

LA PASSAGÈRE

RESTAURANT GASTRONOMIQUE



AURÉLIEN VÉQUAUD

Chef of the Restaurant La Passagère

STEVE MORACCHINI

Groupe Belles Rives Pastry Chef

HÔTEL BELLES RIVES - RESTAURANT LA PASSAGÈRE

33, boulevard Edouard Baudoin - 06160 Juan Les Pins - FRANCE

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www.bellesrives.com








Chef de Cuisine : Aurélien VÉQUAUD

WEIGH ANCHOR

-  SEA SCALLOPS 35 €
Flame-grilled, poached rhubarb and combawa
-  LANGOUSTINE 37 €
Raw and cooked, tender broccoletti, Buddha's Hand lemon and basil citrus
-  MONSIEUR FABRE'S GREEN ASPARAGUS 26 €
Blood orange, smoked anchovies, tangerine oil sabayon
- MEDITERRANEAN CRAB 30 €
Open ravioli, platine caviar, rosemary foam

SAIL AWAY

-  SOLE 52 €
Braised, halibut broth flavoured with bergamot, razor clam salad and wild garlic
-  RED MULLET 56 €
Flame-burnt in a "Bouillabaisse" way, rockfish broth infused with lemon grass
- LAMB 46 €
Saddle flaxseed and seaweed crust, beans with smoked eel and savory
-  SUCKLING PIG 45 €
Cooked like a porchetta, morels and creamy polenta

CHEESE

ARTISANAL MATURED AND FRESH CHEESES by Eric Gayraud à Valbonne 18 €

KNEADED FRESH BREADS by our baker, Jean-Paul Veziano, Old City of Antibes

The restaurant is open from 12:30 pm to 2 pm and from 7:30 pm to 9:30 pm - The above rates are net and include taxes & service charges for one, drinks not included



Gluten free

 Vegetarian

Meats originate : France (pig, lamb) - The Chef will be at your disposal for any query of dishes not "à la carte". Booking within 24 hours
Do not hesitate to contact our Restaurant Manager to have the allergen product list



Chef Pâtissier : Steve MORACCHINI
Pastry Chef of the Year Gault & Millau 2016

TO THE LAND

DESSERTS

CHANTECLER APPLE Roasted in a cider jus, hazelnut molten cake, smoked hay foam	19 €
LATTE Walnut biscuit, Arabica ice cream and whole milk crips	19 €
LEMON FROM OUR GARDEN Soufflé minute, kalamansi sorbet	19 €
66% KALINGO CHOCOLATE Various textures, crispy tubes, Timut pepper ice cream	19 €
ORANGE Provence olive oil biscuit, country side orange cooked with honey, calisson ice cream	19 €

Please order your desserts at the beginning of your meal

WITH THE DESSERT

Wine (8 cl)	
Banyuls - Domaine de la Rectorie - 2001 (rouge)	18 €
Nectar de Kefraya - Liban	16 €
Pinot Gris Rangén de Thann Z.Humbrecht «Demi-Sec» - 2008	25 €
Pinot Gris Clos Windsbuhl «Trie Speciale» Z.Humbrecht - 2007	95 €





INSPIRATION MENU

SOCCA

Condimented like a "Nicoise"

MACKEREL

Grilled, countryside colored radishes

LEMON FROM OUR GARDEN

Soufflé minute, kalamansi sorbet

LUNCH MENU

from Wednesday to Saturday

48 €

appetizer + main course
OR
main course + dessert

55 €

appetizer
main course
dessert





SEA HERITAGE

SEA-FOAM...

SEA SCALLOPS

Flame-grilled, poached rhubarb and combawa

MONSIEUR FABRE'S GREEN ASPARAGUS

Blood orange, smoked anchovies, tangerine oil sabayon

MEDITERRANEAN CRAB

Open ravioli, platine caviar, rosemary foam

RED MULLET

Flame-burnt in a "Boui-abaisso" way, rockfish broth infused with lemon grass

66% KALINGO CHOCOLATE

Various textures, crispy tubes, Timut pepper ice cream

95 €

Menu must be chosen by all guests

The restaurant is open from 12:30 pm to 2 pm and from 7:30 pm to 9:30 pm - The above rates are net and include taxes & service charges for one, drinks not included



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GETAWAY INVITATION

This seven course tasting menu is based on Chef inspiration.

A culinary adventure to discover local products from our land and sea.

130 €

Menu must be chosen by all guests

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