

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 FROM 8.00

Breakfast of Petit Café 08.00 – 11.30

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

<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
Chia Bowl Served with Fresh Fruit & Home-Made Granola	16

THE MENU FROM 11.30

The Starters

'Label Rouge' Salmon Gravlax with Dill Mustard Sauce	32
Fattoush Salad with Quinoa & Pomegranate	26
Chicken Caesar Salad	30
Calamari & Shrimp Fritto Misto, served with Aubergines	29
Fish Soup, Served with Bouchot Mussels & Octopus	28
6 Burgundy Snails with Parsley Butter Sauce	21

The Sandwiches

Croque-Truffle	32
Croque-Caviar	49
Classic Club Sandwich	29
Vienna Bread with Lobster, Avocado & Rocket salad	38
ROBUCHON's Mini Burgers with French Fries	32

The Hot Dishes

Pollock with Tarragon Butter & Hazelnut Crust	40
Saffron Rice with Shrimp, Red Mullet & Clams	43
Gratinated Green Asparagus with Parmesan & Guanciale	32
Grilled Rib-Eye Steak with Maître d'Hôtel Butter & Pressed Potatoes	55
Roasted Spring Chicken with Warm Spices, Glazed Carrots & Sauce Vierge	39
Spring Lamb Navarin with Garden Vegetables	40
Beef Meatballs with Piperade & Black Olives	34
Shakshuka – Poached Eggs in Spiced Tomato & Pepper Stew	32

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	
Caprese Salad	
Piedmontese-Style Potato Salad	

The Desserts

Fresh and Aged Cheeses with Herbs & Salad	18
Sliced Cakes: Choice of Marble Cake (Vanilla & Chocolate) / Lemon Cake / Hazelnut Cake	6,5
Cream-Filled Choux with Pineapple	9,5
Madagascan Vanilla Éclair	9,5
Millefeuille	9,5
Chocolate-Caramel Finger	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

Kids' Menu

Homemade Chicken Nuggets, <i>Fries</i>	15
Fish Gojonettes 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	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	Iced Coffee	7,5

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 
- Lady Whistledown – Green Tea, Strawberry & Rhubarb
- Riviera Mango – Green Tea, Mango, Yellow Plum
- Caprice d'Été – Green Tea, Lime
- Earl Grey du Château – Black Tea, Bergamot, Orange
- 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 ~ 25cl	5,5
Coca Cola Zero ~ 25cl	5,5
Tonic Water Fever Tree ~ 20cl	6,5
Ginger Ale Fever Tree ~ 20cl	6,5
Ginger Beer Fever Tree ~ 20cl	6,5
Lemonade BLO	6,5
Ice Tea Peach Lipton ~ 25cl	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 – Castelnau	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	39	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 – Domaine Vacheron	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 Chérissey	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	19	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
Côte Du Rhône - Franck Balthazar	2022	12	65
‘Andillian’ - La Coste de Los Andes, Argentina	2022	14	75
Demi Rosso Di Montalcino - Col D’Orcia, Italy 	2021		55
‘Les Millerands’ Côte Roannaise - Serol 	2022	16	80
Rosso Di Montalcino - Col D’Orcia, Italy 	2021		85
‘Cante Gau’ - Domaine De La Realtiere 	2022		90
Chianti Classico Riserva - Castello Di Monsanto, Italy	2019		100
Bourgogne Pinot Noir - David Moret	2022	18	105
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 Bouscelots’ 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

Rock`s Bouchon – Whisky Black Label, Chambord, Mancino Dry Vermouth, Saint Germain	18
Rob`s Negroni – Gin De Monaco, Rinomato Bitter, Mancino Vermouth, Herbs Infusion	19
Celui À La Tequila – Tequila Milagro, Peer Liqueur, Mancino Vermouth Blanc, Ginger Ale	19
Rob`s Spritz – Prosecco BIO Diotisalvi, Mancino Vermouth, Vodka, Peach Creme	18
Zero Alcohol Negroni – JNPR, VRMH, BTTR	14
Zero Alcohol Spritz – BTTR, French Bloom, Soda	14

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7, Rue du Portier

98000 Monaco