

DRINKS MENU

ALANG BAR

SIGNATURE COCKTAILS

MONACO SPRITZ - 19

L'Orangerie liquor, Prosecco, Perrier

HOMEMADE PIÑA 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

Olmecca 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

Olmecca 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.

SIGNATURE MOCKTAILS

PINK - 16

Orange, passion fruit, raspberry, yuzu

ORANGE - 16

Pineapple, mango, coconut

GREEN - 16

Cucumber, celery, Granny Smith apple, mint

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 or coconut.

HEALTHY CORNER

FRESH COCONUT - 28

GINGER SHOT (4 CL) - 12

HOMEMADE KOMBUCHA - 15

Kaffir Lime & Ginger

FRESH JUICE - 12

Orange, Lemon, Grapefruit

FRESH JUICE - 15

Pineapple, Apple, Strawberry, Watermelon, Carrot, Celery

CREATE YOUR OWN MIX - 18

SUMMER ESSENTIALS

WATERS - 8,5

Perrier 33 cl, Evian 50 cl, Badoit 50 cl

SOFT DRINKS

Pepsi 33 cl, Pepsi Max 33 cl, Seven Up 33 cl, Orangina 33 cl, Ice Tea 33 cl, Three Cents Ginger Beer 20 cl, Three Cents Ginger Ale 20 cl, Schweppes Tonic 33 cl - 8,5

La Fraternal Lemonade 33 cl - 12

Red Bull 25 cl - 10

MILKSHAKES - 15

Chocolate, strawberry or vanilla

ROSÉ WINES

	Glass	Bottle
Whispering Angel	19	105
Château Lafoux	14	80
Château Minuty Prestige	14	80

RED WINES

Saint-Émilion	19	105
Côtes du Rhône	14	80

WHITE WINES

Chardonnay	16	82
Côtes de Provence	14	80
Bordeaux	14	80

WHITE CHAMPAGNES

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

ROSÉ CHAMPAGNES

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

BEERS

	25cl	33cl	50cl
Carlsberg (Draft)	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

RUMS

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 Years - 25

VODKAS

Absolut - 16

Grey Goose, Belvédère - 18

ALCOHOL FREE

Martini Floréale, Martini Vibrante - 9,5

SNACKS MENU

ALANG BAR

June & September: 12:00 PM – 4:00 PM | July & August: 12:00 PM – 6:00 PM

POKE BAR - 32

Choose your base

Salad or mixed grains or sushi rice

Select up to 8 ingredients

Vegetables

Marinated artichokes
Avocado
Grated carrots
Cucumber
Sweetcorn
Edamame
Red onions
Crispy fried onions
Black olives
Bell pepper
Bean sprouts
Radishes
Cherry tomatoes
Sun-dried tomatoes
Red cabbage
Pomegranate seeds

Proteins

Anchovies
Shrimp
Tuna in olive oil
Bacon
Hard-boiled egg
Roast chicken
Tofu
Mozzarella pearls
Feta
Parmesan
Fresh salmon
Fresh tuna

Nuts & Seeds

Walnuts
Almonds
Sunflower seeds
Pine nuts

Choose your dressing

Gluten-free soy sauce
Olive oil & balsamic vinegar
Lemon & pomegranate molasses
Caesar dressing

SIGNATURE POKE BOWLS

POKE THAI – 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, 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 olive oil, tomato, bell pepper, radish, cucumber, hard-boiled egg, olives, anchovies, spring onion, olive oil and balsamic vinegar

SALADS & STARTERS

BURRATA (200 g) – 28

Burrata with vine-ripened tomatoes, fresh basil, olive oil and Sardinian bread

FETA & WATERMELON – 24

Feta and watermelon salad with cucumber, radish, pickled red onions, black olives and mint vinaigrette

TUNA TARTARE – 32

Tuna tartare with avocado, ponzu sauce, green onions, snow peas, bean sprouts and toasted sesame seeds

SALMON TARTARE – 32

Salmon tartare with avocado, ponzu sauce, green onions, snow peas, bean sprouts and toasted sesame seeds

FATTOUSH SALAD – 28

Fattoush salad with romaine lettuce, cucumber, cherry tomatoes, bell peppers, red onion, fresh mint, crispy pita, sumac and pomegranate vinaigrette

ANTIPASTI – 29

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

PUCCIA SANDWICHES

Served with salad and potato crisps

ROAST CHICKEN – 31

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

HAM & COMTÉ CHEESE – 26

Puccia bread, ham and Comté cheese

TUNA – 26

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

TOMATO & MOZZARELLA – 28

Puccia bread, tomato, fior di latte mozzarella, basil pesto and arugula

GOAT CHEESE & HONEY – 28

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

ICE CREAMS & SORBETS

MAGNUM – 8

Almond, Classic, Pistachio

BEN & JERRY'S – 8

Vanilla Cookie Dough, Chocolate Fudge Brownie

GROM (120 ml) – 12

Dark Chocolate, Vanilla, Lemon, Strawberry, Mango

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