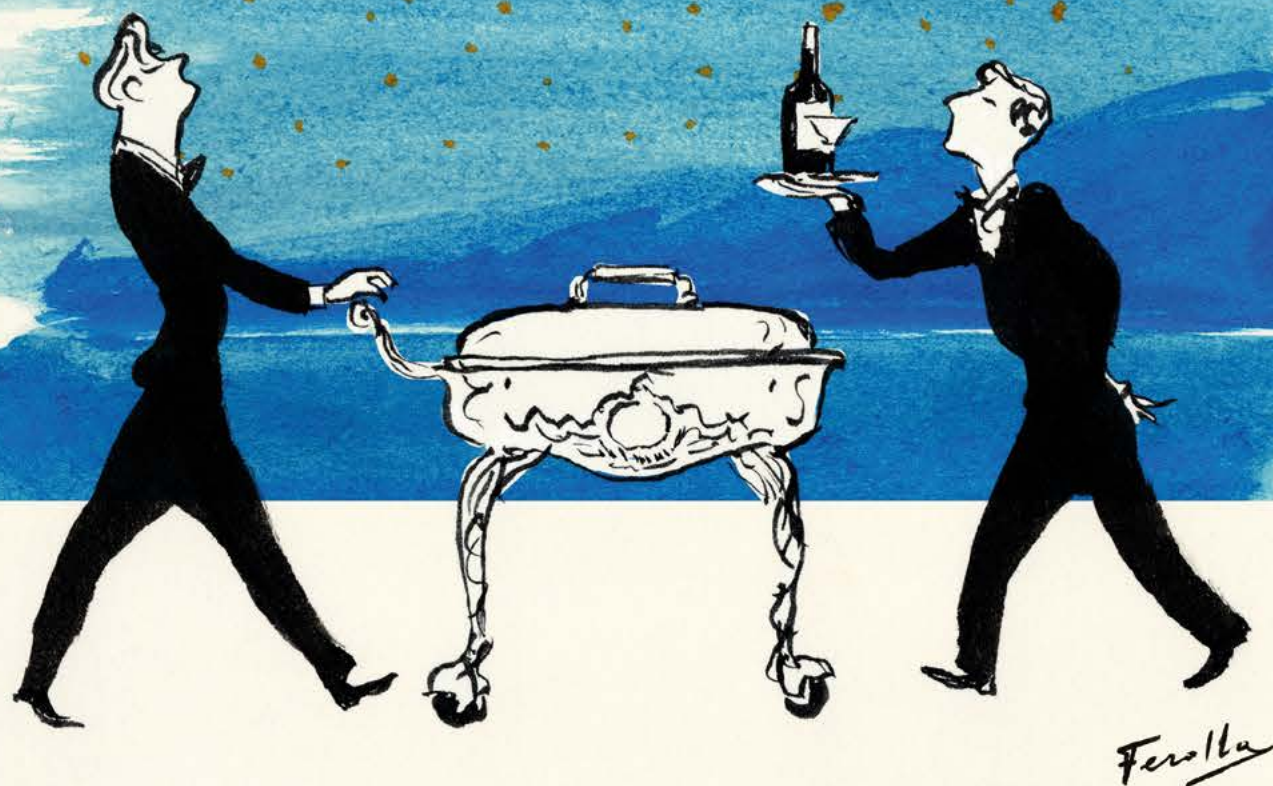


# Louroc



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

Slow-roasted tomatoes

*With vongole clams, caviar-infused jus and sea beans*

Girolles

*served in a cocotte, parsley foam and cecina shavings*

Gamberoni

*Gently cooked, squid ink and verjuice sabayon, seaweed gnocchi*

Red mullet

*Flame-grilled, charred eggplant, saffron aioli, bottarga shavings, shelfish rock jus*

Beef fillet

*Roasted with black pepper, onions and anchovies like a "pissaladière", thym jus*

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

Fig

*In two textures, roasted and lightly frozen, fresh shiso and reduced jus*

*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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### Hen's egg

*Soft-poached, sautéed girolles "à la Grenobloise", cecina*

55

### Garden ode

*Raw and cooked vegetables, aromatic herbs and flowers, seasonal fruits  
verbana and elderflower vinaigrette*

54

### Tuna

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

84

### Slow-roasted tomatoes

*With vongole clams, caviar-infused jus and sea beans*

98

### Gamberoni

*Gently cooked, squid ink and verjuice sabayon, seaweed gnocchi*

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

### Duck foie gras

*Seared with caramelized figs, duck jus with sherry vinegar*

68

## *Fish*

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

*(to be ordered 24 h in advance)*

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 minimum

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

*Priced by weight 29 / 100 g*

### Sole “meunière”

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

120

### Lobster “à l'Américaine”

*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*

### Red mullet

*Flame-grilled, charred eggplant, saffron aioli, bottarga shavings, shelfish rock jus*

89

### John Dory fillets

*Grilled, stuffed zucchini flowers, olive sabayon*

91

### Royal sea bream

*Cooked with lemon-thyme, stuffed baby squids, lemon, apple and braising jus*

89

## *Meat*

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### Veal Sweetbreads

*Sautéed, green beans infused with fig leaves,  
veal jus with capers and fig purée*

95

### The notorious steak Diane

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

98

### Bressan pigeon and foie gras pie for 2 people

*Fig cocotte, onions, verbena and enriched jus*

180

### Poultry from “Maison Daudet” and lobster

*Tarragon-infused preparation, girolles and hazelnuts, shellfish butter sabayon*

160

### Beef fillet

*Roasted with black pepper, onions and anchovies like a “pissaladière”, thym jus*

95

### Whole Bresse poultry for 2 people

*(to be ordered 24 h in advance)*

290

with black melanosporum truffle 480

## *Side dishes*

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24

Suggestion of side dish to accompany your meals

*Green bean cocotte with garlic and parsley*

*Spinach cocotte with sweet garlic*

*Potato purée*

*with melanosporum truffles +36€*

*Chanterelle casserole with cebettes*

## *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

Fig

*In two textures, roasted and lightly frozen, fresh shiso and reduced jus*

Grape

*Served chilled with frozen almond milk, crisp meringue, subtle hint of mace spice*

Sharing a tart

*for 2 people*

*Braided pear tart with a camphor-flavored gel, served with its sorbet*

La coupe glacée : Dame blanche

*Collection vanilla ice cream, sorbet of 65% Peruvian chocolate*

*mucilage gel, rich gourmet sauce*

## *Les Grands Classiques*

Desserts that warm the hearts of our dear resident guests.

Piedmont hazelnut soufflé, with cazette flower

Choose your flavour soufflé

*(to be ordered 24 h in advance)*

Crêpes

*Flambéed tableside with spiced Cognac*

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

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« L'Elixir de Cigalus », *Domaine Gérard Bertrand*  
27

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.*

*Origin of meats: Poultry and foie gras from France. Beef from Germany, Veal from France.*

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



