IN-ROOM DINING

- 11am to 11pm -

STARTERS

NIÇOISE SALAD 34
Tuna ventresca, tomatoes, spring onions, eggs, anchovies

QUINOA SALAD 26
Quinoa, pomegranate, green apple, coriander and nut mix

MISO SPINACH SALAD 26
Spinach, green beans, Manchego, miso

BURRATA IGP 30
Bio local tomatoes, basil pesto

PROSCIUTTO & MELON 26
18 – months Parma ham, melon from Provence

AVOCADO TOAST 26
With salmon ..... +5

GASPACHO 26
According to the chef

beefbar®
Born in Monte-Carlo

STREET FOOD

HAMACHI CRUDO 25
Yellowtail, lemon soy sauce, black truffle

SEABREAM CEVICHE 28
Green papaya, mango, caramelized cashew nuts

STEAMED

GINGER SEABREAM 38
Imperial soy sauce filet &fresh ginger

GROUND

BURGER BOMB 48
Double Black Angus cheese-burger, natural beef patty, pulled beef, bone marrow, confit & crispy red onions pickels

SIDES
Fries 12
Corn 19
Green salad 10

MAIN DISHES

HEALTHY POKE BOWL 38
Rice, cucumber, fresh avocado, cherry tomatoes

CROQUE SANDO 30
Dry aged beef ribeye ham & la sauce Beefba

TROFIE AL PESTO 26
Trofie, Zeffirino pesto

ICONIC PIZZA 26
Summer truffle, roquette and parmesan

PIZZA MARGARITA 18
Tomato, mozzarella and fresh basil

DESSERTS

FRUIT BASKET 32
Berries & chantilly, for 2

CUT FRUIT PLATTER 15
Seasonal fruit selection

CHOCOBEEF 15
Triple chocolate mousse, brownie, caramel

ICE CREAMS & SORBETS ..... 5/ scoop

Service charge: 20€
All our fruits and vegetables are local. Origin of the meats: Australia / Unites-States. Allergens list available upon request. Prices are in euros, including taxes.