



## FESTIVE MENU

### Starters

Chestnut soup with Calvados  
Foie gras, Porto reduction & topinambour crisps  
Camargue oysters, cocktail prawns & salmon sashimi

### Mains

Sicilian cacciucco  
Duck leg with poppy seeds  
Shiitake mushrooms, pumpkin cream & purple potato  
Tartiflette

### Desserts

Black sesame and coffee tiramisù  
Sicilian chocolate cannolo  
Baked panettone slice  
Custard and raspberries

**3-COURSE MENU - €60**

Mineral water and coffee included



COLUMBUS

MONTE-CARLO

## FESTIVE MENU

### Starters

Chestnut soup with Calvados

**17€**

Foie gras, Porto reduction & topinambour crisps

**22€**

Camargue oysters, cocktail prawns & salmon sashimi

**22€**

### Mains

Sicilian cacciucco

**30€**

Tartiflette

**22€**

Duck leg with poppy seeds

Shiitake mushrooms, pumpkin cream & purple potato

**24€**

### Desserts

Black sesame and coffee tiramisù

**12€**

Sicilian chocolate cannolo

**11€**

Baked panettone slice

Custard and raspberries

**10€**