

SALADS



THE BURRATA 125G

21

Beefsteak tomato and cherry tomato, creamy buffalo milk burrata, toasted pine nuts, basil leaves, pesto, and toasted focaccia

THE CAESAR SALAD

22

Romaine lettuce, house-made breaded chicken, smoked bacon, poached egg, herb-roasted cherry tomatoes, shaved parmesan, garlic toast, Caesar dressing

THE CRISPY THAI

23

Crispy wheat tortilla, marinated beef tenderloin, red cabbage, white cabbage, bean sprouts, carrots, mint, cilantro, peanuts, sesame seeds, truffle sesame dressing

THE OCTOPUS SALAD

26

Marinated octopus, avocado, cucumber, bell pepper, red onion, caper flower, Taggiasca olives, feta cheese, mixed seeds, lemon vinaigrette

FISH

SPAGHETTI “VONGOLE”

24

Fresh squid ink spaghetti, fresh clams, garlic, parsley, olive oil, and white wine



Vegetarian



Gluten-free



Lactose-free

Allergen information is available upon request. Beef sources: France, Australia, Ireland.

SEA BREAM TARTARE 🌿

Lime, ginger, spring onion accompanied by roasted sweet potato, mint, and coriander yogurt sauce

25

THE TUNA TATAKI 🍷

Sesame-crust ed marinated tuna accompanied by Thai salad, rice vermicelli, wakame seaweed, and crispy vegetables

26

THE ENTIRE SEABASS 🍷

Boneless sea bass, spicy mayonnaise, barbecue sauce, and dried bonito, served with the side of your choice: egg fried rice, fresh Thai salad, or homemade French fries

28

MEATS

THE BEEF TARTARE

Hand-cut beef, shaved parmesan, capers, sun-dried tomatoes, spring onions, and soy-cured egg yolk, accompanied by homemade French fries and salad

22

THE CHICKEN TONKATSU 🍷

Crispy chicken, fried rice with egg, soy sauce, spring onions, soybeans, coriander, barbecue sauce, and spicy mayonnaise

23

THE BLACK ANGUS SMASH BURGER 190G

Black Angus beef, guacamole, bacon, pickled onions, aged cheddar cheese, ranch dressing, served with homemade French fries

24

THE 300-GRAM VEAL CHOP 🍷

Slow-cooked veal, creamy homemade mashed potatoes and veal jus

32



DESSERTS

THE TATIN 10

Caramelized apples with homemade vanilla ice cream

THE FRUITY 10

Hazelnut crumble, seasonal fresh fruit, cloud of fromage frais

THE CHOCOLATE 10

Chocolate mousse, gianduja ice cream, chocolate crumble, and crispy chocolate pearls

LA CRÈME BRÛLÉE  10

Pistachio crème brûlée, white chocolate and cherry icecream, pistachio praline, crispy pistachios

THE CHEF'S PROFITEROLE 12

Croissant bun, salted caramel, fior di latte ice cream, chocolate sauce, and whipped cream

ICECREAM & SORBET "LA PAUSE GLACÉE" X2 SCOOPS 6



Vanilla,
Fior di latte,
Gianduja,
White chocolate and cherry

 Coconut
Melon
Peach tea

THE MENU FOR CHILDREN

A syrup or fruit juice,
Nuggets, steak or fish with French
fries, mashed potatoes or pasta,
a scoop of ice cream



THE COCKTAILS

THE MARGARITA OF THE MOMENT 12
Try one of our signature Margaritas

THE TWISTED MOJITO 12
White rum 5 cl, lime, fresh raspberries, fresh mint, rose syrup,
Prosecco, orange blossom water

MEDITERRANEAN GIN 12
Gin Mare 6cl, tonic, green olive, house-made rosemary syrup, olive
oil, fleur de sel

THE PEACH SPRITZ 12
Peach cream 4cl, Prosecco, lemon juice, and sparkling water.

THE PASSION SPRITZ 12
Passion fruit liqueur 4cl, Prosecco, vanilla syrup

CLASSIC SPRITZ 10
Apérol, Campari, Hugo, Limoncello

MOCKTAILS

THE VIRGIN RUBY MOJITO 7
Fresh raspberries, fresh mint, lime, brown sugar, sparkling
water

LE VIRGIN'TO 7
Non-alcoholic spirit, tonic water, juniper berries, lime zest



HOT DRINKS

Espresso	2.50
Double espresso	4.00
Macchiato	2.50
Decaffeinated	2.60
Café crème	4.50
American coffee	3.00
Hot chocolate	6.00
Cappuccino	5.00
Latte	5.00
Matcha latte	6.00

TEA AND INFUSION



Earl Grey Blue from London	5.00
Citrus-infused black tea	
Long Jing	5.00
Green tea characterized by vegetal and mineral undertones.	
Paris for you during the day	5.00
Floral and fruity green tea infused with hints of rose, raspberry, and lychee.	
Mint green tea	5.00
Grand Cru Jasmine Pearls	6.00
Tea of the moment	5.00
Infusion of the moment	5.00

FRESH DRINKS

Evian 1L	6.00
Evian 500ml	4.00
Badoit 1L	6.00
Badoit 500ml	4.00
Coca-Cola	5.00
Coca-Cola Zero	5.00
Sprite	5.00
Iced Tea	5.00
Orangina	5.00
Perrier Diabolo	5.00
Diabolo	3.00
Tonic	5.00
Ginger Ale	5.00
Ginger Beer	5.00
San Bitter	5.00
Syrup	3.00
Fruit juice	5.00
Fresh juice	7.00



APERITIFS

Glass of Champagne	9.00	Martini White / Red / Rosé	6.00
Kir Vin Blanc	5.00	Porto Red / White	6.00
Kir Royal	9.00	Suze	6.00
Glass of Prosecco	7.00	Pastis 51 / Ricard	5.00

DIGESTIVES 8.00

Chartreuse

Génépi

Baileys

Calvados

Cognac VSOP Hennessy

Grappa Donnafugata

Get 27

Limoncello

Armagnac

Manzana

Poire Vrignaud

Rhum Diplomatico.

Sambuca

Grand Marnier

Double

Amaretto

Amaro Nonino

Whiskey Black Label

BEERS

Draft Monte Carlo Beer

25 CL	6.00
50 CL	8.00
MCB amber	7.00
MCB non-alcoholic	7.00





DE LA SOCIÉTÉ DES RÉGATES À LA SOCIÉTÉ NAUTIQUE

Louis Adjani, Honoté 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 gagnent l'une des plus belles terrasses de la Principauté de Monaco.

Louis Adjani, Honoté Bellando, Adolphe Blanchy, Henri & Jean Crovetto, Albert de Millo, Ambroise Delpiano, Victor Lefranc, Jean & Joseph Marquet, Louis Neri & 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 in at the Quai Louis II.

The Club and its Restaurant won one of the most 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 appear on the bill at each visit to the Restaurant.

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