



Food Menu

All our dishes are designed for sharing. Please ask your waiter or bartender if you would like to pair a cocktail with your selected dish.

Beef Secreto	26 €
Angus & Black Peppercorn Pavé	16 €
Bloody Mary Oysters (4 p)	27 €
Gravlax Purple Salmon, Smoked Cream	16 €
Seabream, Like a Tiradito	19 €
Irish Boxy, Burrata, House-Cured Salmon & Caviar	32 €
Cod Goujonettes	14 €
Truffle Grilled Cheese	18 €
French Fries	6 €
Broccoli Bowl	7 €

FROM OUR ROBATA CHARCOAL GRILL

Chicken Skewers (2 p)	10 €
Salmon Skewers (2 p)	12 €
Mushroom Skewers (2 p)	8 €
Grenaille Potatoes Skewers (2 p)	8 €
Sucrine Lettuce Skewers (2 p)	5 €

FROM OUR JOSPER CHARCOAL OVEN

Grilled Free-Range Chicken, Truffle Dip	19 €
Trinity Whiskey Beef Tomahawk 1,2Kg	180 €
Whole Smoked Cauliflower, whipped Cheddar	16 €
Marinated Lamb Chops (4 p)	32 €
Sea Bream Filet, Virgin Olive Oil	24 €

DESSERT

Pierre Hermé Selection	12 €
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*Our Trinity Monte-Carlo executive chef **Justine Piluso** has thoughtfully selected our products and ingredients for their quality and sustainability. Our food is delivered daily and cooked on the spot to ensure that only dishes of the highest quality and exceptional taste are placed in front of our guests.*

AFTERNOON

Beef Secreto	26 €
Angus & Black Peppercorn Pavé	16 €
Bloody Mary Oysters (4 p)	27 €
Gravlax Purple Salmon, Smoked Cream	16 €
Cod Goujonettes	14 €
Truffle Grilled Cheese	18 €
French Fries	6 €

DESSERT

Pierre Hermé Selection	12 €
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