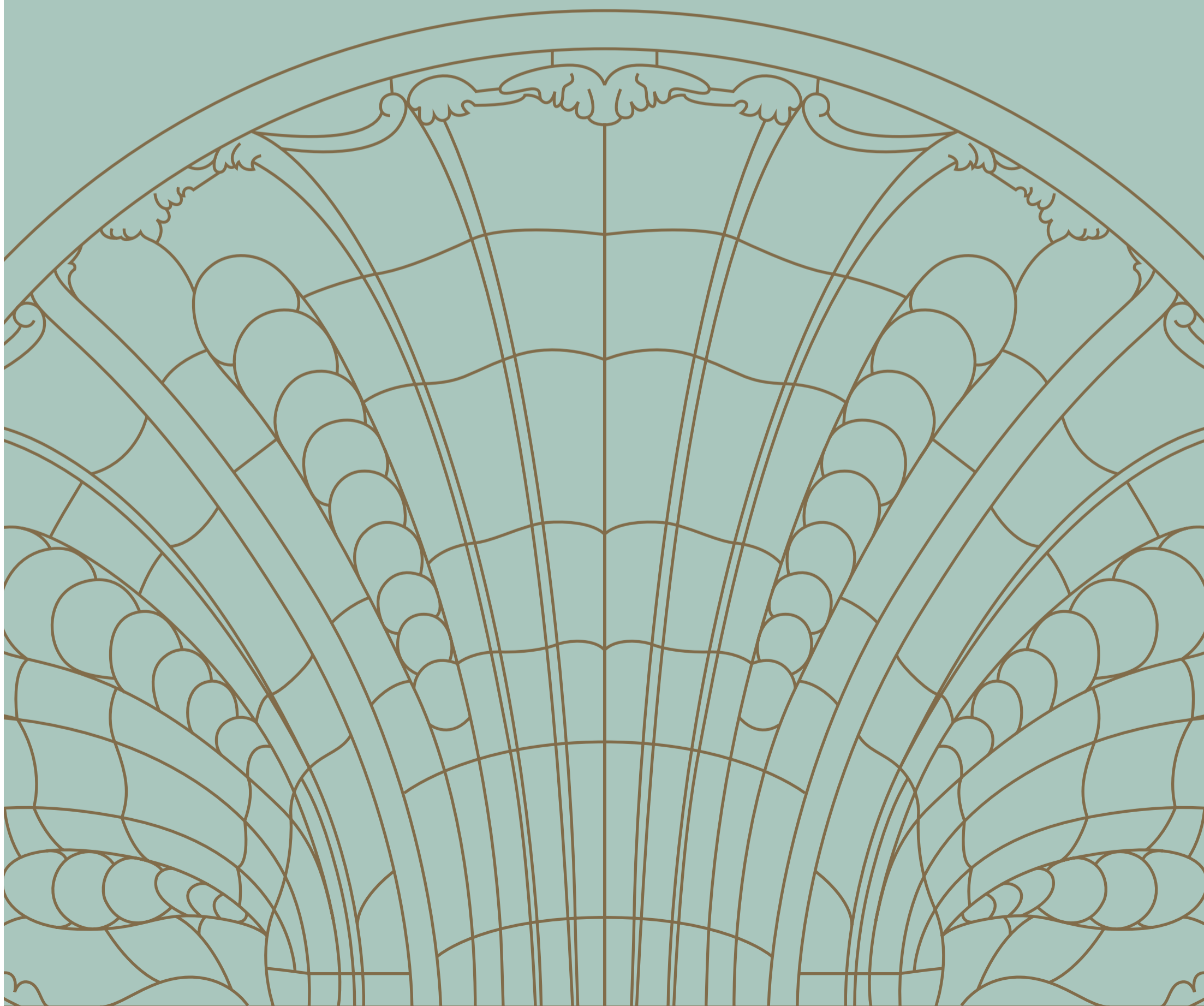


CAFE DE PARIS
MONTE-CARLO



WHILE YOU WAIT

Parma ham	27
<i>Matured 30 months, home-made pickles</i>	
Chickpea Farinata 	19
<i>Black pepper and rosemary</i>	
Belotta Iberian Ham 	42
<i>Roasted bell pepper condiment</i>	
Traditional Pissaladière	23
<i>Anchovies and olives</i>	
Monegasque-style Barbagiuans 	19
<i>Swiss Chard and Parmesan (10 pces)</i>	

SALADS

Puy Lentil Salad 	21
<i>Avocado cream with mustard vinaigrette, crunchy radicchio</i>	
Crispy Chicken or Shrimp Caesar Salades	29
<i>Egg, tomato, romaine lettuce, croutons, parmesan, anchovy sauce</i>	
La Belle Salade Niçoise	27
<i>Roquette, lettuce, tomato, cucumber, artichokes, peppers, egg, olives, tuna and anchovies</i>	
Multicolored Chicory Salad  	23
<i>Walnuts, pear, Fourme d'Ambert cheese and grapes</i>	

PASTA

Bolognese Papardelle 	29
<i>Porcini and straciatella</i>	
Seasonal Truffle Tagliolini 	47
<i>Refined Parmesan</i>	
Clam Linguini	33
Spicy Octopus Fettucini	35
<i>Calabrian-style condiments</i>	
Lobster Macaroni Gratin	69
<i>Mushroom and tarragon-infused bisque</i>	









