



## SALLE DE LA MER

### NEW YEAR'S BUFFET MENU

#### « SEAFOOD »

'Monaco Pearls' oysters  
Port-de-Bouc oysters  
Aioli style whelks  
Selection of shrimps  
Rye bread, confit shallot vinegar  
Semi-salted butter, cream and lemon  
Blinis, potatoes

#### « VEGETARIEN »

Organic red quinoa, sucrine lettuce heart  
Mediterranean style grilled eggplant  
Green beans with hazelnuts  
Multi-color tomatoes  
Carrot salad, cumin, citrus fruits and black chickpeas  
Burrata with winter truffles  
Baby spinach salad with  
parmesan and balsamic vinegar

#### « APPETIZERS »

Foie gras cooked « au naturel », pear and popcorn  
Lobster tail Russian style  
Scallop ceviche with pomegranate  
Scottish smoked salmon with lemon pearls  
Leek with crabmeat and egg mimosa  
Pumpkin royale with Piedmont hazelnuts

#### FROM THE SEA

Roasted turbot with porcini mushrooms  
Sea bream Ligurian style  
Penne rigate with lobster  
Sea bass in a salt crust with fennel seeds

#### FROM THE LAND

Slowly cooked leg of lamb, seven vegetables in tagine  
Fondant free-range capon, roasted with chestnuts  
Goulasch of young wild boar Vigneronne style

#### VEGETABLE COCOTTE

Fricassée of vegetables from the Riviera  
Mashed potatoes with olive oil  
Grilled eggplant bayaldi  
Forest mushrooms

#### CHEESE AND BREAD SPECIALTIES

Parmesan  
Gorgonzola on the spoon  
Small goat cheese, Cantal "entre-deux"  
Farmhouse bread, Fig bread, Rustic bread  
*Jasmin confit, apple and raisin chutney*  
*Red onion confit with Espelette pepper*  
*Mustard fruits*

#### FMC PASTRIES

Saint-Honoré  
Tropézienne with orange flowers  
Dacquoise with pistachios and raspberries  
Tangerine Mont Blanc  
Chocolate and almond finger  
Giant brioche with chocolate chips  
Tiramisù  
Chocolate panini  
Millefeuille with Madagascar vanilla

#### KIDS BUFFET

Croque kid, Fish and chips  
Roasted chicken wings  
Western potatoes, Mini pizzas  
Whipped cream pastry puff  
Chocolate eclair  
Tagada marshmallows, Lollipop tree  
Nutella pancakes, Ice cream, Mini bananas

*320 € per person, special price for children.  
½ 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.*