



HORIZON  
ROOFTOP



MEZZES TO SHARE

Roasted beet hummus  
V LF  
9

Moutabal  
V LF  
9

Falafel  
12

Hummus  
V LF  
9

Rikakat  
14

FRESH AND HEALTHY

Sea bream ceviche,  
with seasonal fruits and sumac  
GF LF  
29

Fatteh salad,  
fried pita bread  
V LF  
26

Carpaccio of gambero rosso,  
lemon, orange, grapefruit  
GF LF  
34

Mozzarella di bufala,  
tomatoes with white balsamic, basil and pine nuts  
GF  
28

Spinach sprout salad,  
raw and cooked artichokes with truffle  
26

Roasted cauliflower with tahini,  
pomegranate and coriander  
V GF LF  
22

PASTAS

Spaghetti with cockle and tarragon,  
dried bonito and lemon  
LF  
36

Mezze rigate alla Norcina,  
veal and truffle  
36

Mezze penne with tomato,  
basil and stracciatella  
28

PIZZAS

Pizza Marguerita  
32

Truffle Pizza  
48

FISHS

Caramelized sea bass filet,  
melon and tomatoes with basil  
GF LF  
49

Roasted Red Label Scottish salmon  
vegetables tajine, amba sauce  
GF LF  
40

Snacked calamari  
tomatoes, basil and chickpea fries  
LF  
38

Catch of the day  
PM

MEATS

Rack of French lamb  
with shawarma spices  
52

Grilled free-range poultry,  
flavored with black lemon and muhammara  
LF  
38

Simmental Beef fillet  
criolla sauce and potatoes with paprika  
GF  
52

DESSERTS 12

Lemon basil tart

Caramel chocolate tart

Fresh fruits plater  
V GF LF

Virgin baba, strawberry verbena

Affogato FMC

Ice creams and sorbets  
by “Maison Raimo”  
GF

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 recommended by the Mr Goodfish program. For products details, allergen, and diatery restrictions, please scan the QR code below.



Vegan V  
Gluten Free GF  
Lactose Free LF

Our prices are in euros, taxes and service included.

