

LA TABLE

du Royal-Riviera

STARTERS

Spanish ham « Jabugo » Bellota , ideal for sharing	36
Crab , thin tartlet with red curry, citrus fruit, grapefruit marmelade, coriander and citronella	31
Duck foie gras , marinated with williamine liquor, pear chutney with combawa lemon, spicy caramel	29
Dublin bay prawn , beetroot and yuzu emulsion, crispy potatoes, mayonnaise with lime, claws in phyllo pastry	47
Butternut , onions and pine seeds, goat cheese on toast, rosemary emulsion	27
Ossetra caviar 50g , blinis and condiments	240
FISH	
Scallops , buttered leeks with seaweed, crispy garlic, saffron sauce	39
John Dory , pan-sautéed, celeriac millefeuille and texture, Charlotte potato, mussels and porto juice	48
Sea bass , thin slices of sea bass, mussels and clams, young spinach shoots with butter and shellfish emulsion	44
Depending on the fishing of the day, grilled fish , for two	130

MEAT

- Roasted pigeon,** 41
braised salsify, Jerusalem artichokes, preserved chestnuts,
juice with vinegar
- Aberdeen beef,** 47
grilled, girolle mushrooms with juice, caramelized onions,
onion tart toast, orange sauce
- Veal fillet,** 44
cooked with roasted cepes and hazelnuts from Piemonte,
gravy flavoured with sage

DESSERTS

- Selection of cheeses from Fromagerie Métin 23

Our pastry Chef suggests you:

Our Signature dessert

- The Royal,** 19
chocolate and hazelnut, pure sea salt

Our seasonal creations

- Mont-Blanc,** 21
chestnut cream and pear

- Exotic soufflé,** 25
coconut, mango and passion fruit, coconut and cinnamon sorbet

- Limoncello baba,** 25
lemon variation (*please order at the beginning of the meal*)

- Apple,** 22
baked apple, pure sea salt caramel, pecan nut praline

- Sorbet & ice cream** 17



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MENU INTEMPOREL

Starter - main course – dessert

70

Butternut,

onions and pine seeds, goat cheese on toast, rosemary emulsion

or

Duck foie gras,

marinated with williamine liquor,

pear chutney with combawa lemon, spicy caramel



Sea bass,

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

or

Veal fillet,

cooked with roasted cepes and hazelnuts from Piemont,

gravy flavoured with sage



The Royal,

chocolate and hazelnut, pure sea salt

or

Mont-Blanc,

chestnut cream and pear

Net price in euros



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MENU INCONTOURNABLE

Royal Specialties
Menu served to all the guests

100

Duck foie gras,
marinated with williamine liquor,
pear chutney with combawa lemon, spicy caramel



Butternut,
onions and pine seeds, goat cheese on toast, rosemary emulsion



Scallops,
buttered leeks with seaweed, crispy garlic, saffron sauce



Aberdeen beef,
grilled, girolle mushrooms with juice, caramelized onions,
onion tart toast, orange sauce



Apple,
baked apple, pure sea salt caramel, pecan nut praline

**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