

LE DELI
ROBUCHON
M O N A C O

THE DINING MENU

*“You can't cook if you don't like
people!”*

Joël Robuchon (28.07.2007)

The BREAKFAST 08h00 - 11h00

Breakfast of Deli

Eggs, Pastries & Breads with Butter & Jam, Coffee or Tea, Fruit Juice <i>A Selection of Breads & Pastries chosen specially for you in the Comptoir</i>	29
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The Eggs

Eggs cooked to your preference: <i>Scrambled, Omelette, Fried, Hard-boiled or Poached</i>	
Choice of accompaniments: <i>Fine Herbs, Mushrooms, Bacon, Cheese</i>	15
Classic Eggs Benedict with Smoked Salmon	19
Scrambled Eggs with Black Truffle 5g	29

The Toasts

Grilled Rye Pie with Avocado & Smoked Salmon	25
Hot Croissant with White Ham & Cheese	16

The Cereals, Fresh Fruits & Yogurts

Greek Yogurt with Granola & Wild Berries	16
Fresh Fruit Salad with Honey from Thyme Flowers	15
Waffle with Berries & Chantilly Cream	15

THE MENU FROM 11h00

The Starters

Salmon Gravlax with Mustard Sauce & Dill	32
Violet Eggplant Salad, Coriander & Olives from Nice	25
Caesar Salad with Chicken	28
Riviera Salad	27
Piedmontese Vitello Tonnato	30
Beef Carpaccio with Rocket & Parmesan	29
Tomato with Watermelon & Roasted Hazelnuts 	26

The Dwiches

Classic Club Sandwich	29
Slightly Salted Butter Baguette Ficelle & Slices of Charcuterie	24
Bun with Squid marinated with Lime & Marjoram	29
“The Deli Burger” with Pomme Frites	28

The Hot Dishes

Paccheri con Polpettine	34
Baked Gnocchi with Tomatoes & Fresh Basil 	31
Mediterranean Fish with Aromatic Herbs & Clams	51
Farmhouse Poultry with Dried Fruit, Zucchini & Lemon Confit	43
Grandmother’s Recipe Stuffed Tomato with Bomba Rice	42
Beef Fillet with Pepper Sauce & Spinach cooked with Marrow	47

The Desserts

THE FLAN: with Vanilla, with Berries	11
RUM BABA with Exotic Fruits	11
THE PEACH: White Peach Marmalade with Verbena	
Mascarpone Cream	13
THE VANILLA: Creamy & Crunchy Madagascar Vanilla Biscuits	13
THE APPLE: Thin Tart with Almond Cream & Vanilla Ice Cream	15
THE CHOCOLATE: Chocolate Nibs Biscuit, Gianduja Cream & 66% Chocolate Bavaroise	13
TART TROPÉZIENNE: Orange Blossom, Light Vanilla Cream	13
FLOATING ISLAND: Crème Anglaise & Caramelised Almonds	8
Selection of Fresh & Aged Cheeses with Herbs & Salads	16

THE BEVERAGE MENU

“It’s a profession where you have the incredible opportunity to make people happy.”

Joël Robuchon (11.04.2018)

THE HOT DRINKS MENU

Coffee & Chocolate

Espresso 85% Arabica	4	Espresso 100% ARABICA	4
Double Espresso 85% Arabica	6,5	Double Espresso 100% ARABICA	6,5
Americano 85% ARABICA	5,5	Americano 100% ARABICA	5,5
Cappuccino	7,5	Decaffeinated – Espèresso	4,5
Latte Coffee	7,5	Hot Chocolate	6

SPECIALTIES OF THE MONTH

Latte Special	7,5
Latte Pistachio Creation	7,5

THE TEAS & INFUSIONS

The Teas	7
Beautiful Nana – Green Tea, Minth, Pomegranate, Coji Berry 	
Bienvenue Sur La Côte D'Azur – Green Tea, Abricot, Rose	
Earl Grey du Château – Black Tea, Bergamot, Orange	
Fougasse Mentonnaise – Black Tea, Orange, Almond, Rhum Flavor	
Milky Oolong – Oolong Blue Tea	
Bonbon Violette – Green Sencha, White Tea, Raspberry	
The Infusions	7
After Party – Ayurvedic Infusion	
Mademoiselle A La Plage – Strawberry, Peach, Pineapple, Hibiscus	

