteaubriand in the fireplace**, Monégasque ravioles

## Our classics from the Hermitage Hôtel

- Osciètra Caviar «Kaviari» 50 gr**, rustic bread toasted and butter condiment 155
- Green Riso**, mollusks and shellfishes 44
-  **Bouillabaisse**, in three declinaison 92
- Fried red mullet, anchovy and calamary
- rockfish soup with crab cannelloni
- John Dory
- Cheeses selection, from Céneri Monaco**, mesclun niçois 24



Plat vegan



Miel bio from our hives



sustainable fishing origin



vegetables from our garden

# Our Menus



## Un harvest business 59

available for lunch from Monday to Friday, except bank holidays

*A glass of wine suggested by our chef sommelier, 1/2 bottle of mineral water and coffee*

**First vegetable, fruits and autumn salad, hazelnut and mushrooms condiment**

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**Braised mountain potatoes, roasted scallops or ox cheek confit**

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**Seasonal fruits Shortbread**

## Seasonal menu 78

## Gourmand menu 140

(available only for dinner)

Vegetables from the Hermitage's garden



**Celery cream, duck foie gras "a la royale"**

langoustine's medaillons

**Or**

**Autumn ceps in Cookpot**

egg "parfait", hazelnuts mouillettes



**Royal Seabream girolles mushrooms**

ginger and citrus condiment

**Or**

**Rack of lamb from the Pré-Alps**

seasonal roots vegetables

**Soufflé**

hazelnut, yuzu sorbet, velvety gianduja

**Or**

**Caramelized apples in cigar**

cider jelly and mini iced apples

**Blue lobster, orange and rosemary**

first vegetables, coral vinaigrette



**Yellow pollack with black olives**

purple artichoke, "gaufrette" potatoes

**Chicken from Bresse**

wild mushrooms fricassée

**Selection of fresh and matured cheeses**

mesclun, fruits and marmelade

**Jivara milk chocolate flower**

Iced heart pear and ginger

## Nicolas Baygoury and his pastry team suggest you

**Our signature soufflés**, Grand Marnier **or** hazelnuts 24

**Jivara milk chocolate flower**, andoa chocolate sphere, jamaican chilly 26

**Nyangbo chocolate timbale**, spicy caramel, nuts biscuit 28

**Caramelized apples in cigar**, cider jelly and mini iced apples 24

**Cooked and natural figs**, muscovado crumble 26

**low-fat yoghurt "blanc-manger"**, mango pineapple tartare cumbawa 20

**Fresh seasonal fruits**, green tea sorbet 30

**Selection of homemade ice-creams and sorbets** 20

For any food allergy or dietary requirements, please inform your Maitre D'Hôtel upon placing your order.

All prices are in Euro