

LE PETIT CAFÉ
ROBUCHON
M O N A C O

THE 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 cooked to your preference, Pastries, Breads with Butter & Jam, Coffee or Tea, Fruit Juice 29
A selection of Breads with your choice of Pastry from the Comptoir

The Eggs

Eggs cooked to your preference: *Scrambled, Omelette, Fried, Hard-boiled or Poached*
Choice of accompaniments: Fine Herbs, Mushrooms, Bacon, Cheese 15
Eggs Benedict - Poached Eggs with the Option of Smoked Salmon or Bacon 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
Fresh Fruit Salad 15

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 with Fries or Salad	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, served with Fries or Salad	28

The Hot Dishes

Sole Meunière with Mixed Vegetables in Lemon-Whipped Butter	53
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) in Red Wine with Creamy Polenta	38

Sides Dishes

Robuchon Mashed Potatoes	5
Fries	10
Salad	10

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	
Marinated Aubergines	

The Desserts

Fresh and Aged Cheeses with Herbs & Salad	18
Sliced Cakes: Marble (Vanilla & Chocolate), Lemon or Hazelnut	6,5
Selection of Fine Pastries from our Chef Pâtissier	9,5-15
Homemade Vanilla Ice Cream	6,5

Kids' Menu

Homemade Chicken Nuggets, Fries	15
Fish Goujonettes with Lemon Sauce, Fries	
Pasta with Butter or Tomato Sauce	
Mini Burger, Fries	

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

Matcha Latte	8,5
Pistachio Latte Creation	8,5
Iced Latte	7,5
Golden Latte	8,5

Teas

Beautiful Nana – Green Tea, Mint, Pomegranate, Goji Berry 	7
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

After Party – Ayurvedic Infusion	7
Mademoiselle A La Plage – Strawberry, Peach, Pineapple, Hibiscus	
Camomile Infusion	
Verbena Infusion	

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.

THE COLD DRINKS MENU

Soft

Coca Cola ~ 25cl	6,5
Coca Cola Zero ~ 25cl	
Tonic Water Fever Tree ~ 20cl	
Ginger Ale Fever Tree ~ 20cl	
Ginger Beer Fever Tree ~ 20cl	
Lemonade BIO	
Ice Tea Peach Lipton ~ 25cl	

Fruit Juices

Fruit Juices ~ 25cl

Tomato / Apple / Pineapple, <i>Granini BIO</i>	6
--	---

Fresh-Pressed Juice ~ 25cl

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

Smoothies

RASPBERRY BLISS - <i>Raspberry, Lychee, Red Beetroot & Coconut Milk</i>	14
GREEN DETOX - <i>Celery, Avocado, Spinach, Lime & Apple Juice</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
Perrier ~ 33cl	6,5

THE BEERS

Monte-Carlo Beer Blonde ~ 33cl	9
--------------------------------	---

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.

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



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