

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

TASTING PLATES TO SHARE

Savoury selection

Lebanon

Houmous, moutabal, dolmas,
Lebanese tabbouleh, falafel, pita bread

From the sea

Camargue oysters, shrimps, whelks, grey shrimps
confit shallot vinegar, aioli, rye bread

Italy

Manzo di Pozza, coppa, porchetta,
tomato and spring onion bruschetta,
truffle risotto cromesquis, parmesan flakes

Tour of France

Semi-cooked foie gras with figs and candied fruit
bread, smoked salmon, sesame crackers
with spring onion and cream dips, tarama,
barbajuans, mini truffle puddings

60€

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

TASTING PLATES TO SHARE

Sweet selection

So sparkling

FMC rocher, lemon meringue, mojito macaroon
sparkling lollipop passion chocolate,
raspberry tart

So moshi moshi

Mango, coco chocolate, green tea,
lychee, blueberry

So passion

Tiramisù espresso, mini baba limoncello,
fresh fruit in verbena, chocolate crèmeux,
passion pannacotta

So macaroons

Fruits rouges FMC, citron vert, passion,
chocolat, violette

40€

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.