



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
of your choice**

MENU CAP FERRAT 170

6 courses

MENU ROYAL 190

9 courses, curated by the Chef

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 & service included



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SIGNATURE STARTERS

Langoustine

salt-crusted celery, sorrel, citrus zabaglione

Gamberoni from San Remo

oxalis, coral

STARTER

Asparagus

spider crab, samphire, plankton,
green Chartreuse vinaigrette

PASTA

Maccheroncini

peas, radish, confit black shallot



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MAIN COURSES

Amberjack

confit spring onions, broad beans, tarragon gnocchi,
fish daube jus

Sea bass

grilled wild baby leek, fennel, wild garlic,
tangy head velouté

Lamb

confit shoulder and roasted saddle, root vegetables,
Ligurian condiment, marjoram jus

Chicken

stuffed-morel, with prickly artichoke, cocoa-bark jus

DESSERTS

Strawberry and lemon

locally sourced, vacherin style

Piedmont hazelnut

delicately finished with fleur de sel

Chocolate

from Ivory Coast and Sierra Leone,
crafted by Maison Duplanteur



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MENU CAP FERRAT

6-course tasting menu, served to the entire table

Gamberoni from San Remo

oxalis, coral

Green asparagus

spider crab, samphire, plankton,
green Chartreuse vinaigrette

Sardine

in a tartlet, fritter, tomato, Taggiasca olive,
lemon from Èze



Amberjack

confit spring onion, broad beans, tarragon gnocchi,
fish daube jus

Chicken

stuffed-morel, with prickly artichoke, cocoa-bark jus



Chocolate

from Ivory Coast and Sierra Leone,
crafted by Maison Duplanteur



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OUR SUGGESTIONS

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

120 per person

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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Our local producers

Chicken: Terre de Toine (Pierlas)

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

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

La poissonerie / Deloye Marée

Gamberoni: San Remo

Seeds: La Pousseraie (Nice)

Safran: Le Jas des Rochers (Cipières)

Chocolate: Duplanteur factory (Grasse)

Lemons: Lemons from Èze

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
by using your cell phones outside of the restaurant.**