

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

T : +33 4 93 61 02 79 - info@bellesrives.com
www.bellesrives.com





Chef de Cuisine : Aurélien VÉQUAUD

WEIGH ANCHOR

MEDITERRANEAN GREATER AMBERJACK

Marinated with combawa, old fashioned tomatoes, broth of tomatoes and combawa

26 €

ZUCCHINI BLOSSOM FROM JEAN CHARLE ORSO

"Aïgo boullido" flavored with marjoram

25 €

OYSTER FROM PAPIN FAMILY

Flavored with lemon, foam of citronella, braised leeks

30 €

BRITTANY LOBSTER RAVIOLI

Fennel and anise broth

31 €

SAIL AWAY

AZIMINU OF RED MULLET

Fennel, potatoes, preserved tomatoes and puffed ravioli

46 €

SAFFRON CODFISH

Mashed potatoes flavored with marjoram (tribute to Arnaud Donckele)

39 €

ROASTED LAMB IN OLIVES CRUST

Gnocchi flavored with parsley and smoked anchovies

42 €

IOZED VEAL

Swiss chard and shellfish tongues flavored with Sudachi juice

44 €

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 7:30 pm to 22:00 pm - The above rates are net and include taxes & service charges, drinks not included



Gluten free



Vegetarian

Meats originate : France (veal, lamb) - The Chef will be at your disposal for any query of dishes not "a 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

ORANGE Citrus fruit soufflé, Grand Marnier ice cream	19 €
RASBERRIES Fresh and dry fruits, vanilla biscuit, cottage cheese and Balsamique vinegar sorbet	19 €
ROASTED APPLE Tarragon juice, Granny Smith sorbet	19 €
STRAWBERRY Fresh herbs, meringue flavored with lemon cream	19 €
CHOCOLATE Kalingo and Fleur de sel biscuit, Jivara chocolate mousse, cappuccino foam and tonka flavors	19 €
CHERRIES Poached with Xeres vinegar, coconut milk sphere and black cherries sorbet	19 €

Please order your desserts at the beginning of your meal

WITH THE DESSERT

Wine (10 cl)	
Gaillac, "Mauzac", 2014, (blanc moelleux)	16 €
Passito di Pantelleria "Ben Ryé" - Italy	25 €
Nectar de Kefraya - Lebanon	16 €
Antalolikos Nemea - Greece	16 €
Pinot Gris Cuvée spéciale Z.Humbrecht - France	95 €

The restaurant is open from 7:30 pm to 22:00 pm - The above rates are net and include taxes & service charges, drinks not included



Gluten free



Vegetarian

Do not hesitate to contact our Restaurant Manager to have the allergen product list



SEA HERITAGE

SEA-FOAM...

MEDITERRANEAN GREATER AMBERJACK

Marinated with combawa, old fashioned tomatoes, broth of tomatoes and combawa

OYSTER FROM PAPIN FAMILY

Flavored with lemon, foam of citronella, braised leeks

ZUCCHINI BLOSSOM FROM JEAN CHARLE ORSO

"Aïgo boullido" flavored with marjoram

BRITTANY LOBSTER RAVIOLI

Fennel and anise broth

STRAWBERRY

Fresh herbs, meringue flavored with lemon cream

95 €

Menu must be chosen by all guests

The restaurant is open from 7:30 pm to 22:00 pm - The above rates are net and include taxes & service charges, drinks not included



Gluten free



Vegetarian

Do not hesitate to contact our Restaurant Manager to have the allergen product list



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

The restaurant is open from 7:30 pm to 22:00 pm - The above rates are net and include taxes & service charges, drinks not included



Gluten free



Vegetarian

Do not hesitate to contact our Restaurant Manager to have the allergen product list

LA PASSAGÈRE

RESTAURANT GASTRONOMIQUE



HÔTEL BELLES RIVES - RESTAURANT LA PASSAGÈRE
33, boulevard Edouard Baudoin - 06160 Juan Les Pins - FRANCE

T : +33 4 93 61 02 79 - info@bellesrives.com
www.bellesrives.com

