

Located in the heart of the Principality of Monaco, on the corner between La place du Casino the Opera and the Hotel de Paris, Rampoldi is the legendary restaurant of Monte-Carlo and attracts local and international celebrities for more than 70 years.

Opened after important renovations, this famous Monegasque institution has reconquered his status as one of the most historical restaurants of Monaco and has so perpetuated the heritage began in 1946.

In a personal and continuous research, Chef Antonio Alfredo Salvatore offers an exclusive menu based on the Mediterranean cuisine with Franco-Italian touch, that reflect the unique cultural influences of Monaco.

Today, a new concept can be enjoyed, created in the heart of the private space, La Table of Antonio Salvatore is a magical place where gastronomic, oenological and convivial emotions find their point of excellence.

The award of the Michelin Star has crowned the vision of the huge commitment of the Chef. And so, the high level of his kitchen has been shown.

Situé au cœur de la Principauté de Monaco, au coin de la Place du Casino, de l'Opéra et de l'Hôtel de Paris, Rampoldi, le restaurant légendaire de Monte-Carlo, attire des célébrités locales et internationales depuis plus de 70 ans.

Ouvert après reconstruction, cette fameuse institution Monégasque a repris sa place comme l'un des restaurants les plus historiques de Monaco et perpétue l'héritage qui a débuté en 1946.

Le Chef Antonio Alfredo Salvatore, dans une recherche personnelle et continue, propose une carte exclusive basée sur une cuisine méditerranéenne aux accents franco-italiens, qui reflètent les influences culturelles uniques de Monaco.

La Table d'Antonio Salvatore est un lieu magique où les émotions gastronomiques, œnologiques et conviviales trouvent leur point d'excellence.





ENGLISH BREAKFAST SERVED FROM 8:00 TO 10:30 AM
PETIT-DÉJEUNER SERVI DE 8:00 à 10:30

OUR SPECIAL DISHES FOR 2 NOS PLATS SPECIAUX POUR 2

***Beef Fillet Tartare with 20 gr Caviar “Rampoldi Selection”**

(Beef fillet, raw egg, gherkins, capers, anchovies, shallots, Tabasco, olive oil, lemon juice, mustard, “Rampoldi” caviar 20gr, sorbet)
(Filet de bœuf, œuf, cornichons, câpres, anchois, échalotes, tabasco, moutarde, huile d’olive, jus de citron, 20gr caviar “Rampoldi”, sorbet 3, 4, 10)

***Bouillabaisse “Rampoldi”**

(Soup with Rock fish, clams, mussels, squids, shellfishes, fish of the day, potatoes, saffron, star anise, pistachio)
(Soupe de poissons du jour et de roche, palourdes, moules, calamars, crustacés, poisson du jour, pomme de terre, safran, anis étoilé, pistache 2, 4, 8, 9, 14)

***Spaghetti with Lobsters**

(Durum wheat pasta, lobsters, tomato sauce, shallot, garlic, basil, parsley)
(Pâtes de blé dur, petites langoustes, sauce tomate, échalote, ail, basilic, persil 1,2,9)

***Whole Sea Bass Mediterranean Style with Seasonal grilled Vegetables**

(Sea Bass, zucchini, tomatoes, potatoes, eggplant, olives, capers and basil)
(Loup de mer, courgettes, tomates, pommes de terre, aubergines, olives, câpres, basilic)

***Raw Fish and Seafood “Rampoldi”**

(Gillardeau oyster, scallop with truffle, red shrimp, tartare of the day, royal crayfish and caviar)
(Huitre Gillardeau, noix de Saint-Jacques avec truffle, tartare du jour, gambas rouge, langoustines et caviar 4, 14)

***Black Angus Tomahawk for two persons**

(Top Prime Black Angus Tomahawk, 1200gr, 35 days of maturation, baked potatoes, grilled vegetables)
(Tomahawk de Black Angus Top Prime, 1200gr, 35 jours de vieillissement, pommes de terre au four, légumes grillés 7, 9, 10)



COLD STARTERS/ LES ENTREES FROIDES

Gillardeau Oysters each

(Oysters, raspberry vinegar, shallot butter, croutons)
(Huitres, vinaigre de framboises, beurre d'échalotes, croûtons 14)

Spring Salad

(Quinoa, lettuce heart, tomatoes, avocado, mint, cucumber, capers, red onions, olives, pepperoni, huile d'olive)
(Quinoa, cœur de laitue, tomates, avocat, poivrons, menthe, concombre, câpres, olives, oignons rouges, huile d'olive 1)

