

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	19
Scrambled Eggs with Black Truffle	29
Truffle Benedict: Poached Eggs with Mushrooms & Truffle Sauce	32

### 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	30
Quinoa and Hazelnut Salad with Aromatic Spices, Rocket Leaves, Toasted Croutons & Fresh Herb	24
Endive Salad with Blue Cheese, Pink Lady Apple, Caramelized Walnuts and Mustard Dressing	28

### 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
Roasted Chicken Breast with Creamy Mushroom Sauce & Velvety Robuchon Potato Purée	34
Beef Tenderloin with Pepper Sauce & Creamy Potato Dauphinoise	48

## The Desserts

Fresh and Aged Cheeses with Herbs & Salad	18
Sliced Cakes: Choice of Marble Cake (Vanilla & Chocolate) / Lemon Cake / Hazelnut Cake	6,5
Selection from Our Beautiful Pastry Display	9,5-15
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 / 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

### 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 SMOOTHIES

Detox - Cucumber, Lemon, Mint, Ginger & Honey	12
Exotic - Orange, Carrot & Banana	12

## THE WATER

Microfiltered & Activated Water ~ 1lt	3,5
Evian / 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 Petite Fleur- Fleur De Miraval	NV	29	165
Blanc De Blancs – Ruinart	NV		235
Brut Rosé – Ruinart	NV		235

### White Wines

	Vintage	Glass	Bottle
Peloro Sicilia IGT – Le Casematte	23	12	65
La Moynerie Pouilly Fume` – Michel Redde 🍷	22	16	85
Mercurey Blanc – Château De Chamirey	22	18	95

### White Wines By Bottle

	Vintage	Glass	Bottle
Müller-Thurgau – Pfitscher	22		79
Les Clapas – Domaine Du Pas De L'Escalette 🍷	22		95
Clos Mireille – Domaines Ott	22		110
Les Genets Savennières – Damien Laureau 🍷	20		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
Bienfait De Dieu – Domaine De Ramatuelle	24	12	59
Hanikon – Hanikon	22	18	105
Galoupet Rosé – Château Galoupet 🍷	22		155

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.

## Red Wines

	Vintage	Glass	Bottle
Le Rouge Gamay – Florent Thinon 	22	12	65
Sancerre Rouge – François Crochet 	22	16	85
Le Médoc De Cos – Château Cos D'Estournel	15	18	95

## Red Wines By Bottle

	Vintage	Glass	Bottle
Crozes Hermitage – Franck Balthazar	20		80
Chianti Classico Riserva – Castello Di Monsanto	19		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
Rosé - French Bloom 			85

## COCKTAILS

**Espress'Okinawa** – Vodka Infused with Arabica Coffee,  
Espresso, Okinawa Black Sugar Syrup 18

**Figueroa** – Vodka Infused with Fresh Solliès Figs,  
Mirabelle Liqueur, Fresh Pear Juice, Honey 18

## MOCKTAILS

**Vieux Jardin** – Fresh Syrah Grape Juice, Fresh Raspberry  
Juice, Homemade Grenadine, Lime Juice 14

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



📷 @robuchonmonaco 🌐 <https://robuchonmonaco.com/>