

A stylized, artistic representation of a fish, possibly a zebra fish, rendered in a dark grey or black color. The fish is positioned centrally and surrounded by several small, dark dots of varying sizes, creating a sense of movement or a starry background.

# le vistamar

**Chef : Benoît Witz and his team**

« Living well, looking good ».

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

## Seasonal menu

78



**Vegetables and fruits «Terre de Monaco»**  
*sun condiment*

### **“Marinière” shellfish soup**

*cucumber and kaffir lime*

*Or*



**Early green asparagus, brown morels**  
*egg “parfait”*

### **Squid from seaboard**

*celery in the ink and fritter*

*Or*

### **Hake with seaweed**

*spicy broth, crisp vegetables*

### **Lemon from Menton**

*candied and iced, meringue*

*Or*

### **Chocolate 70% warm soufflé**

*cacao sorbet, cappuccino sabayon*

## The gourmand menu

*(available only for diner)*

140



**Vegetables and fruits «Terre de Monaco»**  
*sun condiment*



### **Tender local vegetables of the season**

*truffled dressing*

### **Gamberoni from the Genoa gulf**

*basmati rice, coconut sauce*

### **Milk-fed lamb shoulder**

*slowly cooked, cauliflower and broad beans*

### **Selection of cured and matured cheeses,**

*mesclun, fruits and marmalade*

### **Strawberry cake “Vistamar”**

*rose, rhubarb, walnut biscuit*



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