

MŌNS

TREMPETTES / SPREADS & DIPS

Guacamole de Mons 12

Yuzu, miso, cilantro, dill oil
Banana, Tortilla Crisps

Add Salmon 15, Tuna 18, Blue Crab 18
Truffle oil 3

Mousse de Saumon 15

Salmon mousse, dill, lemon, chives
olive oil, Pain de mie

CRU / RAW, CURED

Saumon Fumé / Smoked salmon 26

Horseradish sauce, câpres, dill, chives
Served with buttered toasted pain de mie

Saumon Mariné au Miso Blanc / white Miso Marinated Salmon 26

Choice of white fish, salmon, blue fin tuna
served with our white miso vinaigrette

Ceviche de Sérieole / Hamachi Ceviche 27

Bellpepper, Spring onion, grilled corn, cilantro,
crispy quinoa, avocado, chives, yuzu

Tartare de Thon Rouge / Blue-fin Tuna Tartar 24

Chives, spring onion, à l'ancienne mustard
horseradish, crispy quinoa, avocado mousse
orange soy vinaigrette

SALADES / SALADS

Salade Mons Verte / Green Mons Salad 11

Mesclun, walnut, balsamic-honey vinaigrette
Add Burrata 7

Salad Surimi / Surimi Salad 11

Surimi, carrots, matcha noodles, Japanese style
vinaigrette

Poké de Quinoa et Saumon / Quinoa & Salmon poke 27

Shaved artichoke, truffle oil, lemon juice parmesan

Salade de Tomates Cerises / Cherry Tomato Salad 13

Peeled cherry tomato, sundried tomatoes,
white balsamic vinaigrette

Add Burrata 7

Burrata à la truffe et champignons sauvage / Truffle & wild Mushroom Burrata 13

Burrata, wild mushroom, truffle oil, thyme

Salade de Crab Bleu / Blue Crab Salad 26

Fresh blue crab, avocado, yuzu-ginger vinaigrette, dill oil

MEZZE / TO SHARE

Saganaki de Feta / Feta Saganaki 13

Honey, ginger balsamic, french thyme, sesame

Crabe Bleu Rôti / Baked Blue Crab 27

Spicy mayo, chives

croquette de Homard et crevette / Lobster and Shrimps Croquettes 17

Baked lobster meat

Crevettes Pop / Shrimp Pop 22

Wasabi & green pepper mayo

Calamar Mozambique / Calamari Mozambique 19

Spicy Creamy sauce, potato alumette chips

Brochette de Wagyu / Wagyu Skewer 33

Veal herbal sauce, onion cream, dijon horseradish sauce

Brochette de Poulet / Chicken Skewer 23

Orange soy sauce, chives

Huitre Thermidore / Oyster Thermidore per pcs 7.5

Baked Fine de claire Oysters, cream, gruyere Cheese
ask for Availability



FROMAGE ET BEURRE / CHEESE & BUTTER

Beurre et Pain / Bread & Butter 30
Salt and pepper, Maitre d'hotel, Truffle

Tête de Moine 15
Cheese, with nuts, dried fruits and bread

**Plateau de Fromage /
Cheese Board 18**
Tete de Moine, Gorgonzola, Chèvre, Bread Basket

Fondue des Alpes 15
Served with roasted potatoes
and sourdough

SOUPES ET POTAGER

Soupe à l'Oignon / French Onion Soupe 22
Caramelized Onion, veal jus, Balsamic, red wine,
gruyere cheese

Bouillabaisse 37
White Fish, Shrimps, mussels, Clams, Potatoes, Fenels

POISSON ET CRUSTACÈS / FISH & SHELLFISH

**1/2 kg Palourdes et Moules /
1/2 kg Clams & Mussels 29**
White wine, herbs & butter sauce,
served with fries & bread

Sole Meunière 33
Pan fried Sole fish, beurre noisette, almonds,
capers, sundried tomatoes, dill & chives
roasted potatoes

Cabillaud Noir au Miso / Miso Black Cod 49
Charred marinated black Cod, sautéed wild Mush-
room with miso

**Pavé de Saumon Grillé /
Grilled Salmon Pavé 33**
Norwegian grilled salmon, yuzu ginger cream,
Black Rice & roasted potatoes

**Tentacule de Poulpe Grillée /
Grilled Octopus leg 33**
Jerusalem Artichoke Puree, Spicy soy glaze

Fish & Chips 33
Battered fried black cod fish, fries, pea purée,
vinegar & onion, tartar sauce

Burger de Poisson / Fish Burger 33
Battered fried black cod, brioche bun, tartar sauce,
chives, squid ink lemon aioli, fries