Chef's Caesar Salad

(Romaine lettuce, slices of chicken breast, croutons, parmesan, anchovies from Cantabrique, Caesar sauce)
(Laitue romaine, tranches de blanc de poulet, croûtons, parmesan, anchois du Cantabrique, sauce César 1, 3, 4)

Melon & Parma

(Melon, jambon di Parma, balsamique extra Selection Rampoldi Mustard of Cremona)
(Melon, ham Parma, balsamic Selection Extra Rampoldi, Cremona mustard 10)

Salad of Organic Rocket with Spiny Artichokes and aged Parmesan

(Organic rocket salad, artichokes, cherry tomatoes, avocado, parmesan 24 months, olive oil, lemon, black truffle)
(Roquette bio, artichauts, tomates cerises, avocat, parmesan, truffe noire, huile d'olive, citron 7)

Vitello Tonnato

(Roasted veal, tuna sauce, baby capers, gherkins, quail egg)
(Rôti de veau, sauce au thon, petites câpres, cornichons, œuf de caille 3, 4, 9)

Homemade Foie Gras Terrine

(Duck liver terrine, tomato jam, olive tapenade, home bread, mustard of Cremona)
(Foie gras de canard maison, compotée de tomate, tapenade d'olives, pain maison, moutard de Cremona 1, 8, 10)

Iberian "Pata Negra" Ham

Assiette de Jambon Ibérique "Pata Negra"

Royal Crayfish Salad with Avocado and Citrus

(Royal Crayfish, avocado tartare, tomatoes, grapefruit, cucumber, green beans)
(Tartare d'avocat, tomates, langoustines et pamplemousse, concombre, haricots, 2)

Caviar d'Esturgeon Sélection «Rampoldi» 30g

HOT STARTERS/ LES ENTREES CHAUDES

Warm Asparagus with "Mousseline" Sauce

(Asparagus with "Mousseline" sauce)
(Asperges tièdes avec sauce Mousseline 3, 10)

Parmesan Flan "Rampoldi"

(Eggplant, ricotta cheese, spinach, tomato sauce, Parmesan cream, pesto sauce)
(Aubergines, ricotta, épinards, sauce tomate, crème de parmesan, pistou 1, 7, 9)

Snails of Champagne with Mashed Potatoes and Black Truffle

(Snails in "Bourguignonne" style with parsley and mashed potatoes)
(Escargots persillés à la Bourguignonne et purée à la truffe 7)

Small Pan-Fried Squids with Artichokes

(Squids, artichokes, garlic and mint)
(Calamars poêlés, Artichauts, ail et menthe)



CARPACCIOS/ LES CARPACCIOS

Zucchini Carpaccio

(Zucchini, basil, olive oil, tomatoes, balsamic vinegar "Rampoldi")
(Courgettes, basilic, huile d'olive, tomates, vinaigre balsamique "Rampoldi")

Carpaccio of Tomatoes, Stracciatella Cheese D.O.P. and Basil

(Heirloom tomatoes, Stracciatella cheese D.O.P.,
organic rocket salad, olives, basil, capers, green pesto)
(Tomates cœur de bœuf, stracciatella D.O.P. des Pouilles,
roquette bio, olives, câpres, basilic, pistou 7)

Spiny Artichoke Carpaccio and aged Parmesan

(Artichokes, Parmesan 24 Months, lemon, chives, parsley)
(Artichauts, Parmesan 24 mois, citron, ciboulette, persil)

Tuna Fish Carpaccio

(Yellowfin tuna, tomato jam, onion, orange peel, guacamole)
(Thon Albacore, confiture de tomate, écorce d'orange, onion, guacamole 4)

Classic Beef Carpaccio

(Angus meat, organic rocket salad, parmesan, dried tomatoes, mustard, gorgonzola, Balsamic vinegar)
(Viande Angus, roquette bio, parmesan, tomates séchées, moutard, gorgonzola, Balsamique 7,10)

Octopus Carpaccio and Pistacho

(Octopus with lemongrass and celery, tomato, olives, capers, pistachio and green beans)
(Poulpe avec citronnelle et céleri, tomates, haricots vert, olives, câpres, pistaches 8, 9, 14)

TARTARES/ LES TARTARES

Salmon Tartare

(Finely-minced fresh salmon, cucumber, avocado, basil, shallot, parsley, chive)
(Saumon, concombre, avocat, basilic, échalotte, persil, ciboulette 4, 10)

Beef Fillet Tartare "Classique"

