



BREAKFAST 9 am – 11:30 am

Pains et viennoiseries

Fresh bread, Isigny butter and a selection of jams	14
Isigny butter croissant	5
Pistachio croissant	6
Pain au chocolat	5

Le jambon blanc 80g « Gran Biscotto »	14
White ham 80g « Gran Biscotto », Isigny butter and toasted country bread	

Le saumon fumé 80g « Le Borvo »	26
Served with Isigny butter, toasted sandwich bread and charred lemon	

À la fraîche	17
An assortment of fresh fruit: pineapple, passion fruit, strawberry, dragon fruit, mango and apple	

SALADES

Greens	18
Quinoa, wheat, spelt, feta, avocado, cucumber, kale, goji berries, pomegranate and baby greens, Menton lemon and local honey vinaigrette	

César Grand Chelem	18
Crisp sucrine lettuce, beef karasumi and parmesan shavings, miso Caesar dressing	

Salade croc(qu)ante d'avocat	26
Cucumber, avocado, fresh goat cheese salad, sucrine lettuce, citrus fruits	

CROCOQUILLETES

Croco bolo	18
Parmesan cream and minced beef, oven-baked au gratin	

Fromage	18
« Gran Biscotto » white ham, Isigny P.D.O. crème fraîche and cured Comté cheese	

C.L.U.B.s & CO

Our sandwiches are served with French fries and baby spinach salad with sliced almonds.

C.L.U.B.	31
Toasted sandwich bread, turkey, soft-boiled egg, tomato, lettuce, lemon mayonnaise, Emmental cheese	
CRUNCHY BACON OPTION	+ 2

Croc' monsieur	24
French toast-style croissant, smoked cheddar, « Gran Biscotto » white ham	

Philly Steak	28
« La Gâche » brioche bread, grilled beef sirloin, shallot compote, melted cheese	

Brioché	23
« La Gâche » brioche bread, tuna with lemon mayonnaise and soft-boiled egg	

Green avo smash	14
Avocado toast with beet hummus and fresh herbs	
ADD POACHED EGG	+ 4
ADD SMOKED SALMON	+ 8

SMASH BURGERS

All our smash burgers are served with French fries and a salad of baby spinach leaves and sliced almonds.

Iconique	30
Croissant smash burger, Black Angus beef patty, cheddar cheese and pickles	
ADD DOUBLE PATTY	+ 7

Bacon smash point	32
Croissant smash burger, Black Angus beef patty, bacon, cheddar cheese and pickles	
ADD DOUBLE PATTY	+ 7

SWEET BREAKS

Comme un dimanche

14

Fior di latte Sundae ice cream, pralines and melted Valrhona chocolate

À la fraîche

17

Fresh fruit platter: pineapple, passion fruit, strawberry, dragon fruit, mango and apple

Tarte au citron de Menton

14

Three-citrus lemon cream (lime, lemon and yuzu) with a merveilleux-style meringue center

L.12.12 ICONIC POLOS



Polo Ispahan

RASPBERRY & LYCHEE

Crispy almond base with dried raspberry, raspberry compote, lychee and rose mousse

13



Polo Vanille de Madagascar

VANILLA & BISCUIT

Crispy almond and vanilla biscuit base, vanilla cream, vanilla mousse

13



Polo Pistache

PISTACHIO & DUBAI CHOCOLATE

Crispy kadaif base, pistachio cream, orange blossom water, toasted pistachio mousse

13



Polo Opéra

COFFEE & CHOCOLATE

Almond dacquoise sponge soaked in coffee syrup, extra-dark chocolate ganache, Ethiopian coffee cream, light white chocolate and coffee mousse

12



Polo Citron

SPECULOOS & LEMON

Speculoos-style biscuit with citrus zest, three-citrus cream (lime, lemon, yuzu), organic candied lemon compote, light mascarpone mousse

12



Polo Caramel

SALTED BUTTER CARAMEL

Crispy praline biscuit, soft butter caramel, smooth mousse and caramelized white chocolate

