



STARTERS

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 squash marmalade

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

Vegetable tempura

Crispy Provençal seasonal 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, radish & lime sauce

38

Our Bouillabaisse

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

55

Skate wing

whole steamed with mushroom cream

40

Free-range poultry

woast 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

Vanilla rice pudding

Organic nano rice from Piedmont cooked with milk and vanilla, salted butter caramel

12

Profiteroles

choux pastries, vanilla ice cream and hot chocolate

14

Floating Island

Green cardamom, infused crème anglaise

10

Cookie

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

18



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RESTAURANT & BAR

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