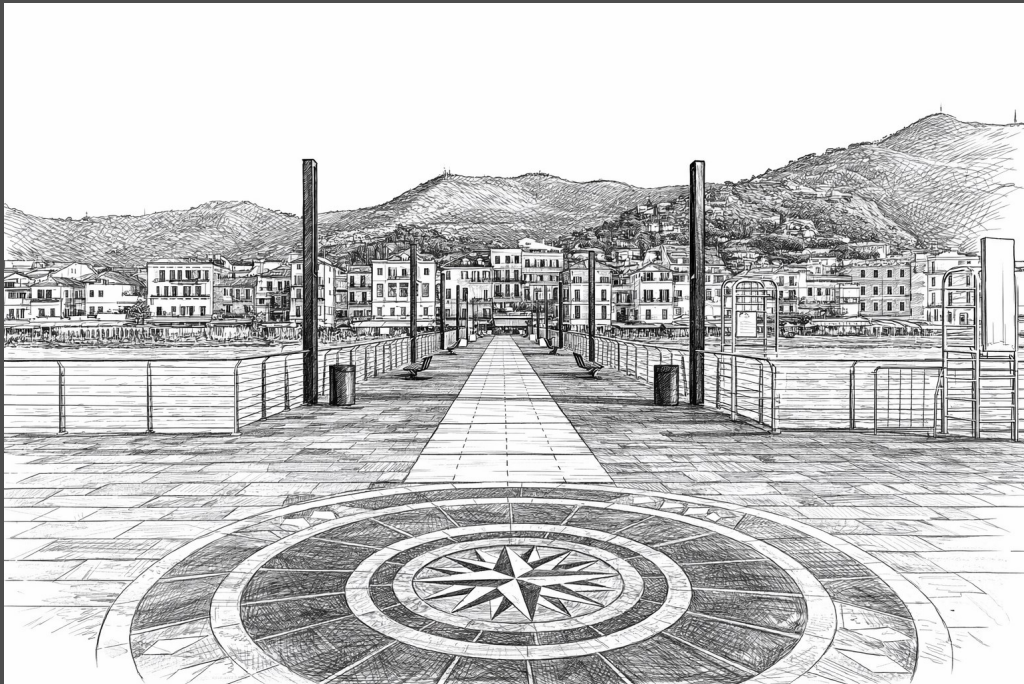



LIGURE BLUE RESTAURANT

MENU A' LA CARTE




Valid from May 29th 2026


Hors d'oeuvres

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| Raw seafood: sashimi and catch of the day tartare, langoustine, prawn, oyster and its 3 seasoning ^(*2,4,6,14) | € 35,00 |
| Lightly seared scallops on toasted bread cream, anchovies in oil and Tropea red onion petals ^(1,4,7,14) | € 26,00 |
| Amberjack carpaccio with citrus-infused extra virgin oil, baby spinach and mango quenelle ⁽⁴⁾ | € 26,00 |
| Short pastry with sauteed prawns, Albenga courgettes and burrata cheese, lemon zest ^(*1,2,3,7) | € 26,00 |
| Tacos with veal tartare, salad, our artichoke cream and Piedmontese hazelnut dressing ^(1,10) | € 24,00 |
|  Sea and broad-bean cream with slow-cooked 64° egg and paprika croutons ^(1,3,7) | € 20,00 |

First courses

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| Lobster homemade tagliolini with spicy fresh tomato concassée and basil ^(1,2,3,4,14) | € 40,00 |
| Spaghetti with clams ^(1,4,14) | € 27,00 |
| Risotto Carnaroli with shrimp carpaccio, their bisque and lemon gel ^(*2,4,6,7,9,14) | € 27,00 |
| Gragnano fusilli with fresh tomato sauce, roasted octopus tentacle and Sichuan pepper dust ^(*1,4) | € 25,00 |
| 70 cm of 40-egg noodles with classic ragout ^(1,3,7,9) | € 25,00 |
|  Potato gnocchi with pesto, courgette julienne, walnut crumble and Pecorino cheese flakes ^(1,3,7,8) | € 22,00 |

Main courses

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| Sea bass or sea bream in black salt crust with grilled vegetables or Ligurian-style with potatoes, olives and pine nuts ^(1,4) | € 35,00 |
| Grand fried sea fish with crispy vegetable noodles ^(*1,2,4,14) | € 28,00 |
| Mussels, clams and prawns stew with homemade grilled bread ^(*1,2,14) | € 28,00 |
| Slow-cooked monkfish on chickpea velouté with rosemary aroma and salted butter carrots ^(*4,7) | € 28,00 |
| Grilled chicken breast fillets with caper extra virgin oil and Sicilian caponata ⁽⁹⁾ | € 25,00 |
| Veal loin in double breading with garden chips and a selection of sauces ^(1,3,7) | € 28,00 |
|  Classic aubergine parmigiana ^(1,7,9) | € 24,00 |

Flambé

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| Beef fillet Voronoff or with mustard or with green pepper grains (about 220 gr) ^(1,7) | € 45,00 |
| Red king prawns in Cognac (about 300 gr) ^(*1,2,4,7) | € 45,00 |

Only one flambé dish may be selected per table.

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| Crêpes Suzettes or Strawberries, orange and Grand Marnier, vanilla ice-cream ^(1,3,7) on reservation | € 28,00 |
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Dessert

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| Our Hot & Cold pairings; choux pastry with ice-cream, custard and dark-chocolate sauce | € 13,00 |
| Basil ice-cream, bitter-cocoa wafer, berries and puff-pastry crisp | € 13,00 |
| Peach parfait with amaretti and crunchy crumble | € 13,00 |
| Shortcrust tartlet with Chantilly cream and pineapple | € 13,00 |
| Classic Tiramisu | € 13,00 |
| Pake from the daily dessert assortment (1,3,7,8) | € 13,00 |
| Freshly prepared lemon and prosecco sorbet | € 19,00 |

Hotel Figure & LIGURE BLUE RESTAURANT

*The list of allergens is available from the Maitre d'Hotel
Service: € 4.50 per person*

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