

EDEN-ROC  
RESTAURANT

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## 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.

120

### À LA CARTE

#### STARTERS

Eden-Roc buffet as a starter

*Followed by a main course*

75

Organic free-range egg 

*Cooked “parfait”, following the seasons*

52

Pot caught crab

*Crumbled, like a tomato charlotte,*

*tomato water with Xérès vinegar*

56

Artichokes salad  

*In truffle dressing, fine parmesan shavings*

54

#### FRESH CATCH OF THE DAY

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

*Grilled, roasted or in salted crust*

*Price / 100g*

Scorpion fish cooked bouillabaisse style 24

Pandora - Sea bream - Porgy 24

Sea bass - Dentex - Blue lobster 26

Turbot - Pink spiny lobster 28

#### MEATS

Fillet of beef

*Roasted with herbs*

84

Veal cutlet

*Golden-sautéed (for two people)*

155

Rack of lamb 

*With garden-herb crust*

78

#### SIDE DISHES

*Additional - 20*

Zucchini flower  

*Stuffed with ratatouille*

Artichokes cooked “barigoule” style  

Home-made mashed potatoes 

Panisse with olive  

Basmati rice 

*With spring onion and coriander*

#### DESSERTS

- by Lilian Bonnefoi -

Red berries 

*From our local producer*

28

Cakes & pastries  
*from childhood*

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. Hotel du Cap-Eden-Roc guarantees the origin of all meats: France. 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.