

LE PETIT CAFÉ
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 - 11h30

Breakfast of Petit Café

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

Eggs cooked to your preference: <i>Scrambled, Omelette, Fried, Hard-boiled or Poached</i>	
<i>Choice of accompaniments: Fine Herbs, Mushrooms, Bacon, Cheese</i>	15
Classic Eggs Benedict with Smoked Salmon	19
Poached Eggs, Blue Lobster Confit in Olive Oil	42
Scrambled Eggs with Black Truffle	29
Eggs with Soldiers & Ossetra Caviar	56

The Toasts

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

The Cereals, Fresh Fruits & Yogurts

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

THE MENU FROM 11h30

The Starters

'Label Rouge' Salmon Gravlax with Dill Mustard Sauce	28
Aubergine Salad, Coriander & Kalamata Olives	25
Baby Broccoli, Eggs Mimosa & Black Truffle	29
Artichoke Hearts with Lightly Smoked Prawns & Lettuce	32
Creamy Mushroom Soup, Toasted Hazelnuts, Vin Jaune Reduction	25

The Dwiches

Croque-Truffle	32
Croque-Caviar	49
Classic Club Sandwich	29
Ficelle with Butter & A Choice of Charcuterie	24
Blue Lobster & Avocado Bun with Baby Gem	35
ROBUCHON's Mini Burgers with French Fries	29

The Hot Dishes

Mediterranean Sea Bass baked with Clams & Fennel	58
Roast Farmhouse Chicken with 'ROBUCHON' Mashed Potato, 2 pax (price per person)	43
Ribeye Beef with Pepper Sauce & Crispy Potatoes	68
Slow-Cooked Veal served with Carrots & Mushrooms	45
Lamb Chops with Squash & Olives	55

The Pasta

Penne Arrabbiata in a Spicy Tomato & Chili Sauce	25
Fusilli with Pesto	25
Paccheri Topped with Tomatoes & Creamy Mozzarella	25
Linguine in a Rich Mushroom Cream Sauce	28
Spaghetti with Clams in a Garlic & Wine Sauce	32
Rigatoni with Lobster, Tomatoes & Basil	72

From Our Salad Counter:

Red & White Cabbage Salad: enhanced with orange segments	15
Marinated Beetroot Salad: Red Beetroot marinated in Orange Marmalade, mixed with Shallots & Parsley	
Spicy Lemon Broccoli: Broccoli seasoned with a zesty Lemon Spice	
Aioli Cauliflower: Cauliflower topped with Aioli Dressing	
Quinoa Salad: dressed in White Balsamic & Yuzu, sprinkled with roasted Hazelnuts, Sesame Seeds & Spices	
Pesto Flat Long Beans: tossed in Pesto Dressing	
Smoked Sardine Potatoes: combined with Smoked Sardines & Grain Mustard Dressing	
Fusilli with Chicken in Parmesan Dressing: Fusilli Pasta & Chicken Breast coated in Parmesan Dressing	

The Desserts

Thin Apple Tart with Vanilla Ice Cream	15
Lemon Ricotta with fresh Berries	15
Peach Melba with Almonds 'Florentine'	15
Our Selection of Pastries available at the Counter	13

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	Latte Coffee	7,5
Double Espresso 85% Arabica	6,5	Cappuccino	7,5
Americano 85% Arabica	5,5	Espresso Decaffeinated	4,5
Hot Chocolate Valrhona	6		

SPECIALTIES OF THE MONTH

Special Latte	7,5
Pistachio Latte Creation	7,5

THE TEAS & INFUSIONS

The Teas 7

- Beautiful Nana - Green Tea, Mint, Pomegranate, Goji 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
Tonic Water Fever-Tree ~ 20cl	6,5
Ginger Ale Fever Tree ~ 20cl	6,5
Ginger Beer Fever Tree ~ 20cl	6,5
Ice Tea Peach Lipton~ 33cl	5,5

Fruit Juices

Fruit Juices ~ 25cl

Tomato <i>Granini</i>	6
Apple <i>Granini</i>	
Pineapple <i>Granini</i>	

Fresh-Pressed Juice ~ 25cl

Orange	9
Grapefruit	
Lemon	
Ginger Shot ~ 5cl	7

THE WATER

Robuchon Pure Ionic Water ~ 1lt	4,5
Evian ~ 75cl	7,5
Evian ~ 33cl	4,5
Badoit Rouge ~ 75cl	7,5
Badoit Rouge ~ 33cl	4,5
Châteldon ~ 75cl	8,5

