SALADES & ENTRÉES

BURRATA (200g) 28
Vine tomatoes, fresh basil, olive oil and Sardinian bread

FETA & PASTÈQUE 24
Cucumber, radish, pickled red onions, black olives and mint vinaigrette

TARTARE DE THON 32
Avocado, ponzu sauce, green onions, snow peas, bean sprouts, toasted sesame seeds

TARTARE DE SAUMON 32
Avocado, ponzu sauce, green onions, snow peas, bean sprouts, toasted sesame seeds

SALADE FATTOUCHE 28
Romaine lettuce, cucumber, cherry tomatoes, bell peppers, red onion, fresh mint, fried bread, sumac and pomegranate vinaigrette

ANTIPASTI 29
Stracciatella, tomato and basil tartare, marinated artichokes, Parma ham breadsticks, tonnato sauce, crispy garlic bread with olive oil

POKE BOWLS SIGNATURES

POKE THAÏ 32
Roasted chicken, marinated shrimp, or tofu
Sushi rice, wok-fried vegetables, avocado, cucumber, mango, fried onions, bean sprouts, peanuts and sweet chili sauce

POKE CHIRASHI 32
Sushi rice, fresh tuna, fresh salmon, avocado, radish, cucumber, bean sprouts, wakame, nori seaweed, toasted sesame seeds, soy sauce, wasabi and pickled ginger

POKE VEGAN 32
Sushi rice, tofu, edamame, avocado, radish, mango, cucumber, bean sprouts, wakame, nori seaweed and toasted sesame seeds, soy sauce, wasabi and pickled ginger

POKE CAESAR 32
Plain, roasted chicken, or marinated shrimp
Romaine lettuce, hard-boiled egg, parmesan shavings, anchovies, Sardinian bread, fried onions and Caesar dressing

POKE NIÇOISE 32
Mixed greens, tuna in oil, tomato, bell pepper, radish, cucumber, hard-boiled egg, olives, anchovies, spring onion, olive oil and balsamic vinegar

SANDWICHS PUCCIA

Served with salad and potato crisps

POULET RÔTI 31
Puccia bread, roasted chicken, hard-boiled egg, mayonnaise, tomato and lettuce

JAMBON & FROMAGE 26
Puccia bread, ham and Comté cheese

THON 26
Puccia bread, tuna, mayonnaise, hard-boiled egg, tomato and lettuce

TOMATE & MOZZARELLA 28
Puccia bread, tomato, fior di latte mozzarella, basil pesto and arugula

CHÈVRE & MIEL 28
roquette et pignons de pin Puccia bread, fresh goat cheese, roasted zucchini, honey, mint, arugula and pine nuts

FRENCH FRIES 9

DESSERTS

FRESH WATERMELON PLATE 22

SEASONAL FRESH FRUIT PLATTER 20

GLACES & SORBETS

MAGNUM ALMOND 8

MAGNUM CLASSIC 8

MAGNUM PISTACHIO 8

BEN & JERRY'S VANILLA COOKIE DOUGH 8

BEN & JERRY'S CHOCOLATE FUDGE BROWNIE 8

GROM DARK CHOCOLATE (120ml) 12

GROM VANILLA (120ml) 12

GROM LEMON (120ml) 12

GROM STRAWBERRY (120ml) 12

GROM MANGO (120ml) 12

ICE CLOUD & CREAM LAB

MATCHA STRAWBERRY LATTE 16
Matcha, strawberry purée, oat milk

PISTACCHIO LATTE 13
Whole milk, pistachio purée, espresso shot, pistachio powder

CLOUD UBE 16
Ube syrup, coconut cream and coconut water

LATTE MATCHA or UBE 13

ILLY CREMA 6
100% arabica frozen iced coffee with milk

BARISTA SELECTION

Illy Cold Brew Iced Coffee	15
Espresso	4,5
Cappuccino, latte macchiato, hot chocolate	8
Teas, herbal infusions	8

All of our coffees are available decaffeinated
Milk choice: whole, soy, almond, oat, coconut

