

6AM/11AM

BREAKFAST CONTINENTAL

Fresh fruit juice, yogurt, assorted bakery, cereals, fresh fruits, hot drink **23€**

11AM/11PM

BISTRO MENU

**TWO-COURSE MENU 39€**

**THREE-COURSE MENU 47€**

**STARTER (YOUR CHOICE)**

- “L’œuf parfait” with asparagus and mushroom flavors
- Marinated baby mackerel with chives, small potatoes with mustard seeds
- Country terrine, pickles and toasted bread

**MAIN (YOUR CHOICE)**

- Veal filet mignon with mustard sauce, pan-seared gnocchi with beans and tomatoes
- Catch of the day “à la plancha”, summer vegetables and mashed potato

Today's special

**DESSERT (YOUR CHOICE)**

- Catalan crème brûlée
- Today's special
- Red berry plate, lemon madeleine

**TODAY'S SPECIAL**

- MONDAY**  
Spring lamb navarin with vegetables, thyme flower
- TUESDAY**  
Lightly seared sea bream, Ligurian style
- WEDNESDAY**  
Stuffed vegetables from Provence, tomato confit with basil
- THURSDAY**  
Beef tagliata, riquette with Parmesan Reggiano and mashed potatoes
- FRIDAY**  
Cod with aioli and summer vegetables
- SATURDAY**  
Rockfish bouillabaisse, rouille sauce and croutons
- SUNDAY**  
Lamb cooked two ways, vegetable bayaldi with parsley

24H/24

THE FMC MINI BURGERS TRIO

- . “The Mix”: 3 mini burgers of your choice from the list above 35€
- . “The Canadien”: lobster, salmon, lemon sauce 36€
- . “The Classic”: Wagyu beef, pepper sauce 36€
- . “The Caesar”: chicken, Indian spices 27€

THE TASTING PLATES

- . “The mountain platter”: assorted cold cuts 26€
- . “The farm platter”: assorted cheeses 26€
- . Vegetarian pizza: lactose free mozzarella, vegetables, basil 26€
- . Queen pizza 26€
- . Chilli pepper and chorizo pizza 26€
- . Local barbajuns 16€

11AM/11PM

À LA CARTE

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|--|-----|--|-----|
| Spinach salad, salmon, asparagus and poached egg         | 25€ | Roasted sea bass, vegetable cocotte and mashed potatoes        | 48€ |
| Classic Caesar salad (chicken optional 30€)              | 22€ | Roasted prawns, vegetables with olive oil                      | 40€ |
| Multi-colored tomatoes, burrata with sweet oil           | 25€ | Tandoori roast chicken spiced rice, yogurt and mint sauce      | 35€ |
| Baby sardines, toasted country bread, semi-salted butter | 24€ | “Angus” beef fillet, béarnaise sauce, small potatoes           | 47€ |
| Scottish smoked salmon, warm blinis                      | 32€ | “Angus” entrecote steak, country potatoes                      | 44€ |
| Local fish soup with garnishes                           | 27€ | “Angus” entrecote steak to share (minimum 2 persons)           | 82€ |
| Soup of the day  | 22€ | Steak tartare with parmesan, green salad and rustic potatoes   | 34€ |
| FMC Club sandwich  | 30€ | Fresh fruit plate  | 15€ |
| Croque papa, ham and Comté cheese                        | 25€ | Gourmet coffee or tea  | 18€ |
| Beef burger FMC with rustic potatoes                     | 36€ | Showcase of sweet delicacies                                   | 14€ |
| Artisanal maccheroncini, sauce of your choice            | 26€ | Assortment of iced creams or sorbets (3 scoops of your choice) | 15€ |

Menu elaborated and signed by our Executive Chef and Meilleur Ouvrier de France, Philippe Joannès, and his team. In partnership with Prince Albert II of Monaco Foundation, they committed themselves to use seasonal local products and species recommended by the Mr Goodfish program. We inform you that our service team will provide you with full details on our dishes with regards to the products used and allergen substances. All prices are in Euros and are inclusive of service and all applicable government taxes.