THE COLD DRINKS MENU

Soft

Coca Cola ~ 33cl	5,5
Coca Cola Zero ~ 33cl	5,5
Red Bull ~ 25cl	6,5
Tonic Fever-Tree ~ 20cl	6
Ginger Beer Fever Tree 20cl	6
Ice Tea Peach Fuse Tea~ 33cl	5,5

Fruit Juices

Fresh-Pressed Juice ~ 25cl

Orange	9
Grapefruit	
Lemon	
Ginger Shot ~ 5cl	10

THE WATER

Microfiltered & Activated Water ~ 1lt	3,5
Evian ~ 75cl	7,5
Badoit Rouge ~ 75cl	7,5

THE BEERS

Monte Carlo Beer Blonde ~ 33cl	9
Monte Carlo Beer Amber ~ 33cl	9

THE WINE MENU



Champagne

	Vintage	Glass	Bottle
Brut Reserve - Billecart-Salmon	NV	19	100
Brut Rosé - Billecart-Salmon	NV	29	160
Blanc De Blancs - Ruinart	NV		250
Brut Millésimé - Dom Pérignon	13		540
Brut Rose` Millesime` - Dom Pérignon	08		1050

White Wines

		Glass	Bottle
Chablis - Domaine Barat	22	12	69
Etna Bianco - Massimo Lentsch 	21	18	95
Sancerre - Guillerault Fargette 	21	16	85


White Wines By Bottle

	Vintage	Bottle
Muller Thurgau - Pfitscher	22	79
Etna Bianco - Massimo Lentsch	21	95
Clos Mireille - Domaines Ott	22	110
Les Genets Savannieres - Damien Laureau 	18	140
Hirondelle Muscadelle - Anthologie De Marjosse	22	140
Guigne Chèvres Sancerre - Dom. Vacheron 	21	170
Les Champlots 1er Cru Saint Aubin - O. Leflaive	20	210
The Estate Chardonnay - The Hilt Californie	20	220
Les Chalumaux 1er Cru Puligny Montrachet - C. Cherisey	19	350

Rosé Wines

	Vintage	Glass	Bottle
Bienfait Dieu Rosé - Domaine De Ramatuelle	21	9,5	55
Panthere Rosé - Domaine Pascati 	22	18	100
Galoupet Rosé - Château Galoupet 	22		190

Red Wines

	Vintage	Glass	Bottle
I(m) Perfetto Valpolicella Superiore - Buglioni	20	12	69
Cuvée Margot Bourgogne Rouge - O. Leflaive	22	19	110
Sancerre Rouge - Domaine Crochet 	20	21	120

Red Wines By Bottle

	Vintage	Bottle
Crozes Hermitage - Franck Balthazar	20	80
Chianti Classico Riserva - Castello Di Monsanto	19	100
Châteauneuf Du Pape - Ch. Mont Redon	19	140
Yarden Cabernet Sauvignon - Golan Heights Winery 	19	150
Margaux Grand Cru - Château Du Tertre 	12	210
Todos - Jonata Californie	20	245
Nuit Saint Georges 1 ^{er} Cru - Château Gris 	19	290
Clos De Fonteny 1 ^{er} Cru Gevrey Chambertin - Bruno Clair	20	420

Sweet Wines

		Glass	Bottle
Caubeigt Ilurancon - Domaine Castera	20	15	80

Wines Alcohol Free

	Glass	Bottle
Blanc De Blancs - French Bloom 	14	75
Rose` - French Bloom 		85

COCKTAILS

Rossini – Prosecco, Strawberry Pulp	16
Aperol Spritz – Aperol, Prosecco, Soda	16
Hugo – Saint Germain, Prosecco, Soda	16
Bloody Mary – Tomato Juice, Vodka, Dressing	18
Negroni – Red Martini, Campari Bitter, Gin	18

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