HEALTHY CORNER

Fresh coconut	28
Ginger shot (4cl)	12
Homemade Kombucha (kaffir lime and ginger)	15
Fresh juice (orange, lemon, grapefruit)	12
Fresh juices (pineapple, apple, strawberry, watermelon, carrot, celery)	15
Create your own mix	18

SUMMER ESSENTIALS

EAUX 8,5
Perrier 33cl, Evian 50cl, Badoit 50cl

SOFTS

Pepsi 33cl, Pepsi Max 33cl, Seven Up 33cl	
Orangina 33cl, Ice Tea 33cl, Three Cents ginger beer 33cl, Three Cents ginger ale 33cl, Schweppes Tonic 33cl	8,5
Limonade "La Fraternal" 33cl	12
Red Bull 25cl	10

MILKSHAKES

Chocolate	15
Strawberry	15
Vanilla	15

THE BAR

ROSÉ WINES

	VERRE	BTL
Whispering Angel	19	105
Château Lafoux	14	80
Château Minuty Prestige	14	80

RED WINES

	VERRE	BTL
Saint-Emilion	19	105
Côtes du Rhône	14	80

WHITE WINES

	VERRE	BTL
Chardonnay	16	82
Côtes de Provence	14	80
Bordeaux	14	80

WHITE CHAMPAGNES

	VERRE	BTL
Laurent Perrier	21	115
Ruinart Blanc de Blancs		250
Cristal Roederer		495
Dom Pérignon		495

ROSÉ CHAMPAGNES

	VERRE	BTL
Laurent Perrier Rosé	25	295
Cristal Roederer Rosé		900
Dom Pérignon Rosé		900

BEERS

	25CL	33CL	50CL
Carlsberg			
Pression draught	10		15
1664 0.0%, Corona		12	
Flying Hop IPA, Hop Wave Blond		12	
Bianca Menton's lemon, Limeta IPA		14	

GINS

Beefeater	16
Prince Explorer	35
Normindia, Hendrick's, Mare	18
Hendrick's Oasium, Hendrick's Grand Cabaret	20

TEQUILAS & MEZCAL

Casamigos Blanco	25
Casamigos Reposado	30
Casamigos Anejo	35
Mezcal Union Espadin	18
Olmeca	16

RHUMS

Plantation 3 Stars	16
La Favorite Canne Bleue	18
Zacapa "23 Solera"	38
Diplomatico Reserva Silva	18
Flor de Cana	20
Secha de la Silva	18

WHISKIES

Jack Daniel's	16
Woodford Rye Reserve	18
Onikishi Sakura	22
Macallan 12 ans	25

VODKAS

Absolut	16
Grey Goose, Belvédère	18

ALCOHOL FREE
Martini floréale, Martini vibrante 9,5

COCKTAILS SIGNATURES

HOMEMADE PINA COLADA 35
Coconut water, rum, fresh pineapple juice, coconut purée
Served in a fresh coconut, perfect for sharing (or not)!

HOMEMADE SPRITZ 24
Santoni Amaro, prosecco, Three Cents fig leaf soda, citrus cordial

RUM FORREST RUM 19
Plantation rum, raspberry liquor, lime and pineapple juices, ube syrup

BLAME THE SUN 19
Olmeca tequila, local Maralpa verbena liquor, homemade citrus cordial, cucumber juice, vanilla syrup and spicy bitter

TIME AFTER THYME 19
Gin Mare, prosecco, grapefruit juice, homemade thyme syrup, soda

BEACH, PLEASE 19
Olmeca Tequila, Rinquinquin, lemon juice, Fever-Tree bitter lemon

SOS 21
According to the bartender's mood

If you're in the mood for a classic cocktail, our bartenders will gladly prepare it for you.

MOCKTAILS SIGNATURES

PINK 16
Orange, passion fruit, raspberry, yuzu

ORANGE 16
Pineapple, mango, coconut

GREEN 16
Cucumber, celery, green apple, mint

Le Méridien Beach Plaza
22 Av. Princesse Grace, 98000 Monaco / +377 93 30 98 80
#LMAUSOLEIL @LEMERIDIENHOTELS