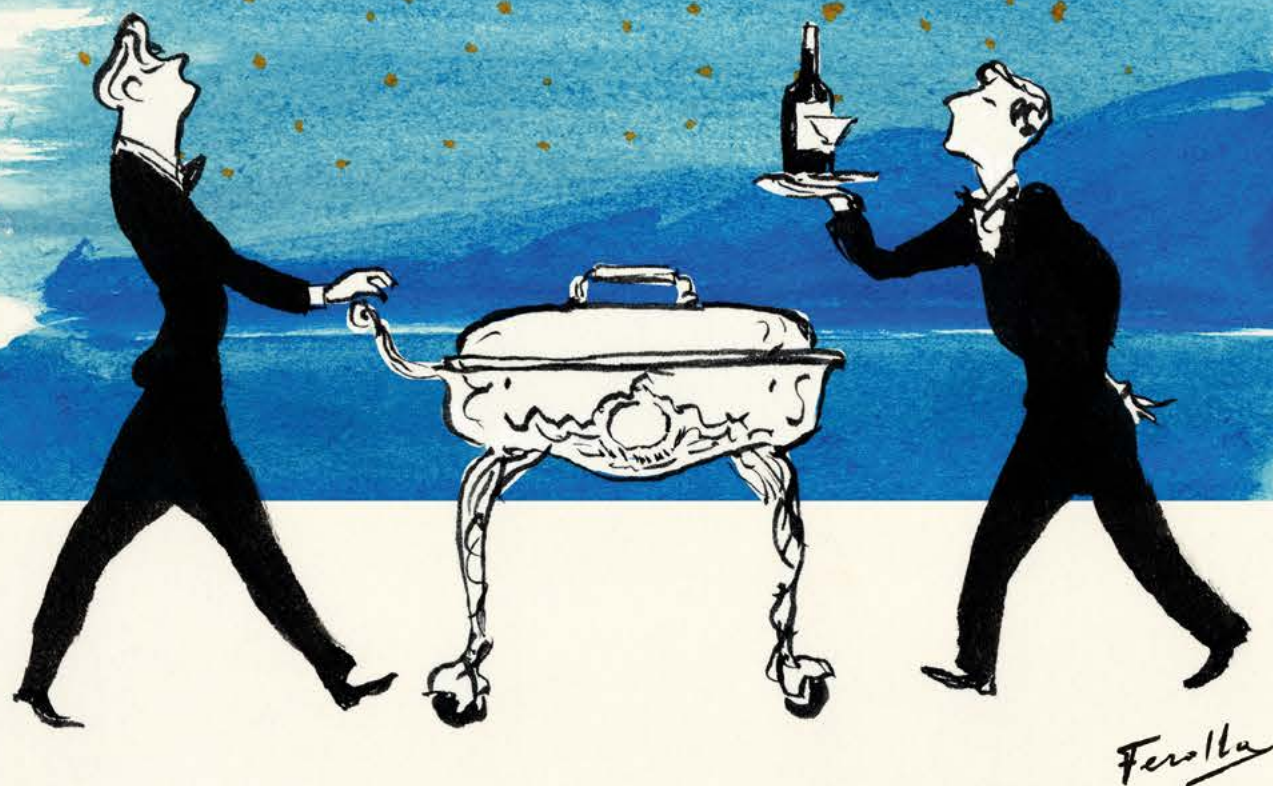


# Louroc



Hôtel du Cap-Eden-Roc



*When glimpsed from the sea, Louroc, meaning 'the rock,' reaches its full expression  
the promise of a journey between Provence, the Mediterranean and flavourful horizons.*

*Through these few words, we wish to place people at the heart of our reflection  
our employees, who work daily to ensure the satisfaction of our guests, but also our producers  
and artisans, through the quality of their products and their ancestral know-how.*

*Louroc celebrates the expertise and craftsmanship of its teams, "the artisans of paradise,"  
by offering a dynamic and interactive interpretation of the Grand Classics,  
elevated through tableside carving and flambéing preparations.*

*Together, throughout the seasons, they perform the symphony of a gourmet journey.  
Savour this symphony for the senses, composed with passion to enchant your palate*

*Sébastien Broda  
Executive Chef*

*Tarek Ahamada  
Pastry Chef*

# *Tasting menu*

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250

## Shellfish

*Invigorated with yuzu juice, caviar and lovage oil*

## Zucchini flowers

*Stuffed with fresh goat cheese, lemon, mint-infused oil jus*

## Tuna

*Lightly flame-seared, inspired by the essence of vitello tonnato*

## John Dory fillets

*Olive oil-seared, served with a medley of shellfish and garden vegetables,  
evoking the flavors of a traditional pistou soup*

## Lamb Saddle

*Roasted, gnocchi with fresh goat cheese  
merguez condiment, cooking jus*

Mature cheeses from near and far, showcasing the craftsmanship  
of producers and master affineurs

## Chocolat

*Jasmine-infused freshness, Peruvian 66% chocolate in multiple textures  
delicate meringue*

*Price per person without beverages. 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 180 € per person.*

*Net prices in Euros, taxes and service included. In case of any special diets or food allergies or intolerances, consult our allergen guide.  
Also, please note that a selection of gluten-free pasta and gluten-free bread is available, as well as a selection of vegan dishes.*

## *Our selection of caviar, from France and beyond*

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Maison Prunier  
Maison Petrossian  
Maison Nordique  
Maison Riofrío

Our caviar selection is available upon request.