12

C(R)OCKTAILS

Our signature cocktails

Croco Spritz	24
Double Jus 30&40, white French Bloom, Maralpa Verbena, tonic	
Side Spin	18
Cognac, Blanche de Normandie, lemon juice, apricot liqueur	
Crocodelle*	24
Rosé Lillet, Rinquiquin, rose syrup, Supasawa, Champagne	
Revers	18
Cap Gin, lemon juice, elderflower liqueur, arugula	
Le Chose*	18
Cap Gin, grapefruit juice, citrus cordial and Mediterranean tonic	
Green*	21
Grey Goose vodka, dill cordial, lemon juice, Fee Foam	
Notre Espresso Martini	20
Cognac, « Brûlerie de Belleville » coffee liqueur, Cascara vanilla syrup, Lacoste blend coffee	
* Available in a mocktail version	16
<i>Classic cocktails available on request</i>	

APERITIFS

<i>with alcohol</i>	
Ricard / Campari / Pastis 51	10
Pastis d'Aqui	16
<i>alcohol-free</i>	
French Bloom	<i>glass 12cl btl 75cl</i>
<i>Elegance without compromise</i>	
Crafted from organic French Chardonnay wines. 0.0% alcohol, vegan, sulfite-free, gluten-free and low in calories.	
LE BLANC	19 90
LE ROSÉ	19 110
L'EXTRA BRUT	130
Martini	
FLOREALE / VIBRANTE	9,5
Lyre's	
WHITE CANE SPIRIT / DARK CANE SPIRIT	16
Almave Ambar	
TEQUILA	16

BEERS

	<i>draft</i>	<i>25cl</i>	<i>50cl</i>
Carlsberg		10	15
Beer of the moment		13	17
	<i>bottled</i>		<i>33cl</i>
Tripel Karmeliet			12
Organic Blue Coast			12
Corona			12
Organic Flying Hop IPA			12
Organic Hop Wave			12
Chouffe			14
Organic Monte Carlo Beer			14
1664 0.0%			12

CHAMPAGNES

	<i>glass 12cl</i>	<i>btl 75cl</i>
Laurent Perrier	21	115
Laurent Perrier Rosé	25	295
Ruinart Blanc de Blancs		250
Ruinart Rosé		290
Cristal Roederer		495
Cristal Roederer Rosé		900
Dom Pérignon		495
Dom Pérignon Rosé		900

ROSÉ WINES

Clos de Caille	14	80
Château Thuerry	14	80
Château La Coste	15	81
Château d'Esclans Whispering Angel	19	105

WHITE WINES

AOP Bourgogne Chardonnay Brocard	16	82
AOP Picpoul de Pinet Gérard Bertrand	15	81
AOP Côtes de Provence	14	80
Château des Demoiselles		
AOP Touraine Sauvignon Chenonceau	18	90

RED WINES

AOP Côtes de Rhône Bouteille à la mer	14	80
AOP Côtes de Provence La Coste	16	80
AOP Pic Saint Loup Gérard Bertrand	18	90
AOP Saint-Émilion	19	105
Château Rocher Figeac		

GINS

Hendrick's	18
Normindia	18
Prince Explorer Monaco	35
Bombay Sapphire	18
Mare	18
Monkey 47	25
Roku	18
Oli Gin	20
Maralpa	20

WHISKIES

Rozelieures	18
Onikishi Sakura	22
Jack Daniel's	16
Macallan <i>12 years</i>	25
Chivas Regal <i>12 years</i>	18
Johnnie Walker Black Label	18
Jameson	16
Woodford Rye	18
Lagavulin <i>16 years</i>	25
Bulleit Rye	16
Glenfiddich <i>12 years</i>	18
Oban <i>14 years</i>	25
Makers Mark	18
Monkey Shoulder	18

RUMS

Bacardi	16
La Favorite « Canne Bleue »	18
Millonario <i>15 years</i>	18
Appleton <i>12 years</i>	18
Zacapa Gran Reserva	38
Secha de la Silva	18
Flor de Caña	20

VODKAS

Grey Goose	18
Tito's	18
Belvedere	18
Absolut	16

TEQUILAS & MEZCAL

Olmeca	16
Casamigos Blanco	25
Casamigos Reposado	30
Casamigos Añejo	35
Altos Blanco	25
Mezcal	18

DIGESTIFS

Double Jus 30&40	16
Maralpa Lemon Liqueur	16
Blanche de Normandie	16
Alabat Armagnac	28
Calvados Drouin « Domfrontais »	22
Remy Martin « VSOP »	22
Hennessy Fine Cognac	22
Hennessy XO Cognac	58
Cognac Martell « XO »	58

LIQUEURS

Amaretto	
Baileys	
Pisco	
Cointreau	
Suze	
Get 27, Get 31	
Fernet Branca	
Fair Café	
Jägermeister	
Grand Marnier	

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