



Starters

Pumpkin soufflé with cheese cream and salty biscuit 1-3-7	€ 17,00
Crispy egg with potato mousse and bacon 1-3	€ 17,00
Beef tartare with black truffle, hazelnuts and carasau bread 1-8-10-12	€ 20,00
Creamed cod with chickpea humus 1-7	€ 19,00
Braised scallops with thyme clarified butter, mayonnaise and wild mushrooms 3-4-14	€ 21,00

First Courses

Wild mushroom cream with rosemary croutons and leek sprouts 1	€ 19,00
Braised beef stuffed ravioli with smoked ricotta and toasted almonds 1-3-7-8	€ 19,00
Potato dumplings with duck ragout and speck powder 1-3-9-12	€ 19,00
Risotto with red turnip and cuttlefish julienne with citrus fruits (min. 2 pax) 1-7-14	€ 21,00 pp
Tagliolini with lobster and cherry tomato confit 1-2-3-4	€ 24,00

Main Courses

Chickpea burger with season salad 1-7	€ 18,00
Pork belly with raspberry demi-glace, broccoli and caramelised onion 12	€ 22,00
Veal stew with potato millefeuille and buttered spinach 1-7-12	€ 25,00
Pan-fried salmon steak with basil cream and pepper sauce 4-7	€ 23,00
Mediterranean-style sea bream fillet with potato waffles 1-7	€ 25,00

Dessert

Relais Monaco Tiramisù 1-3-7-8	€ 8,00
Lemon cream with dark chocolate and wild berries 7-8	€ 8,00
Fig tartlet with pistachio cream and vanilla ice cream 1-3-7-8	€ 8,00
Catalan cream 3-7-8-12	€ 8,00
Crêpe Suzette with vanilla ice-cream 1-3-7-8	€ 12,00
Selection of Italian cheeses and mustards 7-8	€ 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

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