

# LA TABLE

*du Royal-Riviera*

## STARTERS

<b>Spanish ham « Jabugo » Bellota</b> , ideal for sharing	36
<b>Crab</b> , thin tartlet with red curry, citrus fruit, grapefruit marmelade, coriander and citronella	31
<b>Duck foie gras</b> , marinated with William pear liquor, pear chutney with combawa lemon, spicy caramel	29
<b>Leek</b> , Ossetra caviar and sea urchin on half cooked leeks tart Marennes Oleron oyster dressing with fresh herbs	47
<b>Butternut</b> , onions and pine seeds, goat cheese on toast, rosemary emulsion	27
<b>Ossetra caviar 50g</b> , blinis and condiments	240
<b>FISH</b>	
<b>Scallops</b> , buttered leeks with seaweed, crispy garlic, saffron sauce	39
<b>Cod</b> , pan sautéed squid, braised chicory with local saffron flavor, fish soup emulsion, thin slices of raw carottes with lime zest	42
<b>Sea bass</b> , thin slices of sea bass, mussels and clams, young spinach shoots with butter and shellfish emulsion	44
Depending on the fishing of the day, <b>grilled fish</b> , for two	130

## MEAT

- Roasted pigeon,** 41  
braised salsify, Jerusalem artichokes, preserved chestnuts,  
juice with vinegar
- Black Angus Aberdeen beef,** 49  
roasted with dry fennel, artichoke espuma infused with bellota ham,  
braised local artichoke with sun dried tomatoes
- Veal sweetbreads,** 44  
pan sautéed, Jerusalem artichoke shoots with butter,  
crispy potatoes, coffee flavor veal juice

## DESSERTS

- Selection of cheeses from Fromagerie Métin 23

Our pastry Chef suggests you:

### Our Signature dessert

- The Royal,** 22  
chocolate and hazelnut, pure sea salt

### Our seasonal creations

- Citrus,** 19  
raw and preserved orange, grapefruit and lemon  
served with linden tree honey dressing

- Baba,** 25  
with homemade arranged rum and Madagascar vanilla whipped cream  
(*please order at the beginning of the meal*)

- Cappuccino,** 21  
arabica coffee with a milk cloud, coffee praline

- Exotic,** 22  
coconut flavored with spices and pineapple, cinnamon and coconut sorbet

- Sorbet & ice cream** 17



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## MENU INTEMPOREL

Starter - main course – dessert

72

**Butternut,**

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

or

**Duck foie gras,**

marinated with William pear 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 sweetbreads,**

pan sautéed, Jerusalem artichoke shoots with butter,  
crispy potatoes, coffee flavor veal juice



**The Royal,**

chocolate and hazelnut, pure sea salt

or

**Citrus,**

raw and preserved orange, grapefruit and lemon  
served with linden tree honey dressing

*Net price in euros*



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## MENU INCONTOURNABLE

Royal Specialties  
Menu served to all the guests

100

**Duck foie gras,**  
marinated with William pear 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



**Black Angus Aberdeen beef,**  
roasted with dry fennel, artichoke espuma infused with bellota ham,  
braised local artichoke with sun dried tomatoes



**Baba,**  
with homemade arranged rum and Madagascar vanilla whipped cream

**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

## GLUTEN-FREE MENU

Starter-main course-dessert ♦ 72

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

or

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

♦ ♦ ♦

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

or

Sweetbread, Jerusalem artichokes with hazelnut butter, crispy potatoes  
and coffee flavoured juice

♦ ♦ ♦

The Royal, chocolate and hazelnut, pure sea salt

or

Exotic, coconut flavored with spices and pineapple,  
cinnamon and coconut sorbet

## VEGETARIAN MENU

Starter-main course-dessert ♦ 72

Butternut, pine nuts, toast with goat cheese and rosemary emulsion

or

Leeks with sweet spices, dill cream and crunchy vegetables,  
balsamic vinaigrette

♦ ♦ ♦

Risotto Carnaroli with marrow, parmesan shavings,

Espelette chilli pepper crispy tiles

or

Artichoke, sun dried tomato and fried onion, seasonal vegetables

♦ ♦ ♦

Citrus, raw and preserved orange, rapefruit and lemon  
served with linden tree honey dressing

*Net prices in euros*