(Beef fillet Limousin, egg, gherkins, capers, anchovies, shallots, tabasco,
olive oil, lemon juice, mustard, brandy, potatoes)
(Filet de bœuf Limousin, œuf, cornichons, câpres, anchois, échalote, tabasco,
huile d'olive, jus de citron, pommes de terre 3, 4, 10)

"RAMPOLDI" PIZZAS/ LES PIZZAS DE "RAMPOLDI"

Traditional Focaccia Red or White/ (Focaccia Traditionnelle Rouge et Blanche 1)

Vegetarian Pizza

(Tomato, mozzarella, eggplant, spinach, zucchini, bell peppers, asparagus)
(Tomate, mozzarella, aubergines, courgettes, poivrons, asperges, épinards 1, 7)

Queen Margherita

(Buffalo's mozzarella, tomato, basil)
(Mozzarella de buffle D.O.P., tomate, basilic 1, 7)

Chef's Speciality Truffle Pizza/ Pizza Spéciale du Chef à la Truffe

(Creamy mozzarella, black truffle/ Crème de mozzarella, truffe noire de saison 1, 7)



SOUP/ LES SOUPES

Organic Vegetable Minestrone

(Seasonal vegetables)
(Légumes de saison 9)

Gazpacho with Shrimps

(Shrimps, olives, capers, tomato, peppers, cucumbers, red onion, basil, vinegar)
(Gambas, tomates, olives, capres, poivrons, concombres, oignon rouge, basilic, vinaigre 9)

PASTA AND RISOTTO/ LES PATES ET LES RISOTTO

Penne I.G.P. all'Arrabbiata

(Durum wheat pasta, tomato sauce, red chili peppers)
(Pâtes, Sauce tomate, piments 1)

Paccheri I.G.P. alla Siciliana

(Durum wheat pasta, tomato sauce, basil, eggplants, salted ricotta)
(Sauce tomate, basilic, aubergines, ricotta salée 1, 7)

Homemade Ravioli with Ricotta and Sauce Butter and Sage

(Fresh pasta, butter, sage, parmesan, ricotta, spinach)
(Pâte fraîche, beurre, sauge, parmesan, ricotta, épinards 1, 3, 7)

Homemade Tagliatelle with Beef Cheek

(Freshly-made tagliatelle with braised beef cheek ragout in red wine sauce and cheese sauce)
(Tagliatelles maison avec ragoût de joue de bœuf braisée au vin rouge, salsa di formaggio
1, 3, 7, 9)

Spaghetti I.G.P. with Clams

(Durum wheat pasta, clams, parsley, garlic, tomato)
(Pâte de blé dur, palourdes, persil, ail, pomodoro
1, 8, 9, 14)

Risotto with Porcini, Seasonal Mushrooms

(Rice Carnaroli, shallots, porcini, seasonal mushrooms, garlic, butter, parmesan sauce, pesto of black truffle, meat juice)
(Riz Carnaroli, beurre, échalotes, cèpes, champignons de saison, ail, sauce Parmesan, pistou de truffe noir, jus de viande 7)

Homemade Ravioli of Sea Bass with Clams and Bottarga

(Fresh pasta, sea bass, clams, parsley, garlic, bottarga)
(Pâte fraîche, loup de mer, palourdes, persil, ail, poutargue
1, 3, 4, 7, 9, 14)

Rigatoni with Black Truffle

(Pâtes, Creeme et truffes noir 1, 7)

Seafood Risotto

(Rice Carnaroli, tomatoes, parsley; mussels, clams, prawns, squids, fish of the day, octopus)
(Riz Carnaroli, tomates, persil, moules, palourdes, calamars, poisson du jour, poulpe
4, 7, 8, 9, 14)



FISH AND SEAFOOD/ LES POISSONS ET LES FRUITS DE MER

Salmon Fillet with Seasonal Asparagus and White Sauce

(Salmon, asparagus, cream, mustard, onion, zucchini)
(Saumon, asperges, crème, moutarde, oignon, courgettes 4, 7, 10)

Mediterranean Turbot Fillet

(Baked Turbot fillet, zucchini, tomatoes, potatoes, eggplant, olives, capers and basil)
(Filet de Turbot cuit au four, courgettes, tomates, pommes de terre, aubergines, olives, câpres, basilic 4, 9)

Scallops with Porcini Mushrooms, Cauliflower Puree, Vanilla and Black Truffle

(Scallops, cauliflower puree, black truffle, porcini mushroom sauce, vanilla)
(Saint jacques, purée de chou-fleur, vanille, truffe noire, sauce aux cèpes 7, 9, 14)

