



Chef Léo's menus



Please choose 1 menu with 1 starter, 1 main course and 1 dessert (the same for all guests).
This unique menu will be concocted on site by the Chef.

The prices shown include all charges (taxes and management fees by Keys&Fly).
A non-refundable deposit of 17% will be required to book the service.

Travel expenses are invoiced in addition by the chef and calculated according to the distance, on estimate, the starting base being Monaco.

The chef has worked in various starred restaurants including Oxalys (2* in the Michelin Guide) and the Auberge du Père Bise (1* in the Michelin Guide).

MENU AT 72€

MENU AT 96€





MEDITERRANEAN MENU AT 72€/person (excluding drinks)



APITERITIFS (Optional - 15€/person)

- Black and green olive tapenade on crispy toast
- Provençal anchovy with fresh vegetable sticks

STARTER (your choice)

- Fennel and citrus salad
- Tomato carpaccio and mozzarella di bufala
- Mini Keftas with Herbs and Spices
- Sea bream ceviche with citrus fruits and coriander (+5€/person)
- Asparagus, stracciatella and pine nut salad (depending on the season)
- Seared scallops, chorizo cream and chorizo chips (+5€/person)

MAIN COURSE (your choice)

- Duck breast, tarragon-glazed carrots
- Roasted chicken breast, stuffed with black tapenade
- Pork tenderloin, wilted mushrooms (chanterelles, boletes, porcini mushrooms, etc.)
- Beef tenderloin, reduced jus (+8 € / person)
- Pan-fried scallops, eggplant caviar
- Sea bream fillet with virgin sauce
- Cod fillet en papillote

ACCOMPANIMENTS

- Mashed potatoes
- Ratatouille
- Homemade fries
- Homemade sweet potato fries
- Gratin dauphinois
- Gratin dauphinois with porcini mushrooms
- Roasted baby potatoes
- Crunchy seasonal vegetables

DESSERT (your choice)

- Crème brûlée with raspberry ice cream
- Apple pie with vanilla ice cream
- Chocolate mousse
- Pavlova with red fruits





PROVENÇAL MENU AT 96€/person

Including a bottle of wine for two people (Red or White) and a Cheese platter



STARTER (your choice)

- Provençal snails
- Pistou soup (subject to availability)
- Foie gras
- Pissaladière

MAIN COURSE (your choice)

- Aioli
- Roasted lamb chop with herbs of Provence
- Roasted sea bass fillet with herbs of Provence
- Provençal stuffed

ACCOMPANIMENTS

- Mashed potatoes
- Ratatouille
- Eggplant Rist
- New potatoes with olive oil, thyme and rosemary

CHEESE BOARD

DESSERT (your choice)

- Chocolate mousse with olive oil
- Pavlova with red fruits

