



## Starters

Wild sprout flan with Fontal cheese cream and goat cheese 3-7	€ 17,00
White asparagus with egg mimosa and crispy prosciutto 3-12	€ 17,00
Fassona cheesecake with Dijon mustard and sweet and sour asparagus 1-7-8-10-12	€ 20,00
Octopus carpaccio with asparagus salad and lemon jelly 14	€ 20,00
Creamed cod on pea cream with crispy puffed black rice 4-5-7	€ 20,00

## First Courses

Carrot and orange cream with croutons and parmesan waffle 1-7	€ 17,00
Paccheri stuffed with buffalo mozzarella and asparagus 1-7	€ 19,00
Lamb stuffed ravioli with puntarelle, currants and toasted almonds 1-3-7-8	€ 19,00
Risotto with asparagus cream and scampi (min. 2 pax) 2-7	€ 22,00
Tagliolini with prawns and wild sprouts 1-2-3-7-12	€ 21,00

## Main Courses

Burrata with anchovies and sweet and sour asparagus 7-12	€ 18,00
Guinea fowl confit with baked potatoes and mixed salad 7	€ 23,00
Beef fillet with green peppercorn sauce and vegetable caponata 7-10-12	€ 28,00
Sea bream scalp with thyme potatoes and butter spinach 4-7	€ 25,00
Amberjack steak with dill fennel and grilled asparagus 4	€ 27,00

## Dessert

Relais Monaco Tiramisù 1-3-7-8	€ 8,00
Lemon mousse with strawberries and dark chocolate 1-3-7	€ 8,00
Creme tart with red berries 1-3-7	€ 8,00
Chocolate and pistachio ingot cake with almond crumble and wild berries coulis 1-3-7-8	€ 8,00
Crêpe Suzette with vanilla ice-cream 1-3-7-8	€ 12,00
Selection of Italian cheeses and mustards 7-8-10-12	€ 12,00

*Service and cover charge € 5,00 pp*

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

### ALLERGENS

1. Gluten 2. Crustaceans 3. Eggs and egg products 4. Fish 5. Groundnuts and derivatives  
6. Soy 7. Milk and dairy products 8. Nuts 9. Celery 10. Mustard 11. Sesame 12. Sulphur dioxide (Sulphites)  
13. Lupines 14. Shellfish