



Chef : Benoît Witz

« Living well, looking good ».

The light and refined cuisine offers a subtle blend of wellness and gastronomy.

Vegetables and fruits « Terre de Monaco »
tea with citrus peel

To start...

	Sweatbread and foie gras paté <i>seasonal salad</i>	36
	Seasonal vegetables cannelloni <i>“royal” pumpkin, flower petals</i>	28
	Cookpot, roasted scallops <i>buckwheat, yuzu</i>	42
	Spider crab cake <i>seaweed tapenade with tarragon</i>	36
	Crushed herbs and thorny artichoke ravioli <i>citron nuts condiment</i>	30
	“Parmentier” broth <i>french toast, leek, truffle</i>	26

Our classics from Hermitage Hotel

	Caviar Osciètre, blinis and condiments 50 gr	155
	The Vistamar Bouillabaisse in three services <i>fried seafood, tomato, zucchini, squid</i> <i>soup with local fish, crouton, “rouille” sauce</i> <i>John Dory, seabass, monkfish, hake, scorpion fish</i>	85
	Carnaroli risotto <i>Daily Chef market risotto</i>	38

Farm and sea

Wild drum fish	46
<i>artichokes with pepper and black truffle</i>	
Mullet gurnard	40
<i>“paella and puntarella” rice</i>	
Turbot from our coast	60
<i>local citrus fruits</i>	
Crustaceans and Shellfish	56
<i>homemade pasta, ginger, curcuma</i>	
Boiled chicken “ Le Parfait”	48
<i>root vegetables, Albufera sauce</i>	

To share (for 2 pers.)

Mediterranean sole	p.p. 70
<i>spinach and sweet potato</i>	
Chateaubriand cooked on woodfire	p.p. 55
<i>sauce “béarnaise”, potato chips</i>	

Cheeses 24

Selection of cured and matured Cheeses,
mesclun, fruits and marmalade

Desserts

Homemade ice-cream and sorbets 20
**Ice cream and marmelade au "Lait de Rocagel"*

Soufflés signature 24

Grand Marnier liquor,
citrus fruit in an aromatic broth and clementine sorbet

Hazelnut, *yuzu sorbet, Azelia velouté*

Chocolate 70%, *coffee and ginger ice-cream*

Seasonal fruits 26

Citrus fruits
granulated sugar, soft white cheese, tarragon

Victoria Ananas
coconut meringues, pinacolada sorbet

Pure origin chocolates 28

Frothy caramel, *spéculos biscuits and candied orange*
caraiibe 66 %

Gianduja noisette, *fressinette banana, calamondin citrus*
tanariva 33%

Without remorse 22

Fresh seasonal fruits, *lychee granité*

Vanilla dome, *agave syrup, mango and passion fruit*