



LUNCH SET MENU

Monday to Friday

€29

STARTER OF YOUR CHOICE

Chickpea hummus with tahini, raw vegetables, crispy Lebanese flatbread

Melon carpaccio with citrus, whipped fresh goat cheese, and basil

Niçoise-style stuffed eggplant, roasted tomato coulis, crispy chickpea panisses

MAIN OF YOUR CHOICE

Tandoori-style confit lamb shoulder, bao bun, crunchy vegetables, fresh mango tzatziki

Trofie cacio e pepe with summer truffle and arugula

Crispy octopus tentacle, plancha-glazed pak choi, green onions, toasted sesame, kimchi mayonnaise

& A GLASS OF WINE



STARTERS

Arugula salad with raw, fried, and creamy artichokes, lemon dressing 18€

Slow-cooked and mousseline zucchini, pickles, goji berries, pomegranate dressing 16€

Caesar salad, romaine lettuce, organic egg, parmesan, bacon, focaccia crouton with anchovy butter 25€
Add roasted chicken breast (110g) +3€
Add marinated shrimp (110g) +5€

Chickpea hummus with tahini, raw vegetables, crispy Lebanese flatbread 16€

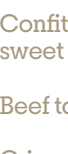
Lobster salad with baby gem lettuce, avocado and grapefruit pearls 42€

Melon carpaccio with citrus, whipped fresh goat cheese, and basil 22€

Marinated watermelon with fresh raspberries, creamy feta, mint, and tangy fruit vinaigrette 18€

Heirloom tomato and fresh strawberry salad, creamy burrata, chili-balsamic gel 26€

Niçoise-style stuffed eggplant, roasted tomato coulis, crispy chickpea panisses 22€



MAINS

SANDWICHES

Muse sandwich, chicken supreme, tomatoes, organic egg, romaine lettuce, mayonnaise and French fries 28€

Pinsa with fresh and confit tomatoes, mozzarella 22€

Double bacon cheeseburger, French organic beef (200g), cheddar, onions, white miso mayonnaise, and French fries 37€

Slow-cooked spiced beef tacos, herb salad, BBQ sauce, guacamole, and tomato salsa 26€

Tandoori-style confit lamb shoulder, bao bun, crunchy vegetables, mango tzatziki 24€

FISH

Whole roasted catch of the day, served with sauce vierge, chickpea panisses, and Riviera vegetables

Grilled sea bass fillet, selection of Provençal stuffed vegetables, zucchini flower, piquillo pepper cream 36€

Crispy octopus tentacle, plancha-glazed pak choi, green onions, toasted sesame, kimchi mayonnaise 38€

Grilled swordfish steak, tomato carpaccio with capers and lemon, arugula with balsamic cream 32€

MEATS

Confit pork belly with spices, sweet potatoes, sweet chili popcorn, and crispy onions 26€

Beef tataki (160g), chimichurri sauce, French fries and salad 32€

Crispy chicken Milanese, tomato sauce, arugula, capers, lime, and anchovies 24€

PASTA

Trofie cacio e pepe with summer truffle and arugula 26€

Linguine with lobster, creamy stracciatella, and fresh basil 45€

Orecchiette, crushed anchovies, broccoli purée with crushed hazelnuts 22€

Ricotta and spinach cannelloni, lemon zest, pickled salad, fresh spinach, and mint 24€

SIDES

French fries 9€

Chickpea panisses 12€

Provençal vegetable casserole 12€



DESSERTS

Coconut, Jivara chocolate dome, mango-passion fruit compote almond crumble 12€

Red berry pavlova, mascarpone whipped cream with organic Madagascar vanilla 14€

Tropézienne with organic Madagascar vanilla 12€

FROZEN DELIGHTS

Ice cream sundae of the moment, caramelized toasted nuts, homemade mascarpone whipped cream 16€

Pineapple, ginger and lime sorbet, fresh mango, passion fruit dragon fruit, coconut meringue 8€

