

LA TABLE

du Royal-Riviera

MENU BISTROT

(3 course menu - lunch only except Sunday and Bank Holiday)

42

Vol-au-vent style, veal and poultry

OR

Simmered lentils, Morteau sausage and smoked pork belly

OR

Fillets of mackerel and potatoes salad



Stuffed Guinea fowl leg, stew cabbage

OR

Fillet of cod, aioli sauce, local vegetables, organic egg

OR

Saddle of lamb, Provençal breadcrumbs, seasonal vegetables



Vanilla, caramel and chocolate profiterole

OR

Vanilla “Millefeuille”, vanilla from Madagascar

OR

Mont-Blanc tart

LA TABLE

du Royal-Riviera

STARTERS

- Spanish ham « Jabugo » Bellota**, wonderful to share 36
- Frog legs and organic egg**, 25
breaded in provencal style, parsnip puree, garlic broth, beetroot leaves
- Carnaroli rice and burratina**, 32
black truffle risotto, creamy burratina, lemon zest, veal juice
- Scallops**, 26
roots salad, raw with condiments, aromatic herbs broth,
roasted scallops with yuzu butter, spices broth
- Oysters “Gillardeau”**, 28
cooked broccoli pulp, Brussels sprouts, coconut,
curry and lemongrass broth

FISH

- Scallops and artichokes**, 38
artichokes, roasted scallops with salted butter,
Jabugo ham, swisschard, fried artichokes
- Black Cod and beetroot**, 42
marinated with miso, sake, yuzu and honey, cooked in high temperature,
beetroot variation
- Octopus and salsify**, 35
potatoe gnocchi, creamy celery, grilled salsify,
raw artichoke with anchovies
- According to the **fishing of the day, grilled**, for two 130

MEAT

Half young pigeon, in bread crust, stuffed leg, tarragon turnip	37
Veal sweetbread, braised with lemon, swisschard with Xeres vinegar, veal torteloni	42
Black Angus entrecote beef, served rare, chickpeas fries, shallot preserve with orange	50
Shoulder of lamb for two people, braised, vegetables with oriental spices	79

DESSERTS

Selection of cheese from Maître Bordier	23
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Our Signature desserts

Pavlova in “omelette Norvegienne” style, orange, Grand Marnier, Tahiti vanilla meringue	22
<i>*Muscat « Moderato » Domaine Casabianca 2013</i>	14
Savarin, pastry cream and Chantilly, served with old rum and candied grape (please order at the beginning of the meal)	21
<i>*Rhum Zacapa 23</i>	30

Our seasonal creations

Arabica coffee, chocolate and coffee, coffee ice cream and biscuit, cream caramel sauce	19
<i>*Maury « Mas Amiel » Vintage 2012</i>	20
Local citrus from Nice, citrus, creamy black lemon from Iran, fresh basil, lemon candied, meringue, basil and lemon sorbet	19
<i>*Côteaux du Layon Rochefort Château Pierre Bise 2016</i>	15
Sorbet & ice cream	17
<i>*Champagne Roederer Brut Rosé 2011</i>	25

**Wine, alcohol and champagne suggestion – price per glass / 10cl per glass except for the rum at 5cl*

*Beef from United States, Pigeon, Lamb and Veal from France
Some dishes might contain allergens. Please ask confirmation to our Maître d'hôtel
We propose vegetarian and gluten-free menu.*

MENU INTEMPOREL

Starter - main course - dessert

68

Marinated salmon,
cauliflower variation, chicory vinaigrette with curry

or

Foie gras,
cooked in terrine, natural style



Carnaroli risotto,
raw scallops and artichokes

or

Black Angus entrecote beef,
served rare, chickpeas fries, shallot



Arabica coffee,
chocolate and coffee, coffee ice cream and biscuit, cream caramel sauce

or

Savarin,
pastry cream and Chantilly, served with old rum and candied grape

MENU INCONTOURNABLE

Royal Specialties

Menu served to all the guests

100

Scallops,

roots salad, raw with condiments, aromatic herbs broth,
roasted scallops with yuzu butter, spices broth



Oysters “Gillardeau”,

cooked broccoli pulp, Brussels sprouts,
coconut, curry and lemongrass broth



Black Cod and beetroot,

marinated with miso, sake, yuzu and honey,
cooked in high temperature, beetroot variation



Half young pigeon,

in bread crust, stuffed leg, tarragon turnip



Local citrus from Nice,

citrus, black lemon from Iran cream, fresh basil, lemon candied,
meringue, basil and lemon sorbet

Free Gluten menu

Starter-main course-dessert

68€

Carnaroli rice and burratina, black truffle risotto, creamy burratina,
lemon zest, veal juice

or

Oysters “Gillardeau”, cooked broccoli pulp, Brussels sprouts, coconut,
curry and lemongrass broth

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Scallops and artichokes, artichokes, roasted scallops with salted butter,
Jabugo ham, swisschard, fried artichokes

or

Black Angus entrecote beef, served rare, chickpeas fries, shallot preserve with
orange

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Seasonal Vacherin

Vegetarian menu

Starter-main course-dessert

68€

Carnaroli rice and burratina, black truffle, lemon zest

or

Creamy pumpkin velouté, potatoe gnocchi, croutons

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Cabbage variation, broccoli pulp, romanesco, Brussel sprout, coconut, curry and
lemongrass sauce

or

Vegetables with oriental spices

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Vanilla millefeuille