

M E N U

LUNCH

This menu can be served within an hour

68 €

—
STUFFED AND SOUFFLE ZUCCHINI FLOWER

Lemongrass iodine foam and fennel blossom

—

BEEF FILLET IN A BLINIS CRUST

Dry herbs « à la Solferino »

—

RHUBARB AND VANILLA THIN TART

Ponzu and soya jelly

Net price, service included.
Allergens menu is available on request

Yannick Alléno

A L'HOTEL HERITAGE
MONTE-CARLO

OUR STARTERS

CREATIVES COLD

Refreshing cold creams and soups


LANGOUSTINES IN AN AROMATIC COLD NAGE – 79 €


Chervil and anis seeds 

REFRESHING GREEN PEAS ICE-COLD SOUP – 19 €

Strawberries and wild strawberries

BLUE LOBSTER, COLD BISQUE – 32 €

Roasted pistachio whipped cream 

Vegetable appetizers 

RAW VEGETABLES « MONTE-CARLO » SALAD – 29 €

Green pistachio coulis, tagetes oil

EGGPLANT CAVIAR, SLIGHTLY SPICED – 19 €

Avocado sauce and lovage oil

RED BELL PEPPER SOFT BAVARIAN – 17 €

Tomato and Xeres vinegar gazpacho

VEGETABLES RAVIOLI – 26 €

Extraction broth and olive oil

Yannick Alléno

A L'HOTEL HERITAGE
MONTE-CARLO

Cold appetizers



BEECHWOOD SMOKED SALMON – 27 €

Toasted milton bread

KING CRAB, DRIZZLED WITH NETTLE VINEGAR CREAM – 44 €

Nori seaweed broth with fresh herbs

SEA BASS SASHIMI – 36 €

Japanese flavours and ginger pearls

OUR STARTERS

CREATIVES
HOT



STEAMED CHEESE SOUFFLÉ – 36 €

Crunchy celery sauce with yellow wine and grated nutmeg

LANGOUSTINE TART, TOPPED WITH CAVIAR – 115 €

White butter and lemon sauce 

SEA BASS QUENELLES – 33 €

Shellfish cooked in a marinière style, flavoured with herbs 

Yannick Alléno

À L'HOTEL HERITAGE
MONTE-CARLO

OUR

FISH AND MEAT


Served with stuffed vegetables « gros farcis »



RED MULLET FILLETS IN A ZUCCHINI FLOWER – 52 €
Chermoula sauce flavored with cumin

SEA BASS COOKED WITH PISSALAT – 66 €
Tomato and olive oil condiment

BLUE LOBSTER SPAGHETTI – 88 €
Slightly creamy shell juice 

JOHN-DORY SEASONNED WITH MADRAS CURRY – 59 €
Shellfish juice with lemongrass, spring onions with coconut water 

STEAMED TURBOT, SEAWEED MARMALADE – 62 €
Dashi and cucumber broth

BLUE LOBSTER ON THE BARBECUE – 97 €
Traditional white butter with ginger 

ROASTED BEEF FILLET WITH ROSEMARY BUTTER – 61 €
Zucchini flowers and mustard seeds condiment

RACK OF LAMB FLAVOURED WITH LEMON BALM – 57 €
Aromatic juice

LASAGNE BOLOGNESE AND PARMIGIANO REGGIANO – 39 €
Luigi Taglienti's recipe, green lettuce on the side

Yannick Alléno

A L'HOTEL HERITAGE
MONTE CARLO

OUR

DESSERTS

And all sugar-free preparations



SUGAR FREE MERINGUE OF AN INCREDIBLE LIGHTNESS – 22 €

Vanilla « caviar » ice cream

THIN CHOCOLATE AND COFFEE TART – 22 €

Amaretto sabayon

MONTE-CARLO MOUSSE – 28 €

Candied strawberries in vanilla juice

POTATO CRISP AND MASCARPONE ICE CREAM – 22 €

Candied orange in water birch tree

MILKY FOAM, BISCUIT TUILE – 26 €

Wild strawberries

CANDIED CRUST RHUBARBE – 22 €

Juice and herbs sorbets

GLUTEN FREE, ALMOND PASTE CRISP – 22 €

Amarena and griottines cherries jelly

Yannick Alléno

A L'HOTEL HERITAGE
MONTE-CARLO

M E N U

MONTE- CARLO

145 €



EGGPLANT CAVIAR, SLIGHTLY SPICED

Avocado sauce and lovage oil

SEA BASS SASHIMI

Japanese flavours and ginger pearls

STEAMED CHEESE SOUFFLÉ

Crunchy celery sauce with yellow wine and grated nutmeg

ROASTED BEEF FILLET WITH ROSEMARY BUTTER

Zucchini flowers and mustard seeds condiment

MERINGUE OF AN INCREDIBLE LIGHTNESS

Vanilla « caviar » ice cream

Yannick Alléno

A L'HOTEL HERITAGE
MONTE-CARLO

M E N U

HERMITAGE

235 €



VEGETABLES RAVIOLI
Extraction broth and olive oil

LANGOUSTINES IN A COLD NAGE
Chervil and anis seed

SEA BASS QUENELLES
Shellfish cooked in a marinière style flavoured with herbs

STEAMED TURBOT, SEAWEED MARMALADE
Dashi and cucumber broth

RACK OF LAMB FLAVOURED WITH LEMON BALM
Aromatic juice

MONTE-CARLO MOUSSE
Candied strawberries in vanilla juice

THIN CHOCOLATE AND COFFEE TART
Amaretto emulsion

Yannick Alléno

A L'HOTEL HERMITAGE

MONTE-CARLO

OUR

COMMIMENTS



Some of our fishes are issued from a sustainable fishing respecting Mr. Goodfish's chart



Seasonnal vegetables from the Hôtel Hermitage's orchard



Green Globe Eco certified since 2019