

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>Selection of Breads & Pastries from the Comptoir</i>	29
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The Eggs

Eggs cooked to your preference: <i>Scrambled, Omelette, Fried, Hard-boiled or Poached</i> <i>Choice of accompaniments: Fine Herbs, Mushrooms, Bacon, Cheese</i>	15
Eggs Benedict - Poached Eggs with the Option of 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
Poached Eggs with Sautéed Spinach Encased in a Toasted Croissant	16

The Cereals & Fresh Fruits

Greek Yogurt with Granola & Berries	16
Seasonal Fruit Platter - a Vibrant Selection of Freshly Sliced Fruits	21
Waffle with Berries & Chantilly Cream	15
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

THE MENU FROM 11.30

The Starters

'Label Rouge' Salmon Gravlax with Dill Mustard Sauce	32
Spicy Quinoa Seeds & Hazelnuts with Riquette Salad & Fresh Herbs	24
Chicken Caesar Salad	30
Beef Carpaccio with Riquette Salad & Parmesan Cheese, Mustard Sauce	29
Curcuma-Flavoured Lentil Soup with Mushroom Ravioli & Herbs	19
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
Smash Burger with Gruyère - Juicy Smash Burger with Melted Gruyère & Tangy Tartare Sauce in a Soft Brioche Bun	28

The Hot Dishes

Sole Meunière with Mixed Vegetables in Lemon-Whipped Butter	44
Grenoble-Style Scallops with Steamed Mini-Broccoli	42
Marrow, Chestnut & Taleggio Gratin	32
Angus Beef Rib Steak with Gratin Dauphinois, Pepper Sauce	48
Chicken & Mushroom Vol-au-Vent with Port Wine Sauce Supreme	38
Veal Sweetbreads Braised in the Juices, Robuchon Potato Purée	48
Beef Daube (Slow-Cooked Stew) in Red Wine with Creamy Polenta	38

The Pasta

Penne A l'Arrabbiata in a Spicy Tomato & Chilli Sauce	25
Fusilli with Pesto	25
Lobster Linguine with Tomato & Green Basil	52
Black Truffle Mac & Cheese	32

From Our Salad Counter

Marinated Beetroots with Parsley	15
Green Lentil Salad with Feta	
Caprese Salad	
Broccoli Salad with Lemon & Ginger	

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 of Fine Pastries from our Chef Pâtissier	9,5-15
Homemade Vanilla Ice Cream	6,5

Kids' Menu

Homemade Chicken Nuggets, <i>Fries</i>	15
Fish Cojonettes 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

Specialities of the Month

Special Latte	7,5
Pistachio Latte Creation	7,5
Iced Latte	7,5

Teas

7

Beautiful Nana – Green Tea, Mint, Pomegranate, Goji Berry 🍃
 Lady Whistledown – Green Tea, Strawberry & Rhubarb
 Jasmine Tea
 English Breakfast Tea
 Sencha Green Tea
 Earl Grey du Château – Black Tea, Bergamot, Orange
 Milky Oolong – Oolong Blue Tea
 Bonbon Violette – Green Sencha, White Tea, Raspberry

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 / Apple / Pineapple, <i>Granini BLO</i>	6
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Fresh-Pressed Juice ~ 25cl

Orange	9
Grapefruit	9
Lemon	9
Ginger Shot ~ 5cl	7

Smoothies

GREEN DETOX - <i>Apple, Ginger & Mint</i>	12
ORANGE BOOST - <i>Mango, Passion Fruit, Orange & Ginger</i>	12

THE WATER

Evian ~ 75cl	7,5
Evian ~ 33cl	4,5
Badoit Rouge ~ 75cl	7,5
Badoit Rouge ~ 33cl	4,5
Châteldon ~ 75cl	8,5

THE BEERS

Monte-Carlo Beer Blonde ~ 33cl	9
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THE WINE MENU

Champagne

	Vintage	Glass	Bottle
Première Cuvée Extra-Brut – Bruno Paillard	NV	19	105
Brut Rosé Petite Fleur- Fleur De Miraval	NV	29	165
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 Rosé Millesimé – Dom Pérignon	2008		1050

White Wines

	Vintage	Glass	Bottle
Réserve Côte Du Rhône – Famille Perrin	2022		45
Tai Tocai – Dio Ti Salvi 🍷	2020	12	62
Chablis Vieille Vigne – Domaine Du Colombier	2023	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

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 New Zealand, Australia and the EU.

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 Bousselots' 1er Cru Nuits St Georges - G. Julien	2021		320

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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 Rosé - 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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