

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 & Pastry 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
Mediterranean Octopus & Potatoes Salad with Peppers	27
Caesar Salad with Chicken	30
Winter Salad with Dried Fruits & Gorgonzola	25
Piedmontese Vitello Tonnato	30
Shrimp Escabeche	29
Pumpkin Soup with Toasted Seeds & Smoked Duck Breast	26

The Dwiches

Classic Club Sandwich	29
Slightly Salted Butter Baguette Ficelle & Slices of Charcuterie	24
Olive Oil Bread with Smoked Salmon & Lemon Cream Cheese	24
“The Deli Burgers” with Pomme Frites	32

The Hot Dishes

Paccheri con Polpettine	34
Black Truffle Risotto 	45
Roasted Sea Bream with Gratinated Tomatoes, Olives & Capers	42
Veal Milanese, Served with Mixed Leaf Salad	38
Beef Skirt Steak with Shallots & Cocotte Potatoes	40

The Desserts

FLAN: with Vanilla, with Hazelnuts	13
PECAN: Pecan & Vanilla Tart	13
PEAR: Tonka & Pear Crunchy Finger	13
APPLE: Thin Tart with Almond Cream & Vanilla Ice Cream	15
CHOCOLATE: Delicious Cocoa Pod	13
CHESTNUT: Mont Blanc with Blackcurrant & Blueberry Confit	13
TROPÉZIENNE TART: Orange Blossom with Vanilla Cream	13
Selection of Fresh & Aged Cheeses with Herbs & Salads	18

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	

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
Le Brut - Castelnau	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
Aligoté Vieille Vigne - Domaine Fabien Coche	22	12	69
Etna Bianco - Massimo Lentsch 🍃	21	18	95
La Moynerie Pouilly Fume` - Michel Redde 🍃	21	16	85

White Wines By Bottle	Vintage	Glass	Bottle
Müller-Thurgau - Pfitscher	22		79
Clos Mireille - Domaines Ott	22		110
Les Genets Savennières - 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

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 France and the EU.

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

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