MENU FOOD

LORD CAVIAR®

OSETRA 30GR.

Caviar from Russian sturgeon Acipenser Gueldenstaedtii is considered the most refined due to its smooth taste, light hazelnut aroma, and variable color ranging from dark gray to golden yellow.

130€

IMPERIAL 30GR.

The peculiarity of this caviar is that we find the salty taste of the wild caviar. The selection guarantees a very rare caviar with its golden color, big loose grains, firm texture and lengthy aftertaste.

160€

Caviar is served with refined 100% motherof-pearl cutlery, sweet butter, and blinis as per tradition.

DESSERT

FRUIT PLATTER	25€
MACARON SELECTION	15€
PANETTONE	15€
FRUIT WITH ICE CREAM	15€
PANETTONE ICE CREAM	18€

HOT DISHES AND PINSAS

ITALIAN RAGU TAGLIATELLE Tagliatelle Ragù, a traditional Italian dish, cooked with fresh Ragù Bolognese	21€
TAGLIERE CHEESE FOR 2 PERSON Selection of 4 types of cheese, accompanied with 100% Italian honey and Mondino® bread.	38€
OYSTER FINE DE CLAIRE N°3 PER EAC Fresh oysters, supplied by Halle du Midi, official supplier to the Prince.	CH 5€
ITALIAN PINSA GOLD SMOKED Pinsa with Philadelphia cheese, gold leaves and smoked Norwegian salmon.	23€
CROQUE MONSIEUR GOURMET A croque-monsieur is a typical grilled sandwich made with ham and cheese. We serve it with Parma ham made in Italy and French cheese	15€
GUACAMOLE AND SOCCA CHIPS® Homemade guacamole, served with the traditional Socca Chips® from Nice.	18€
PINSA KEBAB Yogurt Sauce, Salad, Kebab Halal	25€
5PZ. BBQ CHICK'N WINGS Delicious 5 lightly spiced chicken wings and thighs cooked in the oven.	18€
5PZ. EMPANADAS Don't miss the meat empanadas! Savory pastries filled with meat, onion, peppers, corn and spices.	16€
BRUSCHETTA BIO 100% vegan bruschetta, prepared with fresh guacamole produced by the Chef.	18€
CEVICE AVOCADO Sea bass tartare, fresh and protein-rich. served with fresh guacamole prepared by the chef. A dish that refreshes the palate.	25€

Equivoque

PRINCIPAUTÉ DE MONACO

Exclusive Rooftop Bar