



Place du Casino
MC 98000 PRINCIPALTE DE MONACO
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STARTER

Soup of the day « return from the Condamine market »		30
Salads and herbs mixed with vegetables, olive sauce		32
Scottish smoked salmon, toasts		40
Blue lobster salad, fresh vegetables		98
Rigatoni all'amatriciana		36
Caviar « Hôtel de Paris selection », blinis	50 gr.	260
Duck foie gras from the Landes, toasted country bread		44
Pascal Flori cured ham from Corsica, 24 month-aged		42

TARTUFI DI ALBA

Potatoes gnocchi, Tartufi di Alba	1/2 75	130
Tartufi di Alba risotto	1/2 75	130
Scallops with broccoli and Tartufi di Alba	1/2 90	140

IN THE FIREPLACE

Locally caught fish, as we like it on the Riviera 2/3 pers.	100 gr.	15
John Dory fish, Arbois wine dressing		68
King spiny lobster, coral butter	100 gr.	30
Free-range spring chicken, aromatic herbs		46
Duckling from Challans, gravy		60
Préalpes du Sud rack of lamb with savory		60
Piece of beef with black peppers		60
Aberdeen Angus beef, béarnaise sauce 2 pers.	60 p.p.	

THE HUNT

Venison back, autumn fruits and vegetables, pepper sauce		75
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SIDE DISH

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

MENU TRADITION

Scallops from Normandy with local broccoli

Purple artichokes risotto

Venison back, autumn fruits and vegetables, pepper sauce

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

Hazelnuts from Piedmont

SWEET

Chocolate and bergamot dessert 21

Cheesecake, berries and red fruits 21

Caramel/coffee « cigar » 21

Seasonal ice cream and sorbet 18

F R E S H F R U I T [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