## *Starters*

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### Tomato

*Served on a tableside, seasoned with capers, olives, crouton and fresh herbs,  
sherry vinegar dressing*

68

### Summer greens

*Crunchy young shoots, raw and cooked vegetables,  
flowers from near and far, elderflower vinaigrette*

54

### Shellfish

*Invigorated with yuzu juice, caviar and lovage oil*

98

### Gamberoni

*Cooked in olive oil, tomato, verbena, shellfish heads consommé*

105

### Rock fish soup

The essence of the Mediterranean captured in a sun-kissed broth,  
a tribute to the sea's bold flavours.

*Fennel, saffron-infused potatoes, croutons and rouille emulsion*

64

### Zucchini flowers

*Stuffed with fresh goat cheese, lemon, mint-infused oil jus*

48

### Tuna

*Lightly flame-seared, inspired by the essence of vitello tonnato*

84

## *Fish*

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### Bouillabaisse “Eden-Roc” for 2 people

A delectable ritual to be shared, where every spoonful tells the story of the noble art of fishing.

320

*Royal-style bouillabaisse with spiny lobster 460*

### Seabass “Eden-Roc” style for 2 people

A timeless classic, elevated by our craftsmanship, an ode to the sea at its finest.

250

### Sole “meunière” for 2 people

*Prepared meunière-style, with parsley, a touch of lemon, and a silky samphire butter*

250

### Grilled or roasted spiny lobster

*Priced by weight 32 / 100 g*

### Selection of fishes, cooked to your liking: baked or in salted crust

The essence of the sea, unveiled through an exquisite cooking technique, where tradition meets delicacy.

*Priced by weight 29 / 100 g*

### Langoustines

*Slow-cooked, served with green beans and Colonnata lardo, toasted almonds confit shallots, and a tarragon sabayon*

190

### John Dory fillets

*Olive oil-seared, served with a medley of shellfish and garden vegetables, evoking the flavors of a traditional pistou soup*

96

## *Meat*

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### Lamb Saddle

*Roasted, gnocchi with fresh goat cheese  
merguez condiment, cooking jus*

92

### The notorious steak Diane

A legendary dish, flambéed before your eyes,  
reviving the grandeur of fine dining.

110

### Duck breast from “Maison Burgaud” for 2 people

*Pan-seared skin-side down, served with seasonal fruits,  
sweet onion purée, and a lemon-verbena jus*

180

### Poultry from “Maison Daudet” for 2 people

*Roasted on the bone, stuffed with a parsley and garlic, served with a cocotte of girolles and almonds,  
woodland sabayon, and roasting jus*

230

### Beef fillet

*Pan-seared in the spirit of a classic Tournedo Rossini*

130

### The daily roast trolley

A tableside performance where carving becomes an art,  
and every plate a celebration.

*Day after day, discover our specials, served “à la Française”*

Priced according to our arrivals

## *Side dishes*

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24

Suggestion of side dish to accompany your meals

*Green bean cocotte*

*Spinach cocotte with sweet garlic*

*Potato purée*

*with melanosporum truffles +36€*

*Chanterelle casserole with cebettes*

*Artichoke cocotte with coriander*

*Provençal tomato*

*Net prices in Euros, taxes and service included.*



## *Cheeses*

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Our cheeses from near and far, with the expertise of our producers and ripeners

37

## *Les Grands Desserts*

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- By Tarek Ahamada -

37

### Chocolat

*Jasmine-infused freshness, Peruvian 66% chocolate in multiple textures  
delicate meringue*

### Raspberry & Rhubarb

*Soft vanilla sponge, rhubarb sorbet in a sugar crust, and fresh raspberries*

### Sharing a tart *for 2 people*

The idea of sharing and conviviality, elevating the tart to the standards of a restaurant like ours through our ingredients, a fleeting element, or a gesture of service.

*Seasonal fruit tart*

### La coupe glacée : Peach Melba

Ending your dinner on an icy and refreshing note

*Poached peach and peach sorbet, topped with garden verbena whipped cream*

## *Les Grands Classiques*

Desserts that warm the hearts of our dear resident guests.

### Menton lemon soufflé

*A light and airy soufflé made with fragrant Menton lemons*

### Choose your flavour soufflé

*(to be ordered 24 h in advance)*

### Crêpes

*Flambéed at your table for a touch of theatre*

*Net prices in Euros, taxes and service included.*



## *Dessert wines by the glass* (8cl)

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1969 Rivesaltes, « Legend Vintage », *Domaine Gérard Bertrand*  
75

1999 Ermitage, « Vin de Paille », *Maison Michel Chapoutier*  
95

2013 Sauternes, *Château d'Yquem by Coravin*  
240

1975 Maury, « Legend Vintage », *Domaine Gérard Bertrand*  
295

## *Espresso Martini Cocktails* (12cl)

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35

*Classique with Vodka Belvédère*

*Vénézuélien with Ron Diplomatico Reserva Exclusiva*

*Français with Cognac Camus XO*

*Net prices in Euros, taxes and service included, drinks not included.*

*Our “homemade” dishes are elaborated on site from raw ingredients and fresh products. In case of any special diets or food allergies or intolerances, consult our allergen guide. Also, please note that a selection of gluten-free pasta and gluten-free bread is available, as well as a selection of vegan dishes. 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, peanuts, celery, fish, molluscs, shellfish, lupin and soy.*

*Therefore, we cannot guarantee the absence of any cross contamination between products.*

*Our beef and veal meats are from France, Spain, Germany, Austria and USA origin. Our poultry meats are from France origin.*

*Our pork meats are from Italy, France and Spain origin. Our Lamb meat is from France origin.*

*Caviar: “Impérial de Sologne” Acipenser baerii variety is from France origin.*