HORS D'ŒUVRES

Egg mayo Caviar "1868"	35
<i>Crunchy little gem with croutons and chives</i>	
Smoked Salmon Heart	32
<i>Horseradish cream with dill and blinis</i>	
Leek Fondant Gribiche style 	22
<i>Croutons and capers</i>	
Burgundy Snails	19/38
<i>in parsley sauce, 6 pces or 12 pces</i>	
Shrimp cocktail with avocado 	31
<i>Crunchy little gem and cherry tomatoes</i>	
Café de Paris Pâté en Croûte	29
<i>Poultry, pistachios, duck, pork and pickles</i>	
Pan-fried Foie Gras 	36
<i>Mushrooms and seasonal fruits</i>	
Homemade Duck Foie Gras	34
<i>Grilled pandoro with dried fruit chutney</i>	
Truffled Croque Monsieur	29
<i>Matured Comté cheese, ham and little gem</i>	
Riviera-style Lobster Brioche	39
<i>Smoked paprika, avocado and lemon</i>	

MEATS

Alpilles lamb curry	37
<i>Basmati rice with dried fruit, coriander and pomegranate</i>	
Roasted Farmhouse Poultry with Mushrooms	39
<i>Mashed potato, supreme sauce</i>	
Beef Tartare	33
<i>Prepared at the table, French fries</i>	
Niçoise-style Beef Chuck	39
<i>Sage and olive gnocchis</i>	
Café de Paris-style Veal Liver	42
<i>Mashed potato, bacon and Marsala sauce</i>	
Flash-fried Beef Fillet, Green Pepper Sauce	58
<i>Baby potatoes</i>	
Veal Milanaise	43
<i>French Fries and lemon</i>	
Artisanal Andouillette	39
<i>Whole Grain Mustard sauce</i>	

GRILL

Sole with Thyme Oil 	79	Beef Fillet "à la Fleur de Sel" 	58
<i>Steamed potatoes</i>		<i>Béarnaise sauce and Baby potatoes</i>	
Mediterranean Sea Bass 	69	Angus Beef Entrecote 	66
<i>Dried fennel and sauce vierge</i>		<i>Béarnaise or chimichurri sauce</i>	
Rock Octopus 	42	Veal Cutlet with Sage 	69
<i>Rosemary and confit garlic, chimichurri sauce</i>		<i>Creamy Mushroom sauce</i>	
Spiced Cauliflower 	29	Angus beef T-bone (500 grs) 	89
<i>Pumpkin seeds, pomegranate and romesco sauce</i>		<i>Béarnaise or chimichurri sauce</i>	




SUPPLEMENTS

Seasonal truffle 5gr	15
Caviar 10gr	25



FOR LITTLE ONES (under 12) 25

Crispy chicken goujons
or grilled hamburger or crispy cod
Ice cream (2 scoops) or Slice of Cake
or Fresh Fruits

RAW BAR

Salmon Tartare 	27
<i>Tangy cucumber, coriander and passion fruit marinade</i>	
Thinly Sliced Red Tuna	29
<i>Lemon oil and smoked salt</i>	
Marinated sea bream	27
<i>Dill and citrus with rosemary oil</i>	
Organic Shrimp Bouquet	28
<i>Soy and ginger mayonnaise</i>	
Scallops with Caviar 	55
<i>mandarin-infused condiment</i>	
6 Perles de Monaco oysters no. 2	42
6 Gillardeau oysters no. 2	48
6 Fines de Claire oysters no. 3	29
<i>Natural, shallots in vinegar and rye bread</i>	
Crudo to share (for two people) 	69
<i>according to the chef's inspiration</i>	

SOUPS

"François Blanc" Onion Gratin	21
Seasonal Squash Cream Soup 	19
<i>Mini croutons</i>	
Rock Fish Soup	28
<i>Rouille, croutons and cheese</i>	
Spiced Lentil Dahl 	22
<i>Pomegranate and crisps</i>	

FISH

Roasted Salmon with Sorrel	39
<i>Lentils and samphire</i>	
Grenoble-style Cod	40
<i>Baby potatoes fricassee, capers, croutons and baby spinachs</i>	
Royal Sea Bream "À la Plancha" 	42
<i>Roasted pumpkin with rosemary and citrus sauce</i>	
Viennese scallops	46
<i>Financière with baby vegetables, tarragon and mushrooms</i>	
Sole façon Meunière	79
<i>Steamed potatoes</i>	

SIDES - 12

Steamed Potatoes	
Garlic Baby Spinach	
Confit Lentils with Fresh Thyme	
Roasted Pumpkin and Pomegranate	
Mashed Potato	
French Fries	
Green Salad	
Basmati Rice	
Sautéed Garlic Baby Potatoes	
Parmesan Gnocchi Cassolette	
Mixed vegetables	
Caviar Mashed Potato	37
Truffle Mashed Potato	22
Truffled French Fries	22

"KAVIARI" HOUSE CAVIAR - CAFÉ DE PARIS SELECTION 50GR

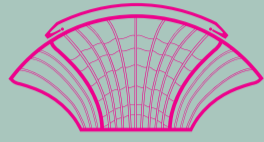
Cream and condiments, blinis 250

"CATCH/CUT OF THE DAY" SUBJECT TO AVAILABILITY

Please ask

Prices in Euro - Taxes and services (15%)

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