

JAZZ BRUNCH DE NÖEL



APPETIZERS

Monegasque Pearl' oysters
Selection of shrimps
Scottish smoked salmon with blinis
Octopus salad with zucchinis and lime
Scallop ceviche

Lobster bellevue style

Shellfish marinière en cocotte:

Clams, queen scallops, cockles, mussels

Baby leaves salad with parmesan, pine nuts and olive oil

Green beans salad with marinated mushrooms

Burrata and truffle vegetables

Live Cooking

Foie gras, chutney and gingerbread

PLATS

ATELIER « PRIMAVERA »

Champagne risotto

Truffle risotto

Pennette with Perugina sausage

Linguine with clams

« CARVED TO ORDER »

Roasted chicken stuffed with porcini mushrooms and cranberries

Chestnut purée

Roasted veal rib

Creamy potato gratin

Ligurian-style fillet of sea bass with Taggiascan olives

Fricassee of "forgotten" vegetables

Rockfish and langoustine stew

**Selection of breads, cheeses,
fruits and chutneys**

DESSERTS

« FESTIVE SWEET TREATS »

Paris Brest

Peach and pistachio tart

Lemon meringue tart

Crème brûlée

Macaroons

Raspberry and lychee dacquoise

Pannacotta with fruits and flower confit

Millefeuille with a light vanilla cream

Chocolate and hazelnut delight

Fresh fruit carpaccio

**Chocolate fountain with
soft petits fours
and fruit skewers**

*145 € per person, special price for children.
Unlimited Champagne, coffee and mineral water.*

*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.*



Saphir24

BISTRO, LOUNGE & BAR

FESTIVE MENU

Amuse bouche

Lobster royale with fava beans and small cabbage

Starter

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

Main

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

Dessert

« Festive delight » mandarin chocolate

75 € per person, excluding drinks

Special price for children

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