

## STARTER

Minestrone, Genovese pesto	30
Niçoise salad Monte-Carlo way	32
Multicolored tomatoes, goat's milk cheese from the Riviera	32
Scottish smoked salmon, lemon and brown bread	40
Blue lobster salad, avocado /mango	98
San Remo gamberoni, candied vegetables	72
Caviar « Hôtel de Paris selection », blinis	50 gr. 260
Preserved duck foie gras, toasted country bread	44
Pascal Flori cured ham from Corsica, 36 month-aged	42

## PASTA & RISOTTO

Ravioli with borage and sheep ricotta	32
Seasonal risotto	38
Casarecce pasta, vongole, baby squid and crustacean	48

## IN THE FIREPLACE

Locally-caught fish, as we like it on the Riviera 2/3 pers.	100 gr. 15
Turbot, tangy condiment	68
King spiny lobster, coral sauce	120
Free-range cockerel, aromatic herbs	46
Young pigeon from Bresse, jus gourmand	54
Préalpes du Sud rack of lamb with savory	60
Fillet of beef with black peppers	60
Aberdeen Angus beef prime rib, béarnaise 2 pers.	60 p.p.

## AND MORE ...

Corrèze piece of veal and a cocotte of spring onions	60
--	----

## SIDE DISH

Potatoes [purée, French fries, souffléed or in the open fireplace]	12
Vegetables [grilled, mixed, spinach leaves or green beans]	

---

## TRADITIONAL MENU

Blue lobster salad, avocado / mango

Mushrooms risotto

Free-range cockerel, aromatic herbs

Your choice of soufflé

135

---

## CHEESE

Fresh and matured cheese, mixed herbs 18

**S O U F F L É** [à la carte since the opening] 21

Grand Marnier

Chocolate from Alain Ducasse Manufacture in Paris

Berries

Vanilla

## SWEET

All about chocolate!  21

Cheesecake, cherries 21

Caramel/coffee 'cigar' 21

Seasonal ice cream and sorbet 18

**FRESH FRUIT** [served with fresh cream cheese or ice cream/sorbet]

Berries from the Côte d'Azur 24

Pineapple 20

Mango 24

Net prices in euro, taxes and service included