



Cocktails

CREATION

Our cocktails promise a unique sensory experience, combining attentive service that embodies the vibrant spirit of a team dedicated to your satisfaction.

Le Marius

17

Prosecco, limoncello,
lavender syrup, sparkling water

Le Rosemary gin Sour

18

Gin, strawberry, raspberry,
St-Germain, lime juice, sugar,
egg white, rosemary

Orangerie

19

Scotch Whisky, Cointreau,
honey liqueur, orange juice,
lime, Ginger beer

Tonic provençal

18

Vodka, tonic, grapefruit, fresh thyme

Pisco Eder Sour

18

Pisco, St-Germain, lime juice



RESTAURANT & BAR

Marius

Sébastien Sanjou

MONACO

ENGLISH



Appetizers

Clam salad "Couteaux"
with fresh herbs

16

Marinated sea bass
with citrus

20

Roasted cauliflower with
"Grenobloise" garnish

22

Poached egg in
red wine sauce
(Egg Meurette Style)

23

Purple artichokes
« A la barigoule »

24

Sautéed wild mushrooms
with a delicate velouté

28

Fresh foie gras
Pot-au-feu

29

*The Provence to share,
authentic, flavorful generous,
festive & accessible cuisine*

SEBASTIEN SANJOU

To Share For 2

Niçoise-style stuffed cabbage
(Capoun)

64

Fresh selected
bouillabaisse style

76

Braised beef rib

90

PRICE PER PERSON



Main Dishes

ALL OUR DISHES ARE SERVED WITH CEREALS,
VEGETABLES & HERBS

Linguine pasta with clams

33

Casserole-cooked farm pork chop

35

Sète-style squid

35

Lightly smoked farm-raised
yellow chicken with sage

36

Roasted John Dory

38

Provençal beef stew (Daube)

39

Veal sweetbreads
with jus

44

Stuffed sole

51

Desserts

Iced lemon with basil

12

Pear charlotte
and Tahitian vanilla

13

Chocolate soufflé

16

Rum baba

16

Freshly baked praline cookie
(2PERS)

26

Stuffed pineapple (2PERS)

36