



## TO START

## COCKTAILS

### NEXT LEVEL MARGA

Olmeca tequila, Grand Marnier, lime juice, oleo saccharum, Mezcal

19€

### CRISTAL PIÑA

White rum, pineapple juice, coconut cream, flavored with basil  
or red fruits, according to your choice

19€

### APPLE & SCOTCH

Monkey Shoulder Whisky, cider vinegar, sour apple liqueur

21€

### DRIFTED NEGRONI

Hendrick's Oasium gin, Campari, walnut liqueur

21€

### ZEUS

Leave luck to fate

21€

## MOCKTAILS

### ZESTE DE FOLIE

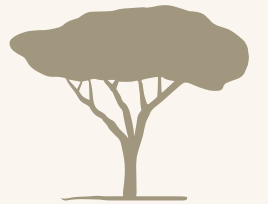
Fresh orange, lemon and pineapple juice, yuzu puree

16€

### COFFEE LEMONADE

Coffee, lemon juice, caramel syrup, Seven Up

16€





## STARTERS

Caesar salad, romaine lettuce, organic egg, parmesan cheese, bacon and anchovy-butter focaccia croutons	25€
Supplement for roasted chicken supreme (110g)	+3€
Supplement for marinated shrimps (110g)	+5€
Arugula salad with raw, fried and creamy artichokes, lemon vinaigrette	18€
Chickpea hummus with sesame cream, raw vegetables and crispy tortilla	16€
Grilled eggplant, sumac, feta, pickles and pomegranate syrup vinaigrette	18€



## MAINS

### COMFORT FOOD

Muse sandwich, chicken supreme, bacon, tomatoes, organic hard-boiled egg, romaine lettuce, mayonnaise and French fries	28€
Pinsa bread with fresh marinated tomatoes and mozzarella cheese	22€
XXL double bacon cheeseburger, organic French ground beef (200g), onions, cheddar cheese and French fries	37€
Pork loin tacos confit with mild spices, fresh herbs salad, BBQ sauce, guacamole and tomato salsa	26€

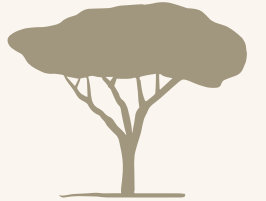
### FISHES

Catch of the Day with sauce vierge, panisses, and a Provençal ratatouille cocotte	
Pan-fried sea bass fillet, local zucchini medley, citrus dressing	36€
Fried octopus tentacles, bell peppers piperade with Taggiasche olives and squid ink aioli	42€
Grilled swordfish steak, tomato carpaccio with capers and lemon, arugula salad with balsamic cream	32€



## DESSERTS

Crispy and caramelized puff pastry with organic Madagascar vanilla cream	14€
Seasonal fruits sundae, meringue crisps, and homemade whipped cream	16€
Semifreddo Chiboust cream, Viennese biscuit and red fruits infused with verbena	14€



Lobster tail salad, sucrine, avocado, grapefruit and cocktail sauce	42€
Melon with citrus, fresh goat cheese whipped cream and basil	22€
Soy-marinated watermelon, tapioca pearls, pistachios and mango-yuzu espuma	18€
Heirloom tomatoes and fresh strawberry salad, creamy burrata, and chili-balsamic gel	26€

### MEATS

Aubrac beef tenderloin (200g), roasted sucrine lettuce with garlic oil, tomato and olive compote, and panisses	52€
Beef tataki (160g), with chimichurri sauce, French fries and salad	32€
Caramelized chicken drumsticks, BBQ sauce, spicy panko, French fries and salad	24€
Lamb moussaka with confit eggplant, red onion and herb salad with fresh mint and flat-leaf parsley	26€

### PASTA AND RICE

Trofie cacio e pepe, summer truffle and arugula	26€
Linguine with lobster, creamy stracciatella and fresh basil	45€
Orecchiette Sicilian style, swordfish carpaccio and capers	28€
Rice, onion sofrito with roasted vegetables and tarragon mayonnaise	22€

### SIDES

French fries	9€
Chickpea fries	10€
Provençal vegetable casserole	12€

Chocolate mousse, crispy streusel and cocoa sorbet	14€
Seasonal fruits	
Watermelon platter	22€
Fresh seasonal fruit platter	20€
Ice creams and sorbets	
1 scoop	6€
2 scoops	10€
3 scoops	14€

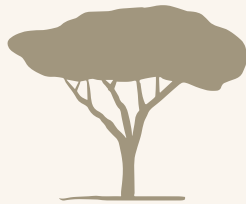


LE MÉRIDIEN BEACH PLAZA  
22 avenue Princesse Grace, MC 98000, Monaco  
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BEVERAGES

	GLASS	BOTTLE
RHUM		
Millonario 15 ans	18	250
Fair Belize BIO	18	250
Flor de Caña 12 ans	20	330
Zacapa 23	38	350
Appleton	18	250
GIN		
Prince Explorer	35	50cl/ 350
Hendrick's	18	250
Bartolomeo	20	330
Mare	18	250
Oli Gin	20	50cl/ 250
Roku	18	250
VODKA		
Grey Goose	18	250
Absolut	16	150
Belvedere	18	250
Belvedere Citrus	16	250
Fair Quinoa	18	250
TEQUILA/MEZCAL		
Casamigos Reposado	30	450
Casamigos Blanco	25	400
Casamigos Añejo	35	500
Mezcal Unión Espadín	18	250
WHISKY		
Monkey Shoulder	18	200
Oban 14 ans	25	300
Glenfiddich 12 ans	18	250
Woodford Rye	18	250
Macallan	25	350
DIGESTIFS		
Rémy Martin VSOP	22	250
Hennessy XO	58	700
Armagnac « Château de Lacquy » 17 ans	22	400
Calvados Drouin « Le Domfrontais »	22	400



STILL WATERS

EVIAN, 1L	9.5
Water from rain and snow in the French Alps is slowly filtered over 15 years by the crystalline rocks.	

CHAUDFONTAINE, 1L	12
Chaudfontaine is a unique Belgian mineral water. The water travels for over 60 years through various layers of rock, collecting all kinds of minerals along the way. It then springs from its source at the foot of the Ardennes, where it is collected and bottled.	

SPARKLING WATERS

BADOIT, 1L	9.5
The Badoit spring is located in a 500-metre-deep volcanic fissure in Saint Galmier, in the heart of the Massif Central.	

CHAUDFONTAINE, 1L	12
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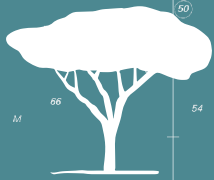
CHATELDON, 75cl	14
Chateldon became famous at the royal court in Versailles for its digestive properties. Sourced from the Puy-de-Dôme, Chateldon is a mineral water with exceptional minerality and a refined taste.	

BARISTA SELECTION

Iced Matcha BIO	15
Iced coffee	15
Espresso	4.5
Double espresso	8
Cappuccino, Latte macchiato	8
American coffee	8
Latte Matcha BIO	15
Teas and herbals	8



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MONTE-CARLO