

## Starters

Aubergine mille-feuille with bufalo mozzarella, tomatoes and basil pesto sauce 1-7-8	€ 16,00
Burrata with green salad and sweet and sour vegetables 7-11-12	€ 17,00
Beef tartare with carasau bread and tartar sauce 1-5-7-10-12	€ 18,00
Salmon carpaccio in citrus fruit marinade with mixed salad 4	€ 17,00
Octopus panzanella 1-4-12-14	€ 18,00

## First Courses

Andalusian gazpacho with herb croutons 1-8-12	€ 15,00
Lasagna with season vegetables 1-3-7	€ 16,00
Burrata stuffed ravioli with cherry tomatoes and diced aubergine 1-3	€ 17,00
Cold spaghetti with prawns, basil pesto sauce and tomato concasse 1-2-4-5-8-12	€ 17,00
Risotto with wild mushroom and scampi (min. 2 pax) 2-7-12	€ 19,00 pp

#### Main Courses

Potato and mushroom pie with Trentingrana cheese mousse 1-3-5-7	€ 18,00
Chicken thigh with grilled aubergines and tomatoes 10	€ 20,00
Grilled rib steak with baked potatoes and roasted peppers 7	€ 36,00
Mediterranean style sea bass with potato waffle (min. 2 ppl) 4-12	€ 24,00 рр
Tuna escalope with salmoriglio sauce and sauted peppers and carrots 4	€ 24,00

# Dessert

Relais Monaco Tiramisù 1-3-7-8	€ 8,00
Catalan cream 3-7-8-12	€ 8,00
Lemon glass tartlet with Italian-style meringue 1-3-7-8	€ 8,00
Chocolate sphere with passion fruit insert and salted biscuit crumble 1-3-7	€ 8,00
Wild berries cheese cake 1-3-7	€ 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