Whole Sea Bass in Salt Crust or Grilled

(Grilled or in salt crust - Please allow 20 mins for preparation)
(Loup de mer grillé ou en croûte de sel – 20 minutes de préparation 4)

Fish and Seafood Mixed Grill “Grigliata”

(Squid, fish of the day, octopus, prawns, mussels, clams, scallops)
(Calamars, poisson du jour, poulpe, moules, palourdes, crevettes 2, 4, 14)

Sole Fish in “Meunière” style

(Butter, flour, lemon, thyme, parsley, potatoes)
(Sole à la Meunière, beurre, farine, citron, thym, persil, purée de pomme de terre 4, 7, 9)

MEAT DISHES/ LES VIANDES

Duck Confit “Rampoldi”

(Duck confit, spiced wine sauce with berries, pineapple, cinnamon)
(Canard confit, sauce au vin épicé et fruits des bois, ananas, cannelle 9)

Veal Liver “Rampoldi”

(Onions, cream, meat sauce, mustard, brandy)
(Oignons, crème, jus de viande, moutarde, brandy, cornichons, purée de pommes de terre 7, 10)

Beef Cheeks Braised in Red Wine

(Beef cheek braised in red wine, with carrot, mashed potato and Mustard of Cremona)
(Joue de bœuf braisée au vin rouge, carottes, purée de pommes de terre et moutarde de Cremona 1, 7, 9)

Pan-Fried Escalope of Foie Gras with Black Truffle

(Duck foie gras, wine sauce, cauliflower cream, vanilla, goat cheese and black truffle)
(Foie gras de canard, fromage de chèvre, truffe noire, réduction de vin rouge, purée de chou-fleur, vanille, raisin 7, 9)

Angus Beef Fillet in five continents

(Cubes of Argentine Angus beef fillet, sauce with five peppers, potatoes au gratin)
(Cubes de bœuf Angus Argentin, sauce aux cinq poivres, pommes de terre gratinées 7, 9)

Roasted Suckling Lamb with Aromatic Herbs

(Roasted suckling lamb, potatoes, aromatic herbs, shallots)
(Agneau de Lait rôti au charbon, pommes de terre, herbes aromatiques, échalotte 9)

Angus Beef Fillet “Rossini”

(Argentine Angus Beef Fillet, red wine sauce, black truffle, duck foie gras, bread confit, mashed potatoes)
(Filet d'Angus Argentin, sauce au vin rouge, truffe noire, foie gras, pain confit, purée de pomme de terre à la truffe 7, 9)



ON FIRE/ SUR LA BRAISE

Farmer Spicy Yellow Chicken

(Spicy chicken, chili peppers, baked potatoes)
(Poulet au gout épicé, piments, pommes de terre au four **9**)

Irish Organic Lamb Chops on Embers **BIO**

(Organic lamb chops from Ireland with grilled vegetables, menta)
Côtelettes d'Agneau avec légumes grillés, menthe

Angus Beef Fillet on Embers

(Angus Beef Fillet from Argentina, mashed potatoes)
(Filet d'Angus Argentin, purée de pommes de terre **7, 10**)

GARNISHES/ LES ACCOMPAGNEMENTS

Pan Fried Potatoes/ Pommes de Terre Sautées

Mashed Potatoes/ Purée de Pommes de Terre **7**

Mixed Salad/ Salade Mixte

Seasonal Grilled Vegetables/ Casserole de Légumes Grillés du Marché

Sautéed Broccoli with oil, garlic and chili/ Brocoli Sauté **9**

Seasonal Steamed Vegetables/ Légumes Vapeur

Mashed Potatoes with Black Truffle/ (Purée de Pommes de Terre à la Truffe Noire **7)**

Eggplant Caviar

(Eggplant, garlic, basil, parsley, apple vinegar, tomato)
Aubergine, ail, basilic, persil, vinaigre de pomme, tomate

Artichokes with Garlic and Mint/ Artichauts à l'Ail et Menthe

(Artichokes , garlic and mint)
Artichauts, ail, menthe



M O N T E - C A R L O

d e p u i s 1 9 4 6

List of Allergens

1.Cereals 2.Crustaceans 3.OEffects 4.Fish 5.Groundnuts 6.Soya 7.Lactose

8.Nuts 9.Celery 10.Mustard 11.Sesame seeds 12.Sulphites 13.Lupins 14.Molluscs

Beef: Australia, Argentina, France, Italy.

Lamb: Irlanda, France, Italy, Spain.

Veal: France, Italy.

Chicken and Duck: France,Italy.