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L'atelier de Joel robuchon(10th St)

Menu Prices — October 24, 2026

L'atelier de Joel robuchon(10th St) menu with prices in United States, updated April 2020: 53 items across 9 categories, prices from $4.00 to $350.00.

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L'atelier de Joel robuchon(10th St) Menu with Prices (United States)

L'atelier de Joel robuchon(10th St) menu with prices in United States, updated April 2020: 53 items across 9 categories, prices from $4.00 to $350.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/latelier-de-joel-robuchon10th-st

Menu categories: CAVIAR SERVICE · Main - Courses · *** APPETIZERS *** · The Cold and Hot - Cold and Hot Appetizers · *** MAIN COURSE *** · The Caviar and the Royal Crab · *** DESSERT *** · Desserts · BEVERAGE

CAVIAR SERVICE

ITEM	PRICE
CAVIAR SERVICE 9 oz	**$350.00**
CAVIAR SERVICE 1 oz	**$45.00**

Main - Courses

ITEM	PRICE
Spaghetti Accompanied by a grated black truffle.	**$65.00**
The Sun Whole "belle meunière" small boat, fennel confit with herbs.	**$85.00**
Lobster Served with a broth of galangal, green asparagus and jicama.	**$46.00**
The Bar Atlantic wild with shiitake and knife, exotic emulsion.	**$46.00**
The Quail Stuffed with foie Gras and caramelized with a mashed apple.	**$41.00**
The Can Lacquered with spices, caramelized salsify with juice and clementine.	**$49.00**
The Milk Veal Rib Roasted and escorted with pine morels in jus.	**$66.00**
The Deer In a gourmet duo with foie Gras, périgourdine sauce.	**$57.00**

*** APPETIZERS ***

ITEM	PRICE
La «César salade»	**$12.00**
Les asperges blanches	**$17.00**
L’avocat en méli-mélo de crevettes	**$15.00**
Le fin velouté de champignon	**$14.00**

The Cold and Hot - Cold and Hot Appetizers

ITEM	PRICE
Beet Duo of apples with avocado fresh herbs and green mustard sorbet.	**$26.00**

ITEM	PRICE
Lobster of the Maine Spiced with fine spices and served on its monte Carlo salad.	**$49.00**
Foie Gras & Pintade With beggars in a gourmet duo, black truffle and flaky brioche.	**$24.00**
The Gambas Palamós refreshed on a fennel royal and southern flavors.	**$36.00**
Hen's Egg Soft and fiand with imperial caviar and smoked salmon.	**$54.00**

*** MAIN COURSE ***

ITEM	PRICE
Les pennes au homard	**$28.00**
Le bar grillé	**$26.00**
La canette en duo	**$29.00**
Le cheeseburger	**$19.00**

The Caviar and the Royal Crab

ITEM	PRICE
The Caviar & the Royal Crab Refreshed with shellfish jelly and celery flavored with vanilla.	**$35.00**
Hamachi In sashimi on a guacamole with fresh coriander, yuzu fragrance.	**$23.00**
Eggplant Candied for fine spices and vegetable curry.	**$19.00**
The Black Truffle And parisian-style gnocchi, with tender and crispy mimolette celery.	**$36.00**
Frog Legs Fritot, aioli of black garlic and fine velvety lamb's lettuce.	**$26.00**
Octopus Grilled Mediterranean seafood, candied bohemian peppers, crécy juice with oriental flavors.	**$29.00**
Saint Jacques With endive and currant marmalade, arbois wine sauce.	**$24.00**
Langoustine Truffle cooked in ravioli with a stew of green cabbage.	**$21.00**
Lobster (The Caviar and the Royal Crab) Served with a broth of galangal, green asparagus and jicama.	**$35.00**
Cod Braised wild with fennel, sea urchin tongues and candied ratte potato.	**$36.00**
The Bar (The Caviar and the Royal Crab) Atlantic wild with shiitake and knife, exotic emulsion.	**$35.00**
Veal Ris Lacquered with condiments, ravioli with sage.	**$38.00**
The Quail (The Caviar and the Royal Crab) Stuffed with foie Gras and caramelized with a mashed apple.	**$29.00**

ITEM	PRICE
Beef Wagyu, the grilled skullcap, melting carrot glazed with harissa and treviso marmalade.	**$38.00**
The Can (The Caviar and the Royal Crab) Lacquered with spices, caramelized salsify with juice and clementine.	**$31.00**
The Rabbit Farmer stuffed with herbs, grilled prawns and creamy carrot polenta.	**$31.00**
The Burger Of beef with foie Gras and harlequin green peppers.	**$33.00**

*** DESSERT ***

ITEM	PRICE
Le chocolat	**$9.00**
Le gateau à la carotte	**$9.00**
La tarte aux fruits rouge	**$9.00**
Chef's Martone Tiramisu	**$9.00**

Desserts

ITEM	PRICE
Chocolate Sensation Creamy creamy guanaja chocolate, white chocolate ice cream and crumbled Oreo cookie.	**$22.00**
The Flower Frozen, in a trembling jelly scented with elderflower and its espuma.	**$22.00**
The Sphere G Puffed sugar, refreshed with lemon sorbet and basillic-flavored jelly.	**$22.00**
The Coffee Bell Like a mushroom flavored with caramel and cashew nuts, covered with an arabica whipped cream.	**$22.00**
The Azélia Chocolate Butterfly Creamy creamy, coffee whipped cream, praline ice cream.	**$22.00**
Hot Chocolate And its marshmallow, spiced with a gingerbread ice cream and chocolate cake.	**$22.00**
The Breath Celestial chocolate guanaja.	**$22.00**
Calamansi In duo of mousse and meringue, fruity jam with raspberry and citrus.	**$22.00**

BEVERAGE

ITEM	PRICE
SOFT DRINK	**$4.00**