



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



## MENU RIVIERA 130

**3 courses**

## MENU CAP FERRAT 170

**5 courses**

## MENU ROYAL 190

**7 courses, with the chef's care**

The Cap Ferrat and Royal Menus are available exclusively  
for all guests dining



## A LA CARTE

**Starter / Pasta 45**

**Main course 65**

**Cheese or Dessert 28**

Prices in euros VAT included & services included



## SIGNATURE STARTERS

### **Langoustine**

salt-crusted celery, sorrel, citrus zabaglione

### **Gamberoni from San Remo**

oxalis, lemon from Menton

## STARTERS

### **Mackerel**

partially cooked, leek, strawberry

### **Tomato**

charred, paired with scamorza, brioche, pesto

## PASTA

### **Ravioli**

stuffed with octopus, yellow Datterino tomato velouté,  
tomato tartare



## MAIN COURSES

### **John Dory**

trompette zucchini, oyster-stuffed zucchini flower,  
green beans, plankton, shellfish jus

### **Red mullet**

squid, duo of gnocchi, saffron fennel,  
fish soup

### **Polmard beef**

matured and served rare, eggplant, fig, tangy jus

### **Chicken**

Porcini mushroom, borlotti bean, foie gras,  
consommé, roasted chicken jus

## DESSERTS

### **Pear**

almond rice pudding, crunchy layers, pear sorbet

### **Duplanteur Chocolate**

hazelnut from Piemonte

### **Fig**

roasted with honey, walnut, fig leaf ice cream



## OUR SUGGESTIONS

**A selection of wild-caught fish:  
sea bass, sea bream, and more**

1 person **120**

2 persons **240**

3 persons **360**

4 persons **480**

Catch of the day, presented on a platter

**Fish of the day in salt crust (1 person) +10**

**Local goat cheese 28**

**Polmard beef (100gr) 32**

*Alexandre Polmard, a sixth-generation breeder and butcher in Saint-Mihiel, raises Blonde d'Aquitaine cattle in open pastures on a 120-hectare estate. The family-run business stands out for its full traceability and innovative techniques, such as meat hibernation at -43°C. More than just a butcher, Polmard embodies a gastronomic vision of meat, reserved for the finest tables.*



### **Local producers**

Beef: Maison Polmard

Chicken: Terre de Toine

Fruits and vegetables: La Ciapeleta (Ventimiglia) / Famille Orso

Local fishing and langoustine: Arnaud Allari (Saint-Jean-Cap-Ferrat)

Marée 06 / La poissonnerie / U luvassu

Gamberoni: San Remo

Seeds: les pousses de Gabin (Cannes)

Safran: Le Jas des Rochers (Cipières)

Cheese: La Pastourelle farm

Chocolate: Duplanteur factory (Grasse)

### **Meat origin : France**

**All of our fish are sourced from local fishing.**



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.**