

STÉRÉO  
THE FINEST SINCE 2010

FAIRMONT CARLO  
RECORDS

Saphir24  
BISTRO, LOUNGE & BAR

THE  
SUNDAY JAZZ  
BRUNCH



### SEAFOOD & FISH - SEASON ARRIVALS

Monaco oysters  
Camargue oysters  
Small crabs or langoustines  
Pink shrimps  
Grey shrimps  
Aioli style whelks  
Smoked Scottish salmon  
Marinated salmon with dill  
Rye bread, sesame crackers, Roseval potatoes  
Semi-salted butter, confit shallot vinegar

### VEGETARIAN - 5 VARIETIES

Squash hot cream  
Chinese cabbage with small eggs  
Roseval potatoes with red onions and olives  
Carrot salad with oranges and feta cheese  
Pumpkin tart with Fourme d'Ambert cheese  
Cauliflower tops with mustard seeds  
Houmous and Lebanese bread  
Vegetable ceviche with pomegranate  
Tofu a la plancha with tandoori spices  
Grilled eggplants, confit tomatoes and pumpkin seeds

### SMALL VERRINES

Crabmeat with mango and avocado  
Sea bass ceviche with exotic flavors  
Bulgur tabbouleh with shrimps Kashmir  
Salmon tartare with Pitacou lemon

### COLD CUTS - 3 VARIETIES

Parma sausage  
Manzo di Pozza  
Head cheese  
Salami with Provençal herbs  
Iberian cooked ham  
Small chicken sausages  
Veal meat pie  
Pickles, balsamic onions, gherkin, caper flowers

### TRADITIONAL COCOTTES - FROM THE SEA - 2 VARIETIES

Marsilian bouillabaisse  
Valencian fideuà with seafood  
Scallop and vegetable stew  
Arctic char with Nantua sauce

### TRADITIONAL COCOTTES - FROM THE LAND - 2 VARIETIES

Beef goulash with forgotten vegetables  
Lamb tagine with onions and raisins  
Caramelized basquaise veal  
Knuckle of pork with lentils and sausages

### ROTISSERIE - 1 VARIETY

Entrecote Angus steak with "trapper" spice blend  
Spit roasted chicken from Landes  
Free-range veal chop roasted with spices  
Rack of lamb with thyme and smoked garlic

### CHEESE AND BREAD SPECIALTIES - 6 VARIETIES

Parmesan  
Gorgonzola  
Saint-Nectaire  
Small goat cheese  
Cantal « entre-deux »  
Farmhouse bread  
Fig bread  
Rustic bread  
Pepper bread  
Comté cheese bread  
Jasmin confit, Apple and raisin chutney,  
Red onion with Espelette pepper  
Mustard fruits

### FMC PASTRIES

Live waffle cooking  
Chestnut and mandarin millefeuille  
Vanilla and blueberry Tropézienne  
Banaa chocolate dessert  
"Paris-Brest" with pecans  
Religieuse  
Exotic fruit tart  
Giant brioche with pralines  
Pannacotta with mango  
Fresh maracudja and fruit dessert  
Fresh fruits  
Crêpes Suzette

### EVERY SUNDAYS FROM NOON TO 4PM MUSIQUE LIVE JAZZ - KIDS CLUB

82€ per person including wine at discretion

89€ per person including Champagne at discretion

50% discount for children under 12 years old and Kids club



# Saphir24

BISTRO, LOUNGE & BAR

## FESTIVE MENU

### Amuse bouche

Lobster royale with fava beans and small cabbage

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### Starter

Duck foie gras cooked "au naturel", quince jam and sweet potato, with a crips of fruit bread

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### Main

John Dory roasted with a saffron juice, "Italian pearls" and vongole

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### Dessert

« Festive delight » mandarin chocolate

*75 € per person, excluding drinks*

*Special price for children*

*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.*