

Seasonal menu

78



Vegetables and fruits «Terre de Monaco»

sun condiment

Yellowtail ceviche from our coast

coffee and cereals

Or

Crusted pie, poultry, “Andignac ’s” foie gras

antipasti, violet mustard condiment

Hake with seaweed

spicy broth, crisp vegetables

Or

Milk-fed lamb shoulder

slowly cooked, socca and broad beans

Soufflé Chocolate 70%, cacao sorbet, cappuccino sabayon

Or

Cherry from our orchard, verbena cassis

The gourmand menu

(available only for diner)

140



Vegetables and fruits «Terre de Monaco»

sun condiment



Tender local vegetables of the season

truffled dressing

Dentex from the little boat

sweet courgette, marin garden

Mediterranean John Dory

spinach, lemon and potato

Selection of cured and matured cheeses,

mesclun, fruits and marmalade

Strawberry cake “Vistamar”

rose, rhubarb, walnut biscuit



le vistamar