

STARTERS



TOMATO SALAD * 9

Grilled heirloom tomatoes, creamy burrata, tomato confit, basil olive oil

PUMPKIN CREAM SOUP * 9

Crispy guanciale, caramelized onions, fresh cream, and crunchy croutons

OEUF COCOTTE * 12

Poached egg, shiitake mushroom cream, Comté cheese, focaccia

CHICKEN & SHRIMP RAVIOLI 12,5

Special chili sauce and spring onion

TUNA PINSA 13,5

Nordic flatbread, tuna tartare, avocado cream, wasabi mayonnaise, crispy wasabi peas, dried peppers, crunchy quinoa

GARLIC PARSLEY OCTOPUS 13,5

Sweet potato, pickled red onions, drop peppers, garlic and parsley, toasted brioche cubes



Vegetarian



Gluten-free



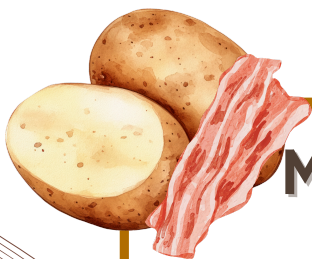
Lactose-free



Spicy



Formule starter choices



MAIN COURSES

CRISPY SALAD

20

Crispy tortilla, crispy chicken, red cabbage, white cabbage, bean sprouts, carrots, mint, coriander, peanuts, sesame seeds, jalapeños & Thai vinaigrette

PORCINI MUSHROOM RAVIOLI

22

Ravioli with porcini mushrooms and truffle, guanciale, olive oil

BEEF TARTARE

22

Potato rösti, tartare sauce, served with salad and homemade French fries

CHICKEN TONKATSU

22

Fried rice with egg, soy and spring onions, soybeans, coriander, barbecue sauce and spicy mayonnaise

JAPANESE SHRIMP CURRY

23

Black Tiger shrimp, sweet potatoes, flat beans, lotus chips, coriander, cashew nuts and steamed rice

SMASH BURGER BLACK ANGUS 170GR

24

Brioche bun, beef, caramelized onions, pickles, bacon, Comté cheese, ranch sauce, and homemade fries

CONFIT PORK BELLY

28

Paella-style rice, chorizo, edamame, Char Siu sauce

SEARED COD WITH XO SAUCE

28

XO sauce (shrimp-based)

Udon noodles, okra, bean sprouts, carrots and zucchini, spring onions, baby corn

ARGENTINIAN RIB-EYE STEAK 250G

34

Anticucho sauce, served with whole crispy truffled and Parmesan potato, and baby lettuce salad with vinaigrette



Vegetarian



Gluten-free



Lactose-free



Spicy

Allergen information available upon request – Beef origin: France, EU, Argentina, Australia



Children's menu available 14 euros :

Drink: syrup or fruit juice **Main course:** nuggets or steak or fish, **with** fries or vegetables or pasta **Dessert:** ice cream (vanilla or chocolate)

DESSERTS



CARAMELIZED TARTE TATIN

10

Caramelizes apples and artisanal vanilla ice cream

BANOFFEE

10

Speculoos crumble, banana, dulce de leche, whipped cream

CHOCOLATE FONDANT

10

Custard cream

ARGENTINIAN SHORTBREAD BISCUIT

10

Dulce de leche, grated coconut, citrus ricotta and Grand Marnier

CHEF'S PROFITEROLE

12

Croissant bun, peanut praline, chocolate sauce, fleur de lait ice cream and whipped cream

GLACES ET SORBETS X2 BOULES

6

Vanille

Fleur de lait

Chocolat

Cacahuète

Crunchy - framboise,
fleur de lait et choco

Poire 

Mandarine 



Gluten-free



Lactose-free

COCKTAILS



SPICY MARGARITA

12

Jalapeños infused Tequila 6cl , lime, sugar syrup

CLOVER CLUB

12

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

JUNGLE BIRD

12

Rhum 4.5cl, Campari 1.5cl, pineapple juice, passion fruit syrup, lime, orange blossom water

PISCO SOUR

12

Pisco 6cl, lime, sugar syrup, white egg (or vegan option)

SPRITZ

10

Apéro spritz, Campari spritz, Hugo spritz, Limoncello spritz

MOCKTAILS

LE MOMINT

7

Cranberry juice, orange juice, peach syrup, fresh mint

DOUX BAISER

7

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

DRINKS



HOT DRINK

Espresso	2.20
Double espresso	4.00
Decaffeinated	2.40
Macchiato	2.50
Café crème	4.00
Americano	2.50
Hot chocolate	6.00
Cappuccino	4.00
Iced coffee	5.00
Café latte	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 & mineral notes</i>	4.00
Paris for you by day <i>Green tea floral & fruity with rose, raspberry & litchi notes</i>	4.00
Sobacha <i>Buckwheat infusion with toasted & hazelnut notes</i>	5.00
L'Herboriste - digestion <i>Organic infusion with turmeric, licorice & verbena</i>	4.00

FRESH DRINK

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

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

BEER

Draft - Brasserie de Monaco



30 CL	6.00
50 CL	8.00
Peroni	7.00
Peroni 0%	5.00

DIGESTIVE

Chartreuse	9.00
Génépi	6.00
Baileys	6.00
Calvados	6.00
Cognac VSOP 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
Amaro Nonino	6.00



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 thé 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.