LIGURE BLUE RESTAURANT

MENU A' LA CARTE

Hors d'oeuvres

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

Pea and broad-bean cream with slow-cooked 64° egg and paprika croutons *(1,3,7)* € 20,00

First courses

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

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

Red tuna in pistachio crust, rocket salad 2.0 and caramelized oranges *(1,4,8)* € 28,00

Grillled 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

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.

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

Dessert

Our Hot & Cold parings; 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
Cake from the daily dessert assortment (1,3,7,8)	€ 13,00
Freshly prepared lemon and prosecco sorbet	€ 19,00

Hotel Ligure &
LIGURE BLUE RESTAURANT

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

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