



muse

MONTE-CARLO

STARTERS & SALADS

Fresh lobster salad with baby gem lettuce hearts, avocado and grapefruit pearls	48€
Sea bass tartare with citrus, avocado and crunchy vegetables	36€
Sautéed prawns with baby spinach, cassava crisps, parmesan, yuzu vinaigrette and truffle oil	32€
Heirloom tomato salad with fresh strawberries, creamy burrata and chilli-infused balsamic	28€
Slow-cooked aubergine, PDO feta, pomegranate seeds, fresh coriander and crispy fried onions	20€
Rocket salad with purple artichokes and lemon vinaigrette	18€
Melon carpaccio with citrus, whipped fresh goat cheese and basil	24€

GOURMET DELIGHTS

Double Bacon Cheeseburger, organic French beef patty (200 g), cheddar, onions, white miso mayonnaise and fries	37€
Muse Sandwich with roast chicken, tomato, organic egg, romaine lettuce, mayonnaise and fries	28€
Tacos with slow-cooked beef chuck, mild spices, fresh herb salad, BBQ sauce, guacamole and tomato salsa	26 €

FROM THE SEA

Sea bass fillet grilled on the plancha, assortment of Provençal stuffed vegetables and zucchini flower	38€
Grilled octopus, slow-cooked aubergine, tomato vierge, garlic and flat-leaf parsley	42€
Grilled swordfish steak, tomato carpaccio, capers, lemon, rocket and balsamic cream	36€
Miso-glazed salmon, toasted sesame, stir-fried rice with bean sprouts, spring onions and lime	34€

FROZEN DELIGHTS

Pineapple, ginger and lime sorbet, fresh mango, passion fruit, dragon fruit and coconut meringue	9€
Pink grapefruit sorbet, fresh mint, red berries and matcha meringue	9€
70% Guanaja chocolate sorbet, banana split-style	9€
Today's frozen dessert, please ask our Maître d'Hôtel	16€

FRESH FRUITS DELIGHTS

Freshly prepared seasonal fruits	20€
Fresh watermelon platter	22€

CATCH OF THE DAY - TO SHARE

Selected each morning from our finest arrivals, our whole fish is gently roasted in the oven to preserve its delicate texture and fresh sea flavours.

It is served with a sauce vierge with fresh herbs, crispy panisses and a Riviera vegetable casserole.

Presented whole, it is carefully filleted and carved tableside by our team for an experience that is both authentic and refined.

PASTA

Lobster linguine with creamy burrata and fresh basil	52€
Trofie cacio e pepe with summer truffle and fresh rocket	28€
Spaghetti aglio e peperoncino with fresh herb oil	24€

SIDES

Crispy French fries	9€
Chickpea panisses	12€
Slow-cooked Provençal vegetables	12€

FROM THE LAND

Plancha-grilled Charolais beef tenderloin medallions (200g), anchovy butter, braised baby gem lettuce and fries	65€
Piedmontese beef tataki, chimichurri sauce, French fries and fresh salad	42€
Marinated free-range chicken with homemade hummus, chickpeas and fresh herb salad	34€

HOMEMADE DESSERTS *by our Pastry Chef*

Red berry Pavlova with Madagascar vanilla mascarpone whipped cream	16€
Coconut trompe-l'œil, exotic fruit centre and fresh coconut	16€
Tarte Tropézienne with organic Madagascar vanilla cream	14€

Le **MERIDIEN**
BEACH PLAZA

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