



Appetizers

Whole roasted cauliflower,
served with a Grenoble-style garnish
17

Raw bass marinated
with citrus
20

Sautéed porcini mushrooms
with a velouté
28

Niçoise salad
"Jacques Maximin" style
22

Leeks with ravigote sauce
16

Barigoule-style
purple artichokes
22



To share for 2

Aïoli as we like it in Provence
58

Axuria lamb shoulder
slowly cooked with thyme and garlic
78

Roasted Mediterranean
catch of the day, sauce vierge
(price on request)



Dishes

**ALL OF OUR DISHES ARE SERVED
WITH CEREALS, VEGETABLES & HERBS**

Stuffed & braised squid
« à la niçoise »
26

Linguine with clams
29

Swordfish freshly caught
by Olivier Bardoux
36

Mediterranean sea bass fillet
in bourride
46

Corn-fed chicken
lightly smoked with sage
32

Farm-raised pork chop
in a casserole
28

Veal sweetbreads with jus
42

Roasted beef tenderloin,
sun-dried tomato sauce
46

Desserts

Chocolate Mousse
10

Minute-made praline cookie (2PERS)
20

Nano rice pudding
from Piedmont Tahitian vanilla
12

Frozen lemon with basil
12

Plum and verbena salad
9

Purple figs tart
12



Cocktails

CREATION

Le Marius

17

Prosecco, limoncello,
sirop de lavande, eau gazeuse

Le Rosemary gin Sour

18

Gin, fraise, framboise, St-Germain,
jus de citron vert, sucre, blanc oeuf,
romarin

Orangerie

19

Scotch Whisky, Cointreau,
liqueur de miel, jus d'orange,
citron vert, Ginger beer

Tonic provençal

18

Vodka, tonic, pamplemousse,
thym frais

Pisco Eder Sour

18

Pisco, St-Germain, jus de citron vert



RESTAURANT & BAR

Marius

Sébastien Sanjou

MONACO

ENGLISH