Pink grapefruit sorbet with crushed mint, mixed red berries, matcha meringue 8€

Guanaja 70% chocolate sorbet, banana split style 8€

FRUITS, ICE CREAMS & SORBETS

Seasonal fruits

Watermelon plate 22€

Seasonal fresh fruit plate 20€

Ice creams and sorbets

1 scoop 6€

2 scoops 10€

3 scoops 14€



COCKTAILS

PEACH PLEASE 18€

Gin Hendrick's Original, sirop de pêche, jus de citron, jus de pêche

Hendrick's Original gin, peach syrup, lemon & peach juice

MUSE SPRITZ 19€

Liqueur de verveine Maralpa, prosecco, soda

Maralpa verbena liquor, prosecco, soda water

LIVIN' LA VIDA SOCCA 20€

Liqueur de verveine Maralpa, cordial maison de pois chiche et poivre, jus de citron, spray d'Oli Gin

Vida Socca liquor, homemade chickpea & pepper cordial, lemon juice, Oli Gin spray

ROLL THE DICE 21€

Laissez la chance au destin

Leave it to fate

MOCKTAILS

MINT TO BE WILD 16€

Menthe, concombre, pomme verte, fenouil

Mint, cucumber, green apple, fennel

VITAMIN SEA 16€

Orange pressée, gingembre, carotte

Fresh orange juice, ginger, carrot

BIÈRES

PRESSIONS

Carlsberg 10€ (25cl) 15€ (50cl)

Brooklyn Pulp Art IPA 13€ (25cl) 17€ (50cl)

BOUTEILLES

Corona 12€

Monte Carlo Beer 14€

Hop Wave bio 12€

1664 0.0% 12€

RHUMS

Bacardi 16€

Plantation 3 Stars 16€

La Favorite « Canne Bleue » 18€

Millonario 15 ans 18€

Appleton 12 ans 18€

Zacapa Solera Gran Reserva 38€

Seccha de la Silva 18€

Flor de Caña 20€

VODKAS

Grey Goose 18€

Belyvedere 18€

Absolut 16€

Tito's 18€

GINS

Hendrick's 18€

Hendrick's Oasium 20€

Hendrick's Grand Cabaret 20€

Prince Explorer Monaco 35€

Bombay Sapphire 18€

Normindia 18€

Mare 18€

Monkey 47 25€

Roku 18€

Oli Gin 20€

Maralpa 20€

TEQUILAS & MEZCAL

Olmea 16€

Casamigos Blanco 25 €

Casamigos Reposado 30€

Casamigos Añejo 35€

Altos Blanco 25€

Mezcal 18€

WHISKIES

Rozelieures 18€

Jack Daniel's 16€

Macallan 12 ans 25€

Chivas Regal 12 ans 18€

Johnnie Walker Black Label 18€

Onikishi Sakura 22€

Jameson 16€

Woodford Rye 18€

Lagavulin 16 ans 25€

Bulleit Rye 16€

Glenfiddich 12 ans 18€

Oban 14 ans 25€

Maker's Mark 18€

Monkey Shoulder 18€

DIGESTIFS

Liqueur de citron Maralpa 16€

Armagnac Château de Lacquy 7 ans 22€

Calvados Drouin « Domfrontais » 22€

Rémy Martin VSOP 22€

Cognac Hennessy Fine 22€

Cognac Hennessy XO 58€

Cognac Martell XO 58€

LIQUEURS

Amaretto, Baileys, Pisco, Cointreau, Suze, Get 27, Get 31, 14€

Fernet-Branca, Sambuca, Jägermeister, Grand Marnier

EAUX

PLATE / STILL WATER

Evian 8.5€ / 0,5L - 9.5€ / 1L

EAUX PÉTILLANTES / SPARKLING WATERS

Perrier 8.5€ / 0,33L

Badoit 8.5€ / 0,5L - 9.5€ / 1L

Chateldon 14€

BOISSONS SANS ALCOOL & SODAS

Kombucha brut bio « Archipel » 15€

Pepsi 33cl, Pepsi Max 33cl, Seven Up 33cl, Orangina 25cl, Ice Tea 25cl 8.5€

Fever Tree 20cl 8.5€

Tonic, Mediterranean Tonic, Soda Water, Bitter Lemon

Three Cents 20cl 8.5€

Pink Grapefruit, Ginger Beer, Ginger Ale, Fig Leaf

Red Bull 25cl 10€

CAFÉS

Espresso 4.5€

Cappuccino / Double espresso / Americano / Latte macchiato 8€

Matcha latte 9.5€

Iced matcha latte 13€

Ube latte 11€

Iced ube latte 13€

THÉS

Earl Grey, thé vert, English Breakfast 8€

INFUSIONS

Camomille, verveine, menthe poivrée, tilleul, gingembre frais 8€



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