



## Appetizers

Leeks with ravigote sauce  
16

Roasted whole cauliflower,  
grenobloise-style garnish  
19

Raw bass marinated  
with citrus  
20

Barigoule-style  
purple artichokes  
24

Sautéed cep,  
delicate velouté  
28

Fresh foie gras stew  
29

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## To share for 2

Aïoli as we like it in Provence  
72

Axuria lamb shoulder confit  
with thym and garlic  
86

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



## Dishes

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

Linguine with clams  
33

Half-cooked freshly caught  
Olivier Bardoux swordfish  
39

Mediterranean sea bass fillet  
in bourride  
43

Baked turbot with white butter  
69

Farm-raised pork chop  
cooked in a cocotte  
35

Corn-fed chicken  
lightly smoked with sage  
36

Provençal-style braised beef cheek  
39

Veal sweetbreads with jus  
44

## Desserts

Frozen lemon with basil  
12

Pear poached in sangria  
12

Nano rice pudding  
from Piedmont Tahitian vanilla  
13

Chocolate mousse  
14

Purple fig tart  
14

Minute-made praline cookie  
(2PERS)  
20



## 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