










To start...

- 32 **Celery cream**, duck foie gras "a la royale", langoustine's medaillons
- 38 **Autumn ceps in Cookpot**, egg "parfait", hazelnuts mouillettes
- 28 **Natural Vegetables**, spelt with miso broth  
- 36 **Duckling crusted pie and black olives**, turnip with organic honey from our hives 
- 70 **Blue lobster, orange and rosemary**, first vegetables, coral vinaigrette


Farm and sea

- Chicken from Bresse**, wild mushrooms fricassée 48
- Rack of lamb from the Pré-Alps**, seasonal roots vegetables 52
-  **Monkfish**, basmati rice with spices, Cajun nuts and lemon 48
-  **Royal Seabream**, girolles mushrooms, ginger and citrus condiment 50
-  **Yellow pollack with black olives**, purple artichoke, "gaufrette" potatoes 42

To share (for 2 pers.)

- 70 per person **Catch of the day**, fennel "tatin" and curcuma 
- 60 per person **Beef Châteaubriand in the fireplace**, Monégasque ravioles

Our classics from the Hermitage Hôtel

- Osciètra Caviar «Kaviari» 50 gr**, rustic bread toasted and butter condiment 155
- Green Riso**, mollusks and shellfishes 44
-  **Bouillabaisse**, in three declinaison 92
- Fried red mullet, anchovy and calamary
- rockfish soup with crab cannelloni
- John Dory
- Cheeses selection, from Céneri Monaco**, mesclun niçois 24



Plat vegan



Miel bio from our hives



sustainable fishing origin



vegetables from our garden

Our Menus



Un harvest business 59

available for lunch from Monday to Friday, except bank holidays

A glass of wine suggested by our chef sommelier, 1/2 bottle of mineral water and coffee

First vegetable, fruits and autumn salad, hazelnut and mushrooms condiment

Braised mountain potatoes, roasted scallops or ox cheek confit

Seasonal fruits Shortbread

Seasonal menu 78

Gourmand menu 140

(available only for dinner)

Vegetables from the Hermitage's garden



Celery cream, duck foie gras "a la royale"

langoustine's medaillons

Or

Autumn ceps in Cookpot

egg "parfait", hazelnuts mouillettes



Royal Seabream girolles mushrooms

ginger and citrus condiment

Or

Rack of lamb from the Pré-Alps

seasonal roots vegetables

Soufflé

hazelnut, yuzu sorbet, velvety gianduja

Or

Caramelized apples in cigar

cider jelly and mini iced apples

Blue lobster, orange and rosemary

first vegetables, coral vinaigrette



Yellow pollack with black olives

purple artichoke, "gaufrette" potatoes

Chicken from Bresse

wild mushrooms fricassée

Selection of fresh and matured cheeses

mesclun, fruits and marmelade

Jivara milk chocolate flower

Iced heart pear and ginger

Nicolas Baygoury and his pastry team suggest you

Our signature soufflés, Grand Marnier *or* hazelnuts 24

Jivara milk chocolate flower, andoa chocolate sphere, jamaican chilly 26

Nyangbo chocolate timbale, spicy caramel, nuts biscuit 28

Caramelized apples in cigar, cider jelly and mini iced apples 24

Cooked and natural figs, muscovado crumble 26

low-fat yoghurt "blanc-manger", mango pineapple tartare cumbawa 20

Fresh seasonal fruits, green tea sorbet 30

Selection of homemade ice-creams and sorbets 20

For any food allergy or dietary requirements, please inform your Maitre D'Hôtel upon placing your order.

All prices are in Euro