

# Le Catering Robuchon



LE CATERING

ROBUCHON  
MONACO

# ABOUT THE OFFER

In Monaco, some events go right off the scale and enter the world of legend, like the Formula 1 Louis Vuitton Grand Prix de Monaco.

These prestigious events demand an impeccable level of catering expertise in keeping with their importance.

Catering Robuchon Monaco, a service specialising in the concoction of unparalleled culinary experiences, offers you guaranteed success and unforgettable memories for your guests.

## **BUSINESS COCKTAILS**

*Sophisticated set-ups with minimalist décor, sumptuous appetisers and premium quality beverages.*

## **MONACO GLAMOUR**

*Exceptional rooftop or trackside cocktail parties guaranteeing privileged enjoyment of Monaco's most iconic moments.*

## **YACHTS RECEPTIONS**

*Refined sea-bound cocktail parties, ideal for sunset excursions or quayside receptions.*

**FOR ALL ORDERS, PLEASE CONTACT:**

**Sales Department**  
[contact@le-catering.com](mailto:contact@le-catering.com)  
+33 4 83 56 05 00



# BREAKFAST



FROM

**€35 / person**

Selection of breads and viennoiseries

## Table Snacks

Parmesan Shortbread

Marinated Olives from Nice

Macadamia & Cashew Nuts grilled in Truffle Oil

## Viennoiseries

Mini Croissants

Mini Sugar Brioche

Mini Pains au Chocolat

## Fruit Basket

Selection of Seasonal Fruit

## Sweet Canapés

Dulcey Chocolate & Hazelnut Sphere

Chocolate & Caramel Tartlet

Tarte Tropézienne

Lemon & Basil Finger



# COCKTAIL LUNCH / DINNER

# Menus

## Our Savoury Canapés (c. 15/20 g)

Blue Lobster en Bellevue with Crunchy Shortbread & Basil  
Wagyu Beef Tataki with Fresh Herbs  
Salmon Gravlax, Lemon Cream  
Multicoloured Tomatoes Marinated in Pesto, Crunchy Shortbread  
"Robuchon" Mini Burger

## Our Food Bowls (c. 70/80 g per Bowl)

"Earth and Sea" Bowl: Beef Tataki, Vegetables Cooked with Milk Cap Mushrooms  
OR  
Vegetarian Bowl: Provence Tomato Gazpacho, Watermelon & Sheep's Cheese

## OPTION: Live Cooking (c. 100 g)

Fish Sashimi on Ice, Crunchy Vegetables & Mixed Fruits

## Our Salads to Share (c. 60 g)

Quinoa Salad with Fresh Herbs, Citrus Fruits & Pistachio Flakes  
OR  
Mediterranean Tabbouleh & Crunchy Vegetables, Olive Oil Infused with Basil

## Our Finger Food (c. 40 g)

Venetian-Style Toasted Club Sandwich  
(Tomato, Smoked Mozzarella, Chicken, Pesto)  
Mini Brioche Buns with Smoked Salmon & Dill-Flavoured Single Cream  
Mini Pita Breads Stuffed with Chickpea Hummus & Candied Vegetables



FROM  
**€110 / person**



## Our Sweet Canapés (c. 15/20 g)

Dulcey Chocolate & Hazelnut Sphere  
Vanilla & Pecan Choux Buns  
Green Apple Droplet

## Our Verrines (c. 70/80 g)

Fresh Fruit Salad  
Vanilla Panna Cotta with  
Fruit of the Forest Coulis & Fresh Berries

## OPTION: Live Cooking (c. 100 g per Bowl)

Warm Cookies with Vanilla Cream  
& Caramelised Hazelnuts



# LE CATERING



# TO COMPLETE YOUR OFFER ...

## DRINKS FORMULAS

### PRESTIGE

FROM

€170

#### Water & soft drinks (glass bottle):

- Evian (1 litre)
- Châteldon sparkling (70 cl)
- Coke/Coke Zero/Orangina
- Lipton Ice Tea

Champagne: Maison Ruinart -  
Blanc de Blancs

White wine: Domaine de Colombier -  
Chablis 1er Cru Fourchaume

Rosé wine: Domaine d'Esclans -  
Whispering Angel

**Rates include: 2 glasses of still water, 2 glasses of sparkling water,**

**1 soft drink of your choice, 2 glasses of champagne & 2 glasses of wine per person**

For any specific drinks formula request, we design bespoke offers meticulously curated to suit your expectations and preferences.



### MAGNUM

FROM

€200

#### Water & soft drinks (glass bottle):

- Evian (1 litre)
- Châteldon sparkling (70 cl)
- Coke/Coke Zero/Orangina
- Lipton Ice Tea

Champagne: La Reserve - Champagne Palmer

White wine: Cuvée Prestige Blanc -  
Château Roubine

Rosé wine: Cuvée Prestige Rosé -  
Château Roubine



### ROBUCHON BREAD BASKET

FROM

€25

Selection of granary bread, cornbread, wholemeal bread & traditional French baguette

Grand Prix Edition

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