



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

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

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

Mackerel

partially cooked, leek, strawberry

Tomato

charred, paired with scamorza, brioche, pesto

PASTA

Ravioli

stuffed with octopus, yellow Datterino tomato velouté,
tomato tartare



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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



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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.



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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 poissonerie / 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.**