

EDEN-ROC  
RESTAURANT

# EDEN-ROC

## RESTAURANT

- by Eric Frechon & Sébastien Broda -

### BUFFET EDEN-ROC

Our Eden-Roc buffet is the reflection of everything our land has to offer.  
Mediterranean flavors are highlighted and the products of our artisans and farmers play a major role.

The shell bench consists of a selection of shellfish from our coasts

Our master cheese maker has chosen for us his finest matured cheeses.

On the sweet side, a collection of “homemade” pastries throughout the seasons.

110

### À LA CARTE

#### STARTERS

Eden-Roc Buffet as a starter

*Followed by a main course*

75

Pot caught crab

*Crumbled, like a tomato charlotte,  
tomato water with Xérès vinegar*

52

Organic free-range egg 

*Cooked 'parfait', pickled chanterelles, almonds and Colonnata bacon,  
Mushroom sabayon, poultry jus*

48

Artichokes salad  

*In truffle dressing, fine parmesan shavings*

46

#### FRESH CATCH OF THE DAY

*Depending on availability, presented on the trolley and cooked to order*

*Grilled, roasted, “en papillote” or in salted crust*

Price / 100g

Pandora - Red scorpion fish - John Dory 20

Sea bream - Porgy 22

Mediterranean sea bass 23

Blue lobster 24

Turbot - Pink spiny lobster 28

#### MEATS

Rack of lamb 

*From Alpilles, roasted with our garden-fresh herbs*

74

Suckling veal chop

*Pan fried with pink garlic from Provence,  
Parma ham crust*

68

Bresse poultry

*Spit roasted (for two people)*

170

#### SIDE DISHES

Additional - 20

Vegetable cocotte    
from our producers

‘Home-made’ mashed potatoes   
with salted butter

South vegetable    
like a ratatouille

Basmati rice   
with spring onion and coriander

#### DESSERTS

- by Lilian Bonnefoi -

Red berries   
*From our local producer*

28

Home-made  
pastries

28

Home-made ice creams and sorbets  
*Please ask our Maître d’hôtel for the selection*

26

 Local product

 Vegetarian

Net prices in Euro, service included, beverages not included. Our “homemade” dishes are elaborated on site from raw ingredients and fresh products. Hôtel du Cap-Eden-Roc guarantees the origin of all meats : France, Japan. Allergens details available upon request. 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.