



# TAVOLO

## FESTIVE MENU 2022

### STARTERS

Fines de Claire n°3 oysters (5 pieces) with raspberry or shallot vinaigrette

or

Parsnip saffron cream with scallops

or

Butternut squash soup, soft-boiled egg and Coppa shavings

### MAINS

Ricotta and spinach ravioli, truffle cream, Parmesan shavings and mesclun salad

or

Fillet of sea bream with Risotto Venere and Champagne emulsion

or

Calf tenderloin with creamy sauce forestière and gratinated polenta

### HOME-MADE DESSERTS

Opéra cake

or

Amarena Cherry Baba

or

Tangerine Liqueur Cheesecake (La Maison du Limoncello - Monaco)

THREE-COURSE MENU 55€ PER PERSON — DRINKS ON DEMAND

RESERVATION 48H IN ADVANCE BY PHONE +377 92 05 82 35

