

STARTERS

Stuffed Riviera Vegetables
vegetable stuffing
and red bell peppers dressing - 38

Gambera Viola
plain, caviar from Sologne
and crunchy tangy cream - 78

Summer Vegetables
from Mr Pellegrin, light lemon broth - 46

Risotto
with local zucchinis and cheese from Rocbaron
chanterelles and Espelette pepper - 50

Dublin Bay Prawn
roasted with tarragon butter, grilled celeriac, wild
blueberries and hazelnuts from Piémont dressing
crunchy rye bread - 84

Eden Roc Salad
tomatoes, wild strawberries, tomato and lemon
caviar dressing, young lettuce leaves - 46

Duck Foie gras
from Mr Andignac, grilled, peach and Sichuan
pepper condiment, sautéed chanterelles
with white wine vinegar – 48

Crab
with wasabi and fresh coriander, pomegranates and
green apple, wasabi sorbet - 48

EDEN-ROC TRADITIONS

Fresh Beluga caviar
served with buckwheat blinis
and condiments (50 g) - 540

Traditional Fish soup
croutons and old-style rouille sauce - 29

Mediterranean Sea Bass
roasted Eden-Roc style with basil - 82

Steak Diane
flambée tableside - 58

Selection of aged cheeses by Mr. Mons
Best handcraft man of France and goat cheese from
Mr. Monteiro in Peymeinade - 28

TRADITIONAL DISHES

(24h advance notice - minimum 2 persons)

Leg of Lamb
from Aveyron, in a salt crust from Guérande
fresh cheese with herbs and lemon
145 per person

Pot-au-feu
royal by Eden Roc - 125 per person

Free-range chicken
plain roasted or cooked with hay
in a pot closed with pastry dough
170 per person

Shoulder of Lamb
preserved with Moresque spices
120 per person

Duck Foie gras
from Mr Andignac, roasted with seasonal vegetables
130 per person

Royale Bouillabaisse with spiny lobster
190 per person

FISH & SHELLFISH

Turbot

cooked 'meunière', young leeks, potato mousseline
with seaweed butter and caviar from Sologne
smoked haddock espuma - 78

Bouillabaisse

Eden-Roc style - 74

Bluefin Tuna

watermelon with capers and lemon dressing
grilled avocado guacamole - 68

Selection of fresh catch of the day

presented on the trolley, cooked to order:
grilled, roasted, "en papillote", in a salt crust

Mediterranean Sea Bass

Gilt-Head Bream, Sole per 100g - 20

Red Scorpion Fish, John Dory, Pandora

per 100g - 19

Turbot per 100g - 22

Pink Spiny lobster per 100g - 28

MEATS & POULTRY

Lamb

from Greffeuille, Voatsiperifery pepper crust
carrots with whisky
smoked eggplant caviar - 60

Beef Wagyu

grilled, broccoli and basil mousseline
artichokes chips and shavings - 140

Free-range poultry « Coucou de Rennes »

organic curcuma and mustard condiment
with spices
cauliflower mousseline, roasted red endive
and broad beans "croq'sel" - 58

Served from the trolley

roast of the day as suggested by our Chef - 54

GARNISHES

Seasonal vegetables

Potato purée

Braised stuffed artichokes

Zucchini from Nice gratinated with parmesan

High-energy fried white rice

Our homemade dishes are elaborated on site from raw ingredients and fresh products.

We have at your disposal a chart describing all the allergens used in all our recipes. We inform you that our dishes may contain traces of the following allergens: eggs, milk and milk by-products, cereals with gluten, mustard, sulphites, nuts, sesame, peanut, celery, fish, mollusks, shellfish, lupin and soy.

*Therefore we cannot guarantee the absence of any cross contamination between products.
For special diets or food allergies do not hesitate to ask for our gluten-free pasta and bread.*

*Please note that our meats are of French and Germany origins.
VAT and service included, price in euros.*

DISCOVERY MENU

152

Gnocchi

pan-fried, basil juice, sautéed chanterelles with Martini
summer vegetables with olive oil

Monkfish

roasted, mousseline of carrot with ginger, glazed with soya sauce
light broth

Chicken oyster

preserved with seaweed butter, soft potato with Sancho berries
black garlic mayonnaise

Selection of aged cheeses

Citrus fruits millefeuille

thin crispy biscuit with olive oil, citrus fruits and tangerine sorbet

Coffee & petits fours

*Discovery menu can only be served for the entire table.
Food and wine pairing (4 glasses) on request for a supplement of 100 € per person*

TASTING MENU

190

Duck Foie gras

from Mr Andignac, grilled, peach and Sichuan pepper condiment, sautéed chanterelles
with white wine vinegar

Dublin Bay Prawn

roasted with tarragon butter, grilled celeriac, wild blueberry and hazelnuts from Piémont dressing
crunchy rye bread

Bluefin Tuna

watermelon with capers and lemon dressing
grilled avocado guacamole

Lamb

from Greffeuille, Voatsiperifery pepper crust
carrots with whisky, smoked eggplant caviar

Selection of aged cheeses by Mr. Mons

best handcraft man of France
and goat cheese by Mr. Monteiro in Peymeinade

Apricot

iced almond from Provence mousse
crunchy sugared almonds, Bergeron apricot sorbet

Coffee & petits fours

*Tasting menu can only be served for the entire table.
Food and wine pairing (5 glasses) by our head sommelier on request with a supplement of 120€ per person*

OUR DESSERTS

by Lilian Bonnefoi

28

OUR SIGNATURE

Lemon feuilleté

tangy sauce from Menton

Chocolate

creamy black chocolate 100% criollo
chocolate mousse
roasted cocoa ice cream (gluten free)

OUR CLASSICS

Redfruits

from our local producer
small pot of vanilla whipped cream

Trolley

selection of homemade tarts and desserts

Home-made ice creams and sorbets

please ask our maître d' for the selection

OUR SEASONAL CREATIONS

Our flamed desserts (+ 8)

traditional crepes Suzette
seasonal fruits and accompaniments

Millefeuille

extra fine and crispy
vanilla cream from Madagascar

Apricot

iced almond from Provence mousse
crunchy sugared almonds, Bergeron apricot sorbet

Warm Soufflé with kirsch

fresh cherry compotée, yogurt ice cream

Fresh Salad Fruit

cantaloupe, Granny Smith apple, raspberry
cucumber, radish, green apple sorbet
orange vanilla olive oil

OUR SELECTION OF DESSERT WINES BY THE GLASS (12cl)

2015	Moscato d'Asti, « Bricco Quaglia », La Spinetta	15
2015	Muscat de Beaumes de Venise, Domaine des Bernardins	15
1998	Rivesaltes Ambré, Domaine Cazes	16
2013	Constantia, « 1769 », Buitenverwachting	20
2011	Moscato di Noto, « Baroque », Rudini	20
N.M.	Vin de France, « Quintessence », Domaine François Villard	30
2009	Ermitage, « Vin de Paille », Maison Michel Chapoutier	68
15 ans	Pineau des Charentes Grande Réserve, « Cuvée François 1er »	20
1982	Montilla Morilles, « Don PX », Toro Albala	20
1978	Rivesaltes, « Cuvée Aimé Cazes », Domaine Cazes	30
N.M.	Vin de Liqueur, « Recette de 1579 », Galants des Abbesses, J. Bourdy	30