

LA TABLE

du Royal-Riviera

STARTERS

Spanish ham « Jabugo » Bellota, ideal for sharing	36
Crab, Granny Smith apple and celery, tomato jelly infused with tarragon and curry, peppers drop and spicy bread sticks	31
Duck foie gras, marinated with Amaretto, Amarena coulis, fresh cherries and toast	27
Red tuna, half-cooked, Cajun spices, cream with yuzu and fresh herbs, fennel and wasabi salad	32
Heritage tomato, stuffed with stracciatella, country bread soaked with Provençal dressing, Espelette pepper tuile	25
Ossetra caviar 50g, blinis and condiments	240

FISH

Octopus, potato gnocchi, squid ink and sorrel cream, wakame mousse	35
Cod fish, sage butter, cromesquis with Iberico chorizo, braised fennel, “Pastis” emulsion and wakame	32
Sea bass, thin slices of sea bass, mussels and clams, young spinach shoots with butter and shellfish emulsion	42
Depending on the fishing of the day, grilled fish, for two	130
Grilled blue Lobster, depending on the catch of the day	90

MEAT

Roasted pigeon, smoked with Provence herbs, green peas, crispy bacon, summer savory juice	39
Aberdeen beef, grilled with rosemary, bone marrow with caramelized onions, spring onions and Barolo vinegar	45
Veal fillet, roasted with thyme and rosemary, artichoke texture, preserved tomato, candied lemon and olive Taggiasche juice	39

DESSERTS

Selection of cheeses from Fromagerie Métin	23
Our pastry Chef suggests you: <i><u>Our Signature dessert</u></i>	
The Royal, chocolate and hazelnut, pure sea salt	19
<i><u>Our seasonal creations</u></i>	
Apricot soufflé, apricot sorbet	24
Vacherin, raspberry and coconut, badian anise flavour	20
Limoncello baba, lemon variation (<i>please order at the beginning of the meal</i>)	25
Crispy cherry, cottage cheese with Morello cherry sorbet, cherry mousse	21
Sorbet & ice cream	17



ROYAL • RIVIERA

Saint-Jean-Cap-Ferrat

MENU INTEMPOREL

Starter - main course - dessert

70

Red tuna,

half-cooked, Cajun spices, cream with yuzu and fresh herbs,
fennel and wasabi salad

or

Duck foie gras,

marinated with Amaretto, Amarena coulis, fresh cherries and toast



Sea bass,

thin slices of sea bass, mussels and clams, young spinach shoots
with butter and shellfish emulsion

or

Veal fillet,

roasted with thyme and rosemary, artichoke texture,
preserved tomato, candied lemon and olive Taggiasche juice



The Royal,

chocolate and hazelnut, pure sea salt

or

Vacherin,

raspberry and coconut, badian anise flavour

Net price in euros



ROYAL • RIVIERA

Saint-Jean-Cap-Ferrat

MENU INCONTOURNABLE

Royal Specialties

Menu served to all the guests

100

Duck foie gras,

marinated with Amaretto, Amarena coulis, fresh cherries and toast



Heritage tomato,

stuffed with stracciatella, country bread soaked with Provencal dressing,
Espelette pepper tuile



Octopus,

potato gnocchi, squid ink and sorrel cream, wakame mousse



Aberdeen beef,

grilled with rosemary, bone marrow with caramelized onions,
spring onions and Barolo vinegar



Limoncello baba,

lemon variation

**Please respect your fellow guests
and use you cell phones outside of the restaurant.**



Some dishes might contain allergens.
Please ask confirmation to our Maître d'hôtel.

We propose vegetarian and gluten-free menus.



Meat origin :

Beef from France, United States and Ireland
Pigeon and Veal from France