



Les Ambassadeurs
by Christophe Cussac

Christmas Eve Dinner

Information & Reservation : +377 93 15 15 10 - restaurant@metropole.com

Les Ambassadeurs
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Sunday 24th December 2023

Gamberi Rossi
celery remoulade

Scallop
lemon and caviar

Mediterranean Sea Bass
lentils with smoked bacon

Capon à la Broche
chestnuts, truffles and cardamom
or

Beef Fillet
old porto and wasabi spinach

Cheeses
seasonal, fresh and mature

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Mont Blanc
white rum

350 euros per person (excluding drinks)

Christmas Lunch

Monday 25th December 2023

Smoked Salmon
fennel and a fried egg

Blue Lobster
ravioli and spicy coralline

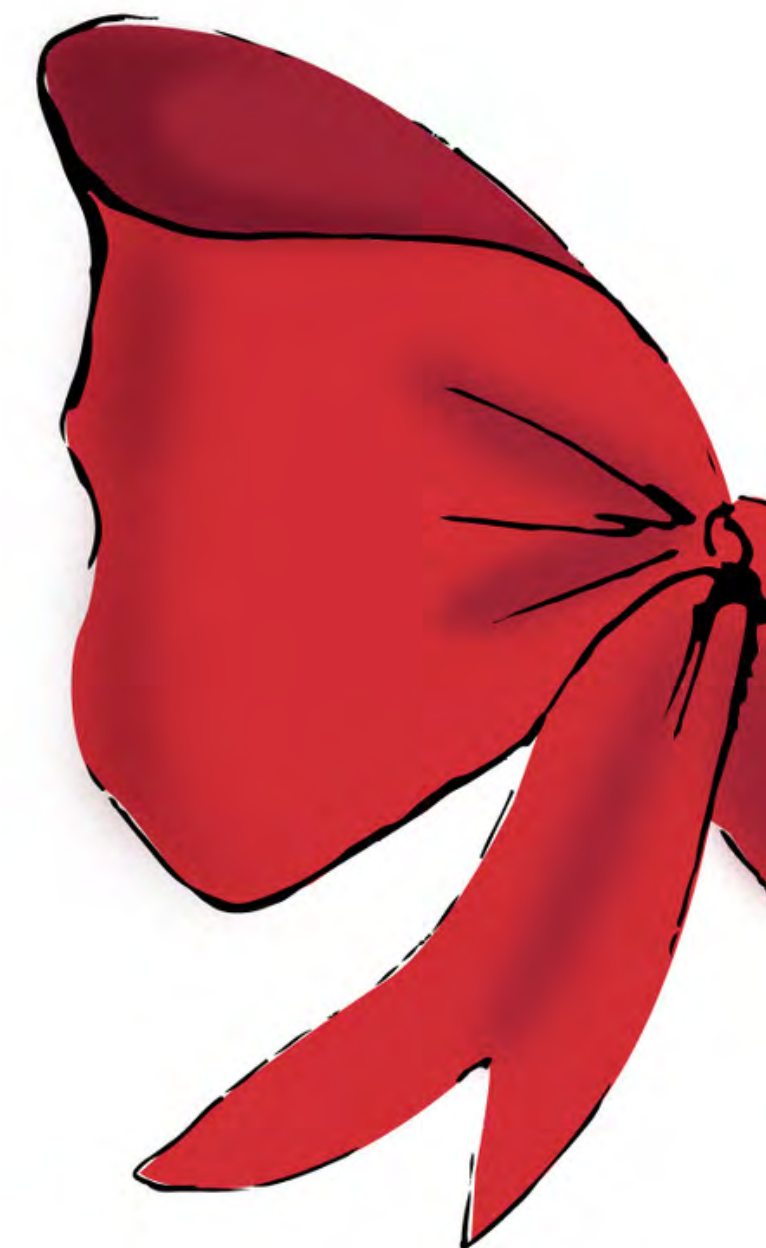
Scorpion fish and the Watercress
aioli and chanterelles mushrooms

