

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 &amp; Pastry chosen specially for you in the Comptoir</i>	29
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### The Eggs

Eggs cooked to your preference: <i>Scrambled, Omelette, Fried, Hard-boiled or Poached</i>	
Choice of accompaniments: <i>Fine Herbs, Mushrooms, Bacon, Cheese</i>	15
Eggs Benedict:	
Poached Eggs with the Option of Smoked Salmon or Bacon	19
Scrambled Eggs with Black Truffle	29

### The Toasts

Grilled Rye Pie with Avocado & Smoked Salmon	25
Poached Eggs with Sautéed Spinach Encased in a Toasted Croissant	16
Hot Croissant with White Ham & Cheese	16

### The Cereals, Fresh Fruits & Yogurts

Waffle with Berries & Chantilly Cream	15
Greek Yogurt with Granola & Wild Berries	16
Chia Bowl Served with Fresh Fruit & Home-Made Granola	16
Toasted Oat Porridge: Creamy Toasted Oats simmered in Milk, Topped with Fresh Berries & Crunchy Roasted Grains	16
Seasonal Fruit Platter: a Vibrant Selection of Freshly Sliced Fruits	21

## THE MENU FROM 11h00

### The Starters

Green Bean Salad with Poached Foie Gras with Toasted Buckwheat & Aged Balsamic	25
Carrot & Cumin Soup : Silky Carrot & Cumin Soup, Finished with Toasted Buckwheat & Served with Warm Cheese Gougères	24
Caesar Salad with Grilled Chicken	30
Burrata with Cherry Tomatoes & Fresh Basil Drizzled with a Delicate Sherry Vinegar Dressing	25
'Label Rouge' Salmon Gravlax with Dill Mustard Sauce	32
Quinoa and Hazelnut Salad with Aromatic Spices, Rocket Leaves, Toasted Croutons & Fresh Herbs	24

### The Sandwiches

Classic Club Sandwich :	
Toasted Bread Layered with Chicken, Bacon, Lettuce & Tomato	29
Truffle Croque-Monsieur with Crunchy Heart of Lettuce	32
Smash Burger with Gruyère : Juicy Smash Burger with Melted Gruyère & Tangy Tartare Sauce in a Soft Brioche Bun	28

### The Hot Dishes

Rigatoni with Truffle: Tossed in a Creamy Sauce & Topped with Fresh Seasonal Truffle	36
Rigatoni with Slow-Braised Beef Ragout with Cherry Tomatoes & Basil	34
Herb-Crusted Salmon Fillet with a Delicate Emulsion of Seasonal Vegetables	36
Veal Blanquette with Tender Carrots, Mushrooms & Fragrant Rice Pilaf	36
Roasted Chicken Breast with Creamy Mushroom Sauce & Velvety Robuchon Potato Purée	34
Fillet of Aged Beef with Creamy Potato Dauphinoise	48

## The Desserts

Fresh and Aged Cheeses with Herbs & Salad	18
<b>Sliced Cakes:</b> Choice of Marble Cake (Vanilla & Chocolate) / Lemon Cake / Hazelnut Cake	6,5
Selection from Our Beautiful Pastry Display	9,5-13
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 	7
Lady Whistledown – Green Tea, Strawberry & Rhubarb	
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	6
Pineapple BIO Granini	6

#### Fresh-Pressed Juice ~ 25cl

Orange	9
Grapefruit	9
Lemon	9
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
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## THE WINE MENU

### Champagne

	Vintage	Glass	Bottle
La Réserve Brut – Champagne Palmer & Co.	NV	19	105
Brut Rosé – Billecart-Salmon	NV	29	160
Blanc De Blancs – Ruinart	NV		235
Brut Rosé – Ruinart	NV		235

### White Wines

	Vintage	Glass	Bottle
Aligoté Vieille Vigne – Domaine Fabien Coche	22	12	69
La Moynerie Pouilly Fume` – Michel Redde 	21	16	85
Etna Bianco – Massimo Lentsch 	21	18	95

### 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

### Rosé Wines

	Vintage	Glass	Bottle
Cuvée Augusta – Domaine De Leos	23	12	65
Hanikon – Hanikon	22	18	105
Galoupet Rosé – Château Galoupet 	22		155

## Red Wines

	Vintage	Glass	Bottle
Le Rouge – Florent Thinon	22	12	65
Sancerre Rouge – François Crochet 🌿	22	16	95
Chianti Classico Riserva – Castello Di Monsanto	19	18	100

## 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

## 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

<b>Rock`s Bouchon</b> - Whisky Black Label, Chambord, Mancino Dry Vermouth, Saint Germain	18
<b>Rob`s Negroni</b> - Gin De Monaco, Rinomato Bitter, Mancino Vermouth, Herbs Infusion	19
<b>Celui A La Tequila</b> - Tequila Milagro, Pear Liqueur, Mancino Vermouth Blanc, Ginger Ale	19
<b>Rob`s Spritz</b> - Prosecco BIO Diotisalvi, Mancino Vermouth, Vodka, Peach Creme	18

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