

Louros



Ferolla

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

250

Shellfish

In an iodine jelly, Sologne caviar, lovage and yuzu

Morels

*Stuffed and braised with yellow wine,
soft potato gnocchi, parmesan jus*

Langoustine tails

Blow torched, green asparagus, tarragon sabayon

Turbot fish fillet

Slow-cooked, green peas, shellfishes and lemon

Lamb saddle

*Cooked on a barbecue, spring turnips,
merguez condiments, spicy jus*

Goat cheese foam

Orange

*Soft brioche, Tropezian cream,
marmalade and orange supremes*

*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

Maison Prunier
Maison Petrossian
Maison Nordique
Maison Riofrio

Our caviar selection is available upon request.

Starters

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,
croûtons and rouille sauce*

58

Shellfish

In an iodine jelly, Sologne caviar, lovage and yuzu

105

Gamberoni

*Gently steamed with olive oil,
green asparagus and head jus*

92

Beef Agnolotti

Confit with red wine and shallots, artichokes, mullet bottarga

68

Morels

*Stuffed and braised with yellow wine,
soft potato gnocchi, parmesan jus*

78

Fish

Bouillabaisse for 2 people

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

290

Red Mullet

Simply baked, vegetables like a virgin sauce

88

Turbot fish fillet

Slow-cooked, green peas, shellfishes and lemon

105

Seabass Eden-Roc style

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

Basilic-mustard, tomato juice, fennel mousseline seasoned with aniseed

29 / 100 g

Langoustine tails

Blow torched, asparagus, tarragon sabayon

190

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

Meat

Crusted beef fillet “Rossini-style”

Roasted with peppercorn

145

Lamb saddle

*Cooked on a barbecue, spring turnips,
merguez condiments, spicy jus*

92

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”

Chicken from “La Cour d’Armoise”

Cooked on the bone, morels sautéed with yellow wine, “Poulette sauce”

176

The notorious steak Diane

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

90

Side dishes

Suggestion of side dish to accompany your meals

Asparagus cocotte 28

Morel cocotte 48

Artichoke cocotte 28

Spinach sautéed with garlic 24

Mashed potatoes 24

add melanosporum truffle +36

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Mature cheeses from the Hinterland

37

Les Grands Desserts

- By Tarek Ahamada -

37

Orange

Soft brioche, Tropezian cream, marmalade and orange supremes

Vanilla

Guatemala vanilla cream and ice cream, caramelised puff pastry, milky foam

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.

Apple tart, served warm with a frozen nougat

La coupe glacée : Café liégeois

Ending your dinner on an icy and refreshing note
Coffee ice cream and praliné, vanilla chantilly, espresso

Les Grands Classiques

Desserts that warm the hearts of our dear resident guests.

65% chocolate soufflé, Guatemala vanilla ice cream

Choose your flavour soufflé (to be ordered 24 h in advance)

Crêpes Suzette, flambeed at your table

Dessert wines by the glass (8cl)

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

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

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

1942 Rivesaltes, « Legend Vintage », *Domaine Gérard Bertrand*
295

Espresso Martini Cocktails (12cl)

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.

