



## Apariager

Barbajuans monégasques 4 pièces - 18 ●●●

Seared jalapenos with « fleur de sel » - 14 ●

Prawns, mayonnaise with Espelette pepper - 20

Dips platter; hummus, eggplant caviar, labneh cheese with sumac and tomato tartare - 18 ●●

Iberian charcuteries, coca bread with tomato – 28 ●●

Stracciatella with extra virgin olive oil, cherry tomato and basil - 22 ●●

The red tray - For 2 persons - 85

Lobster, prawns, crab claws

## Starters & Salads

Grilled eggplant, sumac, feta goat cheese, pickles and pomegranate - 14 ●●●

Swordfish tartare Asian style - 26

Raw fennel salad with citrus fruit and Nasturtium flowers - 16 ●●

The original Caesar salad, anchovies, parmesan and foccacia - 25 ●●

Lobster, baby gem, avocado, grapefruit and cocktail sauce - 48

Fritto misto, squid ink aioli - 22 ●

● Lactose ● Vegetarian ● Pork ● Gluten ● Nuts

Prices in euros €, taxes and service included



## Pasia

Trofie Cacio Pepe, summer truffle and arugula – 28 ●●●

Linguine with lobster and burrata - For 2 persons – 86 ●●

Ravioli with local artichoke – 26 ●●●

## Fish

Catch of the day; fish and shellfish - Market price served accompanied with "sauce vierge", "panisse" and casserole of Provençal vegetables

Grilled octopus, Espelette pepper mayonnaise - 32

Seared mackerel, fenel and tangy cream - 24 ●

## Meat

Aubrac beef tenderloin 200 gr, pepper sauce, béarnaise and honey mustard - 48

Half boneless chicken cooked with mild spices - For 1 or 2 persons - 48 ●

Beef tataki 160 gr, Chimichurri sauce - 32

Aubrac prime rib, pepper sauce, béarnaise and honey mustard – For 2 persons – 125

Our meats are served with French fries and salad

French fries – 9

Casserole of Provençal vegetables – 12

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## Comfort food

New York sandwich, 200 gr pastrami, pickles and coleslaw - 32 ●

House burger, 200 gr organic French ground beef, onion compote, bacon and Taleggio - 32 ●●●

Muse Club Sandwich - 26 ●●

Our sandwiches are served with French fries

## Desserts

Baba Monegasque with orange wine, grapefruit - Select your rum - 16 ●●

Chocolate profiteroles, Guanaja Grand Cru sauce – 16 ●●●

XL Papua New Guinea vanilla crème brûlée - For 1 or 2 persons - 18 ●●

Organic Acai Guarana and yogurt ice cream, banana and fresh berries - 18 ●

Café gourmand – 15 ●●

## Fruits

Watermelon - 22

½ melon – 18

¼ pineapple – 20

Red berries – 18

Plate of fresh seasonal fruit – 20

Royal Muse fruit platter

To share – 62

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Prices in euros €, taxes and service included