



*Soci t  Nautique de Monaco*  
By Chef Vincent Ghiglione

# FORMULES

<b>MAIN COURSE, DESSERT &amp; COFFEE</b>	<b>20</b>
<b>MAIN COURSE, DESSERT, GLASS OF WINE &amp; COFFEE</b>	<b>23</b>

**OUR DAILY WEEK FORMULES FOR LUNCH ARE  
PREPARED WITH LOVE FOR YOU BY OUR  
KITCHEN TEAM**



# STARTERS



- EGGPLANT CANDIES**  11  
Caramelized & sesame seeds
- CREAMY BURRATA**   14  
Rosted vegetables, basil pesto, pine nut & croutons
- CROUST'I SQUIDS**  15  
Spicy mayonnaise
- BEEF TARTARE**  16  
Potato rösti, tartare sauce & salad
- SPICY TUNA TARTARE** 16  
Avocado, alfafa & salad
- SEABASS CEVICHE** 16  
Leche de tigre, sweet potato, red onion, crispy and grilled corn, coriander
- CRISPY SALAD**  15  
Crispy tortilla, chicken, red and white cabbage, bean sprout, carrot, mint, coriander, peanut, sesame, jalapeños & thai vinaigrette
- Shrimps option** 19

# MAIN COURSES



**SALMON TERIYAKI**   
Soba noodles with vegetables 22

**CHEF BURGER**    
Soft bread , beef, smoked cheddar, onions, jalapeños, spicy mayonnaise, asian BBQ sauce & homemade french fries 23


**CRISPY VEAL**    
Parmesan creamy polenta, sauce Grand-Mère (pearl onions, bacon, mushrooms) 23

**RICOTTA AND SPINACH RAVIOLI**    
Braised beef cheek 24

**OCTOPUS TENTACLE** 25  
Black rice, coconut emulsion, crunchy broccolini

**CHEF BOUILLABAISSE**   
Fish soup, meager, shrimp, red mullet, mussels, crouton, rouille  
miso sauce & safran potatoes 30

 Contains gluten  Contains milk

 All dishes can be realized as vegetarian

 Kids menu available on demand - 12 euros

# DESSERTS



- BRIOCHE PERDUE**   10  
Tonka bean ice-cream, dulce de leche
- LE COOKIE (10 MINUTES WAITING)**   12  
Chocolate, hazelnut & pecan, vanilla ice cream, hazelnut and almond praliné
- FINANCIER GOURMAND**   11  
Raspberry financier, crunchy ice-cream, dark chocolate emulsion, praline
- LA CAFÉ MAMIE'GEO**   10  
Coffee cream, chocolate & coffee crumble, vanilla ice-cream whisky chantilly
- MOCHI SELECTION**  9  
Sesame - Matcha - Yuzu
- ICECREAMS X2**  5  
Fleur de lait, raspberry & crispy chocolate / Tonka / Vanilla Chocolate / Lemon of Menton/ Passion

 Contains Gluten

 Contains Milk



# COCKTAILS



## **SPICY MARGARITA**

Jalapeños infused Tequila 6cl , lime, sugar syrup

12

## **CLOVER CLUB**

Gin 4cl, Soho liquor 1.5cl, raspberry purée, lime, rose syrup

12

## **JUNGLE BIRD**

Rhum 4.5cl, Campari 1,5cl, pineapple juice, passion fruit syrup, lime, orange blossom water

12

# MOCKTAILS

## **LE MOMINT**

Cranberry juice, orange juice, peach syrup, fresh mint

7

## **DOUX BAISER**

Hibiscus infusion, aloe vera litchi juice, rose syrup, raspberry purée, fresh mint

7

## **L'EXOTIQUE**

Mango juice, pineapple juice, orange juice, vanilla syrup

7

# DRINKS



## HOT DRINKS

Espresso	2.00
Double espresso	4.00
Décaféiné	3.00
Noisette	3.00
Café crème	3.00
Americano	3.00
Hot chocolate	6.00
Capuccino	4.00
Iced Coffee	5.00
Latte Coffee	5.00

