



Appetizers

Field tomatoes with basil,
fresh cheese
18

Local green beans,
summer truffle and samphire
19

Barigoule-style purple artichokes
28

Raw bass marinated with citrus
27

Provence-style braised octopus
29

Niçoise salad
« Jacques Maximin » style
28

Lightly grilled langoustines
58

To share for 2

Aïoli as we like it in Provence
72

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**

Mediterranean sea bass fillet
38

Linguine with Clams
36

Stuffed & braised squid
"à la niçoise"
36

Whole local lobster « à la cuillère »
125

Swordfish freshly caught
by Olivier Bardoux
43

Corn-fed chicken lightly
smoked with sage
35

Farm-raised pork chop
in a casserole
38

Veal sweetbread with jus
42

Roasted beef tenderloin,
sun-dried tomato sauce
48

Desserts

Minute-made praline cookie
(2PERS)
24

Chocolate Mousse
12

Nano rice pudding from
Piedmont with Tahitian vanilla
14

Frozen lemon with basil
12

Peaches poached
with verbena

14

Strawberry 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