

MONDAY TO SATURDAY - BUFFET & PLANCHA

Buffet & Plancha / from 12am to 3pm

Antipastis Buffet Meat or fish of the day (of your choice) Assortiment of sweet treats

per person, including mineral water & coffee

MEZZE TO SHARE

Roasted beetroot & hummus

V(F)

Moutabal **V**(F)

9

Falafel 12

Hummus

V(LF)

Rikakat

14

FRESH AND HEALTHY

Sea bream ceviche, seasonal fruits and sumac

(F)

29

Fatteh salad, fried pita bread

> **V**(F) 26

Ceasar salad, chicken 34

Carpaccio of gambero rosso, lemon, orange, grapefruit (FLF

34

Mozzarella di bufala, tomatoes with white balsamic, basil and pine nuts

28

Spinach sprout salad, fresh and cooked artichokes with truffle

26

Roasted cauliflower with tahini, pomegranate and coriander

VGFLF

22

Ceasar salad, prawns 39

PASTA

Spaghetti alle vongole

36

Rigate alla Norcina, veal and truffle

36

Penne with tomato, basil and stracciatella

PIZZA

Pizza Marguerita

32

Truffle Pizza 48

FISHES

Sweet and sour sea bass fillet,

melon and tomatoes with basil (F)

49

Roasted Red Label Scottish salmon vegetables tajine, Amba sauce

(F) 40

Seared calamari tomatoes, basil, peppered panisse

38

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Catch of the day

MEATS

Rack of French lamb with shawarma spices

52

Grilled free-range poultry paillard style, flavored with black lemon and muhammara

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Simmental Beef fillet Criolla sauce and potatoes with paprika

52

SIDE DISHES 11 ①

Mixed green salad

Mashed potatoes

French fries

Peppered panisse

Green beans

DESSERTS

Lemon basil tart

Caramel chocolate tart

12

Fresh fruits plater **V** GF LF

Virgin baba, strawberry verbena

14

Affogato FMC 12

Ice creams and sorbets by "Maison Raimo"

12

Menu created and elaborated by our Executif Chef, Laurent Smeulders, and his team. In partnership with Prince Albert II of Monaco Foundation, they committed themselves to use seasonal local products and species recommanded by the Mr Goodfish program. For products details, allergen, and diatery restrictions, please scan the QR code below.