THE BEERS

Blue Coast Beer Blonde ~ 33cl	9
Blue Coast Beer IPA ~ 33cl	9

THE WINE MENU

Champagne	Vintage	Glass	Bottle
Demi Brut Reserve – Billecart-Salmon	NV		57
Brut Reserve – Billecart-Salmon	NV	19	100
Demi Brut Rosé – Billecart-Salmon	NV		85
Brut Rosé – Billecart-Salmon	NV	29	160
Blanc De Noir Reserve – Remy Leroy	2018		145
Blanc De Blancs – Ruinart	NV		235
Blanc De Blancs Magnum– Ruinart	NV		415
Comtes De Champagne Rose – Taittinger	2011		425
Brut Millésimé – Dom Pérignon	2015		540
Brut Rose` Millesime` – Dom Pérignon	2008		105
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White Wines	Vintage	Glass	Bottle
Demi Réserve Cote Du Rhône – Famille Perrin	2022		25
Réserve Cote Du Rhône – Famille Perrin	2022		45
E Petre – E Petre	2023	12	65
Chablis Vieille Vigne – Domaine Du Colombier	2022	16	85
‘La Moynerie` Pouilly Fumé` – Michel Redde	2021		90
Sancerre Blanc – Paul Prieure	2022	18	95
Etna Bianco – Massimo Lentsh 	2021		100
‘Odem Gamla` Chardonnay – Golan Heights Winery	2021		105
Clos Mireille – Domaines Ott 	2022		110
‘Les Chaillées De L’Enfer` Condrieu – G. Vernay	2020		250
‘Bois De Blagny` Meursault – Comtesse De Chérisey	2019		270
‘La Garenne` 1er Cru Puligny-Montrachet – F. D. Clair	2020		290

If you have any allergies or intolerances, please do not hesitate to request information from our team.

Prices in euros, taxes and service included
All our beef comes from New Zealand, Australia and the EU.

Rosé Wines

	Vintage	Glass	Bottle
Château La Coste - Château La Coste 	2023	12	65
Panthere Rosé - Domaine Pascati 	2023		95
Demi Château De Selle - Domaines Ott	2023		55
Château De Selle - Domaines Ott	2023		105
Hanikon - Hanikon	2022		115

Red Wines

	Vintage	Glass	Bottle
`Le Temps Est Venue` Cote Du Rhône - Ogier	2021	12	65
`Pactio` - Fertuna, Italie	2019	16	75
Demi Rosso Di Montalcino - Col D`Orcia, Italy 	2021		55
Rosso Di Montalcino - Col D`Orcia, Italy 	2021		85
`Cante Gau` - Domaine De La Realtiere 	2022		90
`Bellechaume` Sancerre Rouge - Pierre Morin 	2020	18	95
Chianti Classico Riserva - Castello Di Monsanto, Italy	2019		100
Châteauneuf Du Pape - Clos Du Calvaire	2021		115
Demi Saint Emilion Grand Cru - Château Vieux Sarpe	2016		60
Saint Emilion Grand Cru - Château Vieux Sarpe	2016		120
Savigny Les Beaune - JB Boudier	2022		125
Todos - Jonata, USA	2020		190
Saint Julien Grand Cru - Château Lagrange 	2015		240
`Les Bousselots` 1er Cru Nuits St Georges - G. Julien	2021		320

Sweet Wines

	Vintage	Glass	Bottle
`Caubeigt` Jurançon - Domaine Castera	2020	15	80

Wine Alcohol Free

	Vintage	Glass	Bottle
Demi Blanc De Blancs - French Bloom 	NV		40
Blanc De Blancs - French Bloom 	NV	14	75
Demi Rose' - French Bloom 	NV		45
Rose' - French Bloom 	NV		85

COCKTAILS

Aperol Spritz - Aperol, Prosecco, Soda	18
Hugo - Saint Germain, Prosecco, Soda	18
Negroni - Red Martini, Campari Bitter, Gin	18
Zero Alcohol Negroni - JNPR, VRMH, BTTR	14
Zero Alcohol Spritz - BTTR, French Bloom, Soda	14

Kids Menu

Homemade Chicken Nuggets

Fish Gojonettes with Lemon Sauce

Pasta with Butter or Tomato Sauce

Mini Burger with French Fries

15

Would like to share your emotions about Le Petit Café Robuchon ?

Leave your review here :



📷 @robuchonmonaco 🌐 <https://robuchonmonaco.com/>

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98000 Monaco

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