

Starters

Black cabbage flan with Parmesan cheese mousse 3-7-8 Artichoke tempura with Pecorino cheese and mint fondue 1-7 Fassona cheesecake with Dijon mustard 1-6-7-10 Smoked salmon carpaccio with fennel and orange salad 4 Red chicory of Treviso strudel with scampi and parmesan cheese fondue 1-2-3-4-7-8	€ 17,00 € 17,00 € 20,00 € 19,00 € 21,00
First Courses	
Carrot cream with croutons and parmesan waffle 1-7 Cheese stuffed potato dumpling with browned butter and walnuts 1-7-8-12 Guinea-fowl and mushroom ravioli with butter 1-3-7 Risotto with broccoli cream and julienne cuttlefish (min. 2 pax) 4-7-14 Tagliolini with prawns and artichokes 1-2-3-7-12	€ 17,00 € 18,00 € 19,00 € 19,00 € 22,00
Main Courses	
Potato and broccoli pie with aubergine cream and mixed salad 3-7 Lard of Colonnata, carrot and spinach stuffed rabbit with baked potatoes 12 Sliced beef steak with Tandoori vinaigrette and crunchy vegetables 5-7-12 Steamed codfish with Greek style artichokes and caper powder 4-7 Baked sea bass wth green broccoli and yellow tomatoes 4	€ 18,00 € 23,00 € 27,00 € 25,00 € 27,00
Dessert	
Relais Monaco Tiramisù 1-3-7 Yogurt parfait with wild berry salad 3-7 Caramel panna cotta with licorice wafer 1-7 Walnut pie with honey mousse and celery jelly 1-3-7-8-9 Crêpe Suzette with vanilla ice-cream 1-3-7-8 Selection of Italian cheeses and mustards 7-8-10-12	€ 8,00 € 8,00 € 8,00 € 12,00 € 12,00

Service and cover charge € 5,00 pp

Some dishes may be prepared using frozen food. Fish destined to be eaten raw is treatment in accordance with the regulations in force.

ALLERGENS

Gluten 2. Crustaceans 3. Eggs and egg products 4. Fish 5. Groundnuts and derivatives
 Milk and dairy products 8. Nuts 9. Celery 10. Mustard 11. Sesame 12. Sulphur dioxide (Sulphites)
 Lupines 14. Shellfish