

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: *Scrambled, Omelette,
Fried, Hard-boiled or Poached*

Choice of accompaniments: <i>Fine Herbs, Mushrooms, Bacon, Cheese</i>	15
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Classic Eggs Benedict with Smoked Salmon	19
Scrambled Eggs with Black Truffle	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
Autumn Salad with Dried Fruits & Gorgonzola	25
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 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
Seared Scallops with Balsamic Reduction, served with Cauliflower & Hazelnuts	52
Free Range Chicken, Wild Mushrooms, Butter & Parsley	43
Veal Stew Marengo style, Steamed Potato with Sage	42
Beef Fillet with Pepper Sauce & Spinach cooked with Marrow	47

The Desserts

THE FLAN: with Vanilla, with Hazelnuts	11
RUM BABA with Exotic Fruits	11
THE PECAN: Pecan & Vanilla Tart	13
THE GRAPEFRUIT: Almond & Grapefruit Crunchy Finger	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, Coji 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	

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	6,5
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 – C. Cherisey	19		350

Rosé Wines	Vintage	Glass	Bottle
Cuvée Augusta – Domaine De Leos	23	12	65
Panthere Rosé – Domaine Pascati 	22	18	95
Galoupet Rosé – Château Galoupet 	22		155

Red Wines	Vintage	Glass	Bottle
Le Rouge – Florent Thinon	22	12	65
Chianti Classico Riserva – Castello Di Monsanto	19	18	100
Sancerre Rouge – François Crochet 	22	21	120

Red Wines By Bottle	Vintage	Glass	Bottle
Crozes Hermitage – Franck Balthazar	20		80
Palazzo Della Torre – Allegrini	20		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 ^{er} Cru – Château Gris 	19		290
Clos De Fonteny 1 ^{er} Cru Gevrey Chambertin – Bruno Clair	14		420

Sweet Wines	Vintage	Glass	Bottle
Caubeigt Jurancon – 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 Deli Robuchon ? Leave your review here :



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