

# THE DINING MENU

"Jou 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 A Selection of Breads & Pastry chosen specially for you in the Comptoir	29
The Eggs	
Eggs cooked to your preference: Scrambled, Omelette, Fried, Hard-boiled or Poached	
Choice of accompaniments: Fine Herbs, Mushrooms, Bacon, Cheese	15
Classic Eggs Benedict with Smoked Salmon Scrambled Eggs with Black Truffle	19 29
The Toasts	
Grilled Rye Pie with Avocado & Smoked Salmon Hot Croissant with White Ham & Cheese	25 16
The Cereals, Fresh Fruits & Yogurts	
Greek Yogurt with Granola & Wild Berries Fresh Fruit Salad with Honey from Thyme Flowers Waffle with Berries & Chantilly Cream Chia Bowl Served with Fresh Fruit	16 15 15

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& Home-Made Granola



# THE MENU FROM 11h00

The Starters	
Label Rouge Salmon Gravlax with Dill Mustard Sauce	32
Caesar Salad with Grilled Chicken	30
Tomato and Mozzarella Salad with Fresh Basil	26
Summer Salad with Prawns & Avocado	32
Cold Zucchini Soup with Creamy Ricotta	
& Toasted Almonds	24
The Sandwiches	
Classic Club Sandwich:	
Toasted Bread layered with Chicken, Bacon,	
Lettuce & Tomato	29
Truffle Croque-Monsieur with Crunchy Heart of Lettuce	32
ROBUCHON's Mini Burgers with French Fries	32
The Hot Dishes	
Baked Potato Gnocchi with Asparagus & Mushrooms	36
Grilled Salmon Fillet with Broccoletti & Béarnaise Reduction	36
Lamb Chops with Aubergines, Chickpeas & Sauce Vierge	45
Chicken Supreme Cooked with Mushrooms,	
served with Mashed Potatoes	42



## The Desserts

Fresh and Aged Cheeses with Herbs & Salad	18
Sliced Cakes: Choice of Marble Cake (Vanilla &	
Chocolate) / Lemon Cake / Hazelnut Cake	6,5
Chocolate-Caramel Finger	9,5
Cream-Filled Choux with Pineapple	9,5
Madagascan Vanilla Éclair	9,5
Peach & Raspberry Tart in Buttery Puff Pastry	9,5
Flan Pâtissier: Choice of Red Fruits or Vanilla	13
Apricot & Peanut Praline Tart	13
Dark & Milk Chocolate Cocoa Pod	13
Homemade Vanilla Ice Cream	6,5

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

### Specialties of the month

Latte Special	7,5
Latte Pistachio Creation	7,5

### THE TEAS & INFUSIONS

Beautiful Nana – Green Tea, Minth, Pomegranate, Goji
Berry

Lady Whistledown – Green Tea, Strawberry & Rhubarb

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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 ~ 1It	3,5
Evian ~ 75cl	7,5
Badoit Rouge ~ 75cl	7,5
Dadon Nooge 7 Jei	1,5
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	105
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
	Vintage	Glass	Bottle
White Wines	22		
Aligoté Vieille Vigne – Domaine Fabien Coche		12	69 05
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 –	19		350
C. Cherisey			



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	22	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 <sup>er</sup> Cru – Château Gris 🕖	19		290
Clos De Fonteny 1 <sup>er</sup> Cru Gevrey Chambertin -	14		420
Bruno Clair			
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			
Rock's Bouchon - Whisky Black Label, Chambord,			18
Mancino Dry Vermouth, Saint Germain			
Rob`s Negroni - Gin De Monaco, Rinomato			19
Bitter, Mancino Vermouth, Herbs Infusion			
Celui A La Tequila - Tequila Milagro, Peer Liqueur,			19
Mancino Vermouth Blanc, Ginger Ale			
Rob`s Spritz - Prosecco BIO Diotisalvi, Mancino			18
Vermouth, Vodka, Peach Creme			

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





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