

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,<br>Coffee or Tea, Fruit Juice<br><i>A Selection of Breads &amp; Pastries chosen specially for<br/>you in the Comptoir</i> | 29 |
|--|----|

### The Eggs

Eggs cooked to your preference: *Scrambled, Omelette,  
Fried, Hard-boiled or Poached*

|   |    |
|---|----|
| Choice of accompaniments: <i>Fine Herbs, Mushrooms,<br/>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 |
| Squid & Coco Beans Salad with Pesto                 | 27 |
| Piedmontese Vitello Tonnato                         | 30 |
| Beef Carpaccio with Rocket & Parmesan               | 29 |
| Artichoke Soup, Cheese Ravioli & Hazelnut           | 26 |

### The Dwiches

|  |    |
|--|----|
| Classic Club Sandwich  | 29 |
| Slightly Salted Butter Baguette Ficelle & Slices of<br>Charcuterie | 24 |
| Bun with Squid marinated with Lime & Marjoram                      | 29 |
| “The Deli Burgers” with Pomme Frites                               | 29 |

### The Hot Dishes

|   |    |
|---|----|
| Paccheri con Polpettine   | 34 |
| Baked Gnocchi with Tomatoes & Fresh Basil  | 31 |
| Mediterranean Fish with Aromatic Herbs & Clams  | 51 |
| Free Range Chicken, Wild Mushrooms, Butter & Parsley  | 43 |
| Veal Stew Marengo style, Steamed Potato with Sage   | 42 |
| Beef Fillet with Pepper Sauce & Spinach cooked<br>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 - Espresso     | 4,5 |
| Latte Coffee                | 7,5 | Hot Chocolate Valrhona       | 6   |

### SPECIALTIES OF THE MONTH

|                          |     |
|--------------------------|-----|
| Latte Special            | 7,5 |
| Latte Pistachio Creation | 7,5 |

### THE TEAS & INFUSIONS

|  |   |
|--|---|
| Beautiful Nana - Green Tea, Minth, Pomegranate, Goji Berry  | 7 |
| 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

|  |   |
|--|---|
| After Party - Ayurvedic Infusion                                 | 7 |
| Mademoiselle A La Plage - Strawberry, Peach, Pineapple, Hibiscus |   |

## LES BOISSONS FROIDES

### Soft

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

### Fruit Juices

#### Juice ~ 25cl

|                       |   |
|-----------------------|---|
| Tomato Granini        | 6 |
| Apple BIO Granini     |   |
| Pineapple BIO Granini |   |

#### Fresh-Pressed Juice ~ 25cl

|                   |   |
|-------------------|---|
| Orange            | 9 |
| Grapefruit        |   |
| Lemon             |   |
| Ginger Shot ~ 5cl | 7 |

## 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 Réserve – Billecart-Salmon     | NV      | 19    | 100    |
| Brut Rosé - Billecart-Salmon        | NV      | 29    | 160    |
| Blanc De Blancs - Ruinart           | NV      |       | 235    |
| Brut Millésimé – Dom Pérignon       | 13      |       | 540    |
| Brut Rose` Millesimé - Dom Pérignon | 09      |       | 1050   |


| White Wines   | Vintage | Glass | Bottle |
|---|---------|-------|--------|
| Chablis – Domaine Barat   | 21      | 12    | 69     |
| Etna Bianco – Massimo Lentsch    | 21      | 18    | 95     |
| Sancerre – Guillerault Fargette  | 20      | 16    | 85     |

| White Wines By Bottle   | Vintage | Glass | Bottle |
|---|---------|-------|--------|
| Muller Thurgau – Pfitscher  | 22      |       | 79     |
| Clos Mireille – Domaines Ott  | 22      |       | 110    |
| Les Genets Savannieres – Damien Laureau  | 20      |       | 140    |
| Hirondelle Muscadelle – Anthologie De Marjosse  | 19      |       | 140    |
| Guigne Chèvres Sancerre – Dom. Vacheron  | 21      |       | 150    |
| Les Champlots 1er Cru Saint Aubin – O. Leflaive   | 20      |       | 210    |
| The Estate Chardonnay – The Hilt Californie   | 20      |       | 220    |
| Les Chalumaux 1er Cru Puligny Montrachet –<br>C. Cherisey   | 19      |       | 350    |

## Rosé Wines

|  | Vintage | Glass | Bottle |
|--|---------|-------|--------|
| Bienfait De Dieu - Domaine De Ramatuelle   | 22      | 9,5   | 55     |
| Panthere Rosé - Domaine Pascati   | 22      | 18    | 95     |
| Galoupet Rosé - Château Galoupet  | 22      |       | 155    |

## Red Wines

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

## Red Wines By Bottle

|   | Vintage | Glass | 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    |
| Todos - Jonata Californie   | 20      |       | 190    |
| Margaux Grand Cru - Château Du Tertre                  | 12      |       | 210    |
| Nuit Saint Georges 1 <sup>er</sup> Cru - Château Gris  | 19      |       | 290    |
| Clos De Fonteny 1 <sup>er</sup> Cru Gevrey Chambertin - Bruno Clair   | 14      |       | 420    |

## Sweet Wines

|                                      | Vintage | Glass | Bottle |
|--------------------------------------|---------|-------|--------|
| Caubeigt Ilurancon - Domaine Castera | 22      | 15    | 80     |

## Wines Alcohol Free

|  | Vintage | Glass | Bottle |
|--|---------|-------|--------|
| Blanc De Blancs - French Bloom  |         | 14    | 75     |
| Rosè - French Bloom             |         |       | 85     |

## COCKTAILS

|   |    |
|---|----|
| 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 |

Would like to share your emotions about Le Petit Café Robuchon ? Leave your review here :



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

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