À LA MAIN / HANDHELD

Sando de Poulpe / Octopus Sando 30
Lemon aioli sauce

Sando de Wagyu / Wagyu Sando 33
Truffle mayo

Katsu de Poulet / Chicken Katsu 18
Spicy roasted sesame mayo

**Mini Burgers de Wagyu /
Wagyu Mini Burgers 28**
Special sauce, cheddar cheese, dill pickles
Add Truffle sauce 5

Sando de Homard / Lobster Sando 45
Lime - yuzu vinaigrette, Avocado, Dill Oil

Frites à la Truffe / Truffle Fries 11
Truffle mayo, parmesan

Edamame 9
Sea salt

SANDWICH FINE

Steak et Frites Sandwich 30
Cafe de Paris or poivre vert sauce

**Saumon Fumé Sandwich /
Smoked salmon Sandwich 33**
Avocado, câpres, dill, chives

LES PÂTES/PASTA

**Linguine aux Moules et Palourdes / Clams &
Mussels Linguine 27**
White wine, garlic, chives, parsley, chili

**Linguine aux Crevettes Tigrées U8 /
U8 Tiger Shrimp Linguine 37**
Shrimp Bisque, white wine, mussels, cream

Paccheri à la Truffe / Truffle Paccheri 27
Truffle cream, dried mushrooms, parmesan
Add Burrata 7

**Linguine alla Vodka et Burrata /
Burrata with Linguine alla Vodka 29**
Charred Linguine, tomato, cream, parmesan, Chili

**Ravioli d'Agneau Mijoté /
Slow Cooked Lamb Ravioli 27**
Roasted potatoes, onion & carrots, red wine sauce



VIANDES ET VOLLAILLES / MEAT AND POULTRY

With a side and sauce of your choice
ask your waiter for the best pairing

Filet de Boeuf Wagyu Grillé /
Grilled Wagyu Beef Tenderloin mb5 200gr 56

Contre-filet de Boeuf Wagyu Grillé /
Grilled Wagyu Beef Striploin mb8+ 280gr 110

Entrecote de Boeuf Wagyu Grillé /
Grilled Wagyu Beef Ribeye mb8+ 400gr 125

Cote de Boeuf Wagyu Grillé /
Grilled Wagyu Beef Tomahawk mb8+ 1.5 to 2 kg 220 per kg

Cheese Burger de Wagyu /
Wagyu Cheese Burger 33
Special sauce, cheddar cheese, dill pickles
Add Truffle sauce 5

1/2 Poulet Élevé en plein Air Grillé /
Grilled 1/2 Free Range Chicken 25
Roasted potatoes, onion & carrots, white wine sauce

Gigot d'Agneau Mijoté /
Slow Cooked Lamb Leg 2kg 145
Roasted potatoes, onion & carrots, red wine sauce
Ask for the show

LES À-CÔTÉS / SIDES

Frites / Fries 7

Frites à la Truffe / Truffle Fries 11

Gratin Dauphinois 12

Pommes Rôties / Roasted Potatoes 7

Oignons et Carottes / Onions & Carrots 7

Purée de Pois / Pea Purée 8

Purée d'Artichaut de Jérusalem 12

Asperge Épicé au Gingembre /
Asparagus with Chili and Ginger 9

Riz Noir Sauvage / Wild Black Rice 7

LES SAUCES / SAUCES

Poivre vert / Green Pepper 5

Vin Rouge / Red Wine 5

Vin Blanc / White Wine 5

Crème à la Truffe / Truffle Cream 7

Café de Paris 5

Soubise de Moutarde à l'ancienne 5



LES DESSERTS

Amandines / Almond Tarte 16
Crushed candied almond

Mont Blanc Cheese cake 17
Cheese cake with Candied Chestnut

Fondant au Chocolat 17
Vanilla ice cream

Pain Perdu 13
Candied almonds, vanilla ice cream

Sorbet et Glace / Sorbet & Ice Cream 3.5
Per scoop ask for flavors

Fruits Saisonniers / Seasonal fruits 18
Ask for availability



MŌNS

APRÈS-SKI ICE BAR

CAVIAR

Served with blini, pain brioche, sour cream, egg
bottarga, shallots, capers, and butter

Classic Baeri

30 gr - 110

50 gr - 195

Oscietra

50 gr - 150

100 gr - 290

Beluga

50 gr - 225

100 gr - 395

Linguine ou Paccheri au champagne et caviar 95

COQUILLAGE / SEASHELLS

Huître / Oyster per pcs 7.5

Fine de Claire N3, served with different citrus
vinaigrette, Mignonette, lemon, cold butter

Coquille St. Jacques 10

served with different citrus vinaigrette, Mignonette,
lemon, cold butter

CRUSTACÉ / CRUSTACEAN

Crab Royale / King Crab per Kg 270

Served with Beurre blanc, shallots, chives

Crevettes / Shrimps per Kg 45

Served with Beurre blanc, shallots, chives

Nuggets Royale 125

12 Chicken Nuggets, 30gr Classic Baeri Caviar,
Sour Cream 1 Moet et Chadon pop

Plateau Royale / Royale Tray 175

4 Fine de Claire N3, 2 coquille St Jacques,
30gr Classic Baeri Caviar, 1 Moet et Chadon pop