or
Roast Duckling
pear with Corsican honey

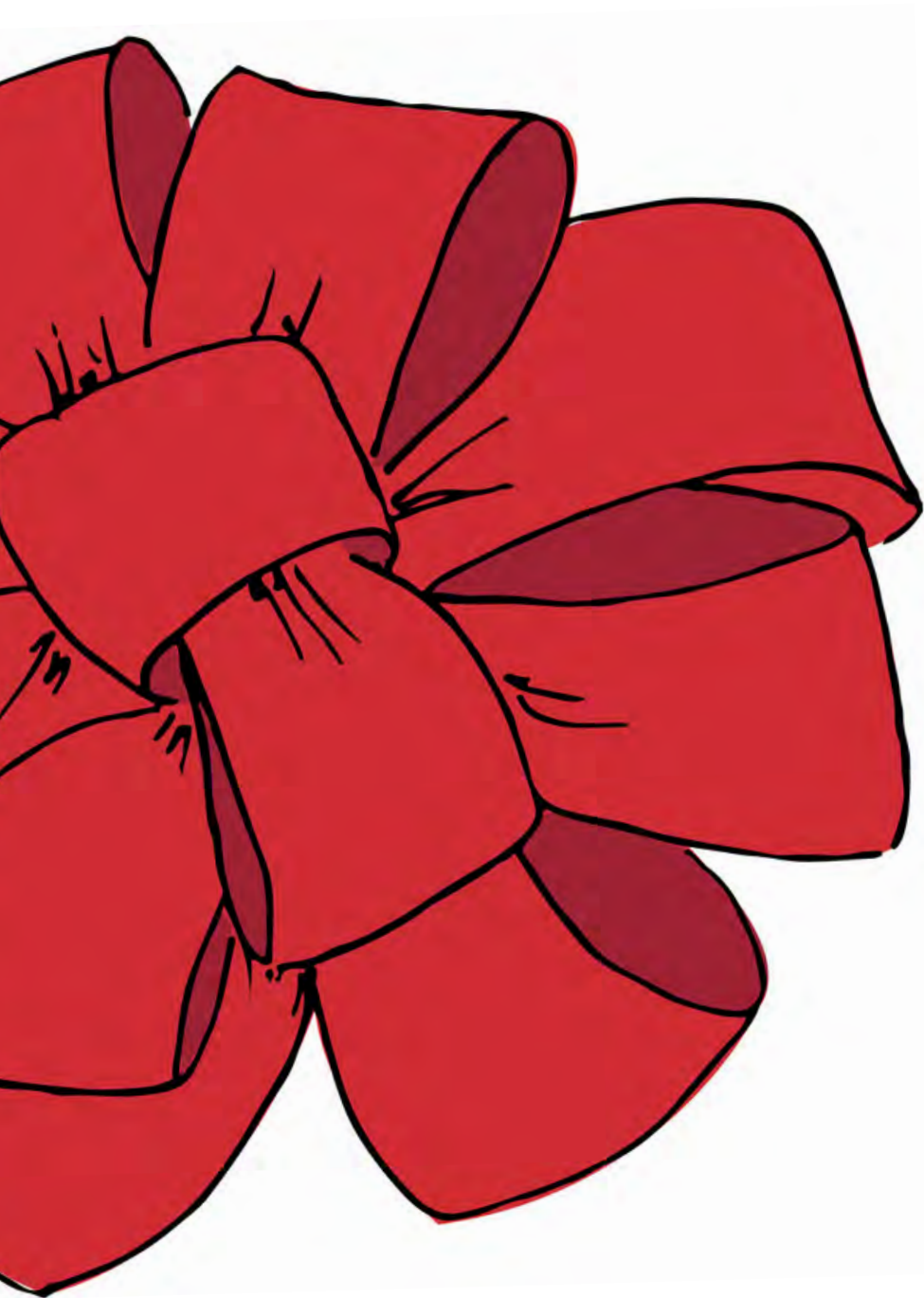
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Cheeses
seasonal, fresh and mature

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Yule Logs
Christmas trolley

250 euros per person (excluding drinks)



New Year's Eve Dinner



Enjoy a festive New Year's Eve dinner at the restaurant

Les Ambassadeurs
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accompanied by a show that will leave you spellbound.

Composed of a talented troupe including a violinist, saxophonist and sensational singers and dancers, this five-part show (Classical – Jazz Swing – Disco – Latino et Pop Electro) promises to leave you mesmerised by the atmosphere of celebration and joy.

The Hotel Metropole Monte-Carlo invites you to a spectacular New Year's Eve celebration that promises to be a unique experience.

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Sunday 31st December 2023

Langoustine Carpaccio
panisses and parmesan cheese

Scallop Cannelloni
Arnad bacon and white truffle

Lobster Bisque
broccoli semolina style

Sole and lemon from Menton
whipped butter

Pheasant Hen
heart of frisée salad and foie gras
or

Venison, Chop and Fillet
with pepper sauce and black truffle

Cheeses
seasonal, fresh and mature

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Grand Cru Chocolate
mandarin sorbet

975 euros per person (excluding drinks)

New Year's Day Lunch

Monday 1st January 2024

Scallop
chicory and turmeric

Risotto and the Squid
shellfish fumet

Monkfish and Black Truffle
minestrone broth
or

Veal Mignon
fine leaves and herbs

Cheeses
seasonal, fresh and mature

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2024
Menton lemon

250 euros per person (excluding drinks)



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New Year's Eve Dinner at Yoshi



Sunday 31st December 2023

NENMATSU 2024 MENU

KANPAI!

with its appetizers
langoustine wrap, rice cake, oyster

SUSHI-SASHIMI OMAKASE MILLESIME 2024

Chef's selection

KABU TO OMARU-EBI

lobster ravioli with pickled turnips

EBI-SHINJO

with Gamberoni Rossi

« KAGOSHIMA » JAPANESE WAGYU
beef tataki, simmered winter vegetables

NEW YEAR'S EVE
with candied chestnuts

350 euros per person (excluding drinks)

Information & Reservation : +377 93 15 13 13 - yoshi@metropole.com