



LAUDEMON
CARLO

Menu



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LAUDEMÓN
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Food Allergy



Your safety and enjoyment are our priorities. Please inform us of any allergies or dietary restrictions. We will accommodate your needs and ensure safe, allergen-free dishes with tailored alternatives.



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Amuse-Bouche

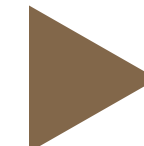
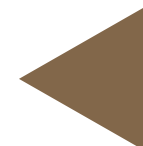


Complimentary Chef's Selection
A delightful small bite featuring local
seasonal ingredients to awaken your
palate.



LAUDEMÓN
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Appetisers



Tuna Tartare with Avocado	€28
Grilled Octopus with Lemon	€34
Burrata with Heirloom Tomatoes	€26
Mediterranean Prawn Salad	€30

Freshly diced tuna seasoned with citrus and herbs, served with creamy avocado.

Tuna Tartare with Avocado

Chargrilled octopus, served with lemon confit and a drizzle of olive oil.

Grilled Octopus with Lemon

Creamy burrata cheese paired with ripe heirloom tomatoes, drizzled with balsamic glaze.

Burrata with Heirloom Tomatoes

Grilled prawns tossed with arugula, cherry tomatoes, and a lemon-herb vinaigrette.

Mediterranean Prawn Salad

Tender wagyu beef steak
grilled to perfection, served
with rosemary-infused jus
and roasted potatoes.



Wagyu Steak with Rosemary



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Main Courses



Wagyu Steak with Rosemary	€85
Lobster Risotto with Saffron	€68
Herb-Crusted Lamb with Garlic	€55
Sea Bass en Papillote	€60
Vegetarian Moussaka	€40

Creamy risotto infused with saffron, topped with tender pieces of lobster.



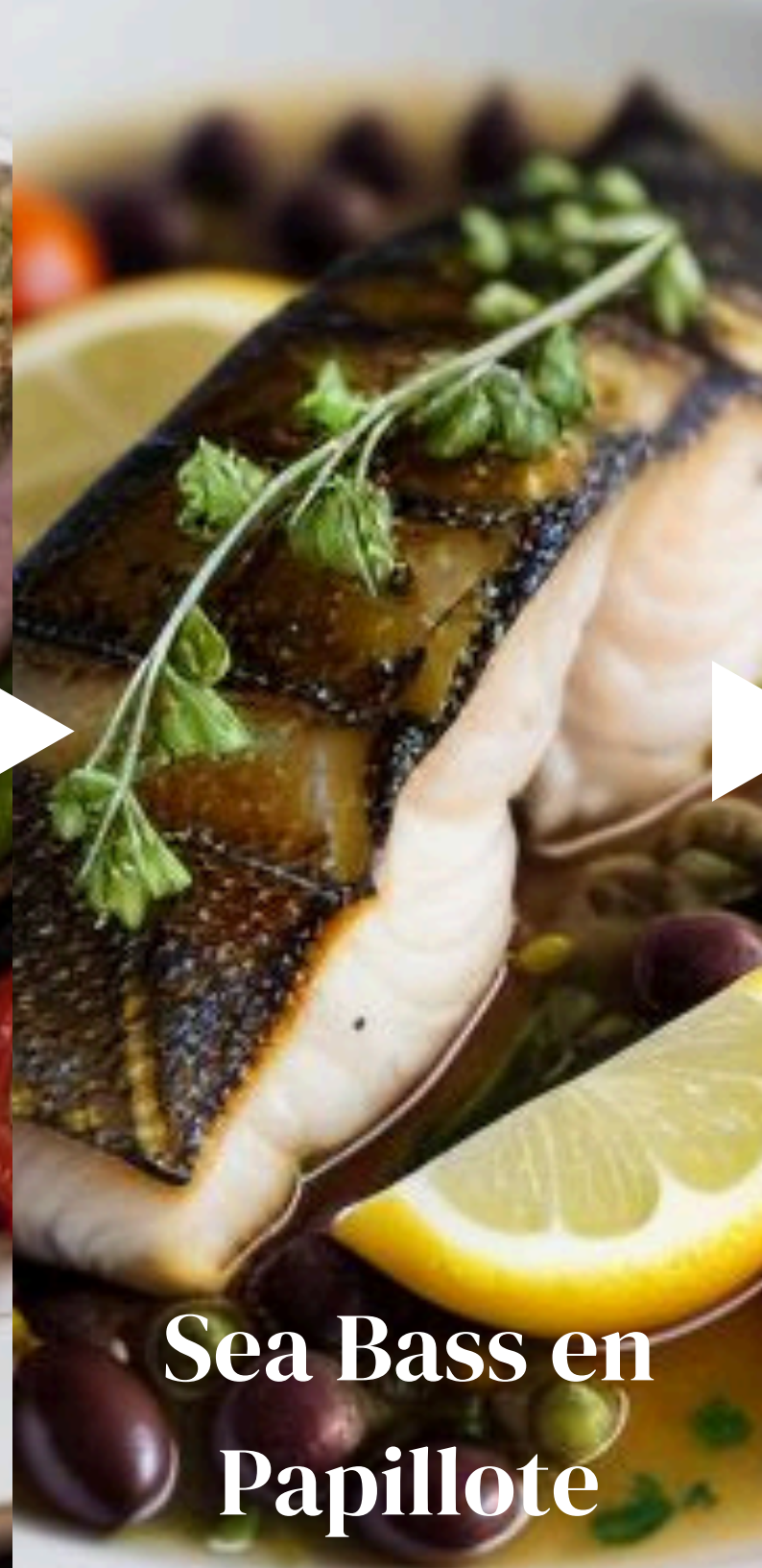
Lobster Risotto with Saffron

Roasted lamb crusted with fresh herbs and garlic, served alongside ratatouille and potato gratin.



Herb-Crusted Lamb with Garlic

Mediterranean sea bass steamed in parchment with olives, cherry tomatoes, and capers.



Sea Bass en Papillote

A rich vegetarian dish layered with eggplant, potatoes, and a cinnamon-spiced tomato sauce, topped with béchamel.



Vegetarian Moussaka

Crispy layers of phyllo
dough soaked in honey,
filled with chopped
almonds and spices.

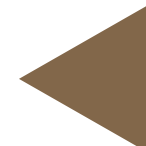


**Honey and
Almond Baklava**



LAUDEMOM
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Dessert



Lemon and Lavender Tart	€18
Chocolate Fondant	€26
Honey and Almond Baklava	€20
Pistachio Gelato with Berries	€16
Crème Brûlée with Orange Zest	€19

A zesty lemon tart infused with a hint of lavender, served with a dollop of whipped cream.



**Lemon and
Lavender Tart**

A rich, molten chocolate cake with a warm salted caramel centre, served with vanilla ice cream.



**Chocolate
Fondant**

Creamy pistachio gelato served with a side of fresh seasonal berries.



**Pistachio
Gelato with
Berries**

A classic vanilla custard with a caramelised sugar top, infused with a touch of orange zest.



**Crème Brûlée
with Orange
Zest**



**LAUDEMÓN
CARLO
Sunset Spritz**



**LAUDEMÓN
CARLO**

Complimentary Drink



As a gesture of appreciation, enjoy a refreshing citrus cocktail, served in a glass that echoes the warm orange and red hues of a Mediterranean sunset. A slice of grapefruit and a sprig of fresh mint garnish this spritz, capturing the vibrant spirit of a Mediterranean evening. The glass rests on a rustic brown coaster, adding a touch of earthy coastal charm.

