



HORS D'ŒUVRES

Vegetable and pear carpaccio

seasonal vegetables and thinly sliced pears,
lemon vinaigrette

15

Mushrooms

Roasted oyster mushrooms, seaweed, and
mushroom broth

16

Free-range egg

soft-boiled egg, fresh goat's cheese and
wilted spinach

19

Roasted cauliflower, Grenobloise sauce

roasted cauliflower, caper sauce, red onions,
lemon, and parsley

19

Marinated sea bass

Mediterranean sea bass marinated,
olive oil and lemon, citrus fruits and dill

20

Artichokes

purple artichokes cooked with herbs,
chorizo and coriander

22

Octopus with pesto

grilled octopus tentacles, pistou,
black olives and sun-dried tomatoes

32

TO SHARE FOR 2

Fritto misto

crispy Provençal vegetables, vegan mayonnaise

28

Aïoli

as we like it in Provence, poached cod, seasonal
vegetables, foamy aioli

78

Côte de boeuf

Charolais ribeye steak cooked over
charcoal, crackling with gravy

130

MAINS

All our dishes are served with grains,
vegetables and herbs.

Linguine with pesto

green linguine, basil pesto, garlic, pine nuts and
Parmesan cheese

29

Turbot Milanese

crispy turbot fillet with tartar sauce

39

Prawns

barbecued king prawns, beetroot and lime sauce

38

Our Bouillabaisse

steamed red mullet, monkfish and sea bream,
bouillabaisse juice and rouille sauce

55

Whole sea bass in bourride

whole steamed sea bass, aioli sauce

48

Free-range poultry

roast chicken supreme, sage gravy

35

Ris de veau

veal sweetbreads pan-fried in foamy butter then
glazed with gravy

45

Veal rump

barbecued veal, mustard seed gravy

44

DESSERTS

Lemon

frosted, lemon sorbet, olive oil and basil

12

Organic nano rice from Piedmont

cooked with milk and vanilla, salted butter caramel

12

Profiteroles

choux pastries, vanilla ice cream and
hot chocolate

14

Comice pears

poached in a wine cooked with mild spices

12

Cookie

pan-fried, hazelnut praline and vanilla ice cream
(serves 2)

18



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RESTAURANT & BAR

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