## THÉ ET INFUSION



Earl Grey Blue of London <i>Black tea with citrus flavours</i>	4.00
Long Jing <i>Green tea with vegetal &amp; mineral notes</i>	4.00
Paris for you by day <i>Green tea floral &amp; fruity with rose, raspberry &amp; litchi notes</i>	4.00
Sobacha <i>Buckwheat infusion with toasted &amp; hazelnut notes</i>	5.00
L'Herboriste - digestion <i>Organic infusion with turmeric, licorice &amp; verbena</i>	4.00

## FRESH DRINKS

Acqua Panna 1L	6.00
Acqua Panna 50cl	4.00
San Pellegrino San 1L	6.00
Pellegrino 50cl	4.00
Coca Cola	5.00
Coca Cola Zero	5.00
Sprite	5.00
Ice Tea	5.00
Orangina	5.00
Perrier	5.00
Diabolo	3.00
Tonic	5.00
Ginger Ale	5.00
Ginger Beer	5.00
San Bitter	5.00
Schweppes	5.00
Syrup	3.00
Fruit juice	5.00
Fresh juice	7.00

# APERITIF DIGESTIVE



## APERITIF

Spritz - <i>Apérol, Campari, Limoncello, Hugo</i>	10.00
Coupe de Champagne	9.00
Kir Vin Blanc	5.00
Kir Royal	9.00
Muscat	6.00
Prosecco	7.00
Martini Blanc / Rouge / Rosé	6.00
Porto Rouge / Blanc	6.00
Suze	6.00
Pastis 51 / Ricard	5.00

## BEER

**25 50**

Bière Pression Monte Carlo	7.00	9.00
Corona	7.00	
Biere sans alcool	7.00	

## DIGESTIVE

Avena	6.00
Baileys	6.00
Calvados	6.00
Cognac Hennessy	9.00
Grappa	6.00
Get 27	6.00
Limoncello	4.00
Armagnac	6.00
Manzana	6.00
Poire William's	6.00
Rhum Diplomatico	6.00
Sambuca	9.00
Grand Marnier	6.00
Kahlua	6.00
Amaretto	6.00
Amaretto del Capo	6.00



## **DE LA SOCIÉTÉ DES RÉGATES À LA SOCIÉTÉ NAUTIQUE**

Louis Adjani, Honoré Bellando, Adolphe Blanchy, Henri et Jean Crovetto, Albert de Millo, Ambroise Delpiano, Victor Lefranc, Jean et Joseph Marquet, Louis Neri et Jean Vatrican créent ensemble, en 1888, la Société des Régates.

En 1953, le club se transforme et se recentre sur l'aviron pour devenir la Société Nautique de Monaco.

En 2014, la Société Nautique suit le Yacht Club et emménage sur le Quai Louis II. Le Club et son Restaurant y Gaga et l'une des plus belles terrasses de la Principauté de Monaco.

*Louis Adjani, Honoré Bellando, Adolphe Blanchy, Henri et Jean Crovetto, Albert de Millo, Ambroise Delpiano, Victor Lefranc, Jean et Joseph Marquet, Louis Neri et Jean Vatrican create together, in 1888, la Société des Régates.*

*In 1953, the club changes, focuses on rowing and becomes the Société Nautique de Monaco.*

*In 2014, the Société Nautique follows the Yacht Club and moves to the Quai Louis II.*

*The Club and its Restaurant get a beautiful terrace in Monaco.*



Le Restaurant de la Société Nautique de Monaco est réservé à ses Membres Actifs ou Sympathisants. Dans le cas contraire, une cotisation temporaire au Club de 1,50 euros par personne devra être payée à chaque passage au Restaurant.

Que vous soyez membre ou simplement de passage, nous vous accueillons avec plaisir.

*The Restaurant of the Société Nautique de Monaco is reserved to its Active or Supporter Members. Otherwise, a 1,50 euros per person subscription to the Club will come on top of the bill everytime one comes to the Restaurant.*

*Whether you are a member or just passing through, we welcome you with pleasure.*