

L A TABLE ^DU ROYAL

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 procured 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

L A *T* A B L E ^D U R O Y A L

MENU RIVIERA 130

3 courses

MENU CAP FERRAT 170

5 courses

MENU ROYAL 190

7 courses, with the chef's care



A LA CARTE

Starter / Pasta 45

Main course 65

Cheese or Dessert 28

Prices in euros VAT included & services included

Net prices in euro

L A *T* A B L E ^D U R O Y A L

STARTERS

Langoustine

salt-crusted celery, sorrel, citrus zabaglione

Gamberoni from San Remo

oxalis, lemon from menton

Ravioli

beef, egg yolk, local potato, beef stew

L A *T* A B L E ^D U R O Y A L

MAIN COURSE

Sea bass

steamed, fennel, potato, basil

Trout from Cians

zucchini, lemon, cherry

Lamb

gnocchi, olives from Nice, Daterrino tomato, marjoram, garlic

DESSERTS

Apricot

almonds from Provence, yoghurt ice cream

Chocolate

'duplanteur', symphony of textures

Soufflé

strawberry, almond biscuit,
orange blossom ice cream

L A *T* A B L E ^D U R O Y A L

OUR SUGGESTIONS

Sea bass

(2 persons) 220

(3 persons) 300

Corb

(2 persons) 180

Red scorpion fish

(2 persons) 220

Porgy

(3/4 persons) 390

Pandora

(2 persons) 180

Sea bream

(2 persons) 180

(3 persons) 330

Fish of the day in salt crust

(2 persons) +40

Local goat cheese 28

All our fish are locally sourced.

LA TABLE D'UROYAL

**Please respect your fellow guests
and use you cell phones outside of the restaurant.**



Some dishes might contain allergens.
Please ask confirmation to our Maître d'hôtel.



Meat origin : France

Local farmers

Beef : L'Escaillon farm (Andon)

Lamb: Sisteron

Fruits and vegetables: La Ciapeleta (Ventimiglia)

Local fishing: Nostrum and Deloye

Langoustine: Arnaud Allari (Saint-Jean-Cap-Ferrat)

Cheese: La Pastourelle farm

Chocolate: Duplanteur factory (Grasse)

Seeds: les pousses de Gabin (Cannes)