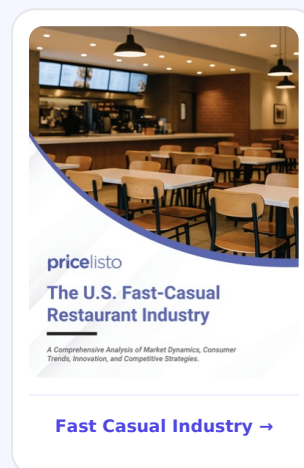




L'atelier de Joel robuchon(10th St)

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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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
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
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