



LA TABLE DU ROYAL
SAINT-JEAN-CAP-FERRAT

La Table du Royal is a four-hands experience :
in cuisine, our Chef Geoffroy Szamburski
and for the sweet delights, our pastry Chef Lucas Simoncini.

They met in 2010 in the kitchen of a Monaco hotel which marked the beginning of a beautiful professional friendship.
In 2014, Geoffroy moved to Martinique where he stayed for five years, then their paths crossed once again in 2019 at the Royal-Riviera.

Combining to perfection freshness, youth and mastery of French gastronomy, Geoffroy Szamburski signs a modern practice of a Mediterranean gastronomic cuisine.

Indulge yourself in a culinary journey as we carefully select products sourced directly from local producers from Ventimiglia to the bay of Saint-Jean-Cap-Ferrat, and through the picturesque countryside of Nice.

Our menu boasts an array of fresh fruits, vegetables, herbs, wildflowers, fish, and meats, all sourced through short supply chains to ensure quality and freshness. Each dish highlights the product itself and is influenced by the seasons.

We wish you a pleasant moment and hope you have a unique and memorable experience at la Table du Royal.

Geoffroy Szamburski Chef
Lucas Simoncini Pastry Chef



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MENU RIVIERA 130

3 courses

MENU CAP FERRAT 170

5 courses

MENU ROYAL 190

7 courses, with the chef's care



A LA CARTE

Starter / Pasta 45

Main course 65

Cheese or Dessert 28

Prices in euros VAT included & services included

Net prices in euro



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SIGNATURE STARTERS

Langoustine

salt-crusted celery, sorrel, citrus zabaglione

Gamberoni from San Remo

oxalis, lemon from Menton

STARTERS

Red tuna

raw, cooked, kumquat, tagetes

Pea

riso baldo, fresh goat cheese, egg yolk pomade



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PASTA

Cappelletti

spider crab, mussel, samphire, dill and saffron

MAIN COURSES

Sea bass

asparagus, velvet bluff

Red mullet

gnocchi, trumpet zucchini,
reduction of a full-bodied soup

Chicken

coloured chard, carrot, chickpeas, roast chicken juice



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DESSERTS

Daniele's citrus

'blanc manger', honey vinaigrette

Duplanteur Chocolate

hazelnut from Piemonte

Strawberry

pea, milky cloud



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OUR SUGGESTIONS

Red hind

(2 persons) 250

Sea bream

(2 persons) 200

Red scorpion fish

(1 person) 120

Red snapper

(1 person) 110

Spiny lobster

(1 person) 140

(2 persons) 260

Fish of the day in salt crust
(2 persons) +40

Local goat cheese 28

All our fish are locally sourced.

Net prices in euro



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Local producers

Chicken : Terre de Toine

Fruits and vegetables: La Ciapeleta (Ventimiglia)

Local fishing: Deloye

Langoustine: Arnaud Allari (Saint-Jean-Cap-Ferrat)

Gamberoni: San Remo

Cheese: La Pastourelle farm

Chocolate: Duplanteur factory (Grasse)

Seeds: les pousses de Gabin (Cannes)

Meat origin : France



Some dishes might contain allergens.

Please ask confirmation to our Maître d'hôtel.



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