

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

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	32
Tuna Carpaccio with 'Nduja' Dressing & Chickpea Purée	25
Chicken Caesar Salad	30
Calamari & Shrimp Fritto Misto, served with Aubergines & a Lemon & Caper Sauce	29
Fish Soup, Served with Bouchot Mussels & Octopus	28
6 Burgundy Snails with Parsley Butter Sauce	21

The Dwiches

Croque-Truffle	32
Croque-Caviar	49
Classic Club Sandwich	29
Ficelle with Butter & a Choice of Charcuterie	24
Vienna Bread with Lobster, Avocado & Rocket salad	35
ROBUCHON's Mini Burgers with French Fries	32

The Hot Dishes

Lemon & Ginger Roasted Turbot, Served with Grilled Broccoletti	45
Saffron Rice with Shrimp, Red Mullet & Clams	43
Duck Breast Dolce-Forte, Served with Citrus-Braised Endives	47
Ribeye Beef with Pepper Sauce & Crispy Potatoes	68
Limousin Veal Chop with Roasted Chestnuts & Wild Mushrooms	48
Beef Daube & Polenta Gratin	44

The Pasta

Penne Arrabbiata in a Spicy Tomato & Chilli Sauce	25
Fusilli with Pesto	25
Orecchiette with Lamb Ragù	30
Black Truffle Mac & Cheese	32

From Our Salad Counter:

Marinated Beetroots with Parsley	15
Green Lentil Salad with Feta	
Pumpkin Salad with Granola & Lemon-Honey Dressing	
Potatoes with Smoked Sardines	

The Desserts

Thin Apple Tart with Vanilla Ice Cream	15
Crepes with Sugar, Whipped Cream & Chocolate-Hazelnut Spread	12
Our Selection of Pastries available at the Counter	13

Kids' Menu

Homemade Chicken Nuggets, <i>Fries</i>	15
Fish Cojonettes with Lemon Sauce, <i>Fries</i>	
Pasta with Butter or Tomato Sauce	
Mini Burger, <i>Fries</i>	

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, Apricot, Rose
- Earl Grey du Château - Black Tea, Bergamot, Orange
- Fougasse Mentonnaise - Black Tea, Orange, Almond, Rum Flavour
- 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		1050

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

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

Would like to share your emotions about Le Petit Café Robuchon ?
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📷 @robuchonmonaco 🌐 <https://robuchonmonaco.com/>

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