

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

31 €

 ZUCCHINI BLOSSOM FROM JEAN CHARLE ORSO

"Aïgo boullido" flavored with marjoram

29 €

 BRITTANY LOBSTER

Solliès figs, grilled leeks, redcurrant condiment with orange shavings

38 €

CRAB MEAT RAVIOLI

Colored with coral, platine caviar and verbena foam

35 €

SAIL AWAY

 GRILLED JOHN DORY

Artichoke and fennel perfumed with grilled coriander

54 €

SAFFRON CODFISH

Mashed potatoes flavored with marjoram (tribute to Arnaud Donckele)

45 €

ROASTED LAMB IN OLIVES CRUST

Gnocchi flavored with parsley and smoked anchovies

52 €

 POULTRY FROM DANIEL RAYMOND IN TWO SERVICES

Roasted breast with thyme, yellow peach from country side caramelized with dragée

Preserved leg, poultry consommé, chanterelles and fresh almond

50 €

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

PEACH	19 €
Poached with red fruits flavored with aloe vera, blackcurrant and vanilla ice cream	
RASPBERRIES	19 €
Fresh and dry fruits, vanilla biscuit, cottage cheese and Balsamique vinegar sorbet	
CHOCOLATE	19 €
Soufflé with Abiano dark chocolate, roasted pistachio ice cream	
 STRAWBERRIES	19 €
Fresh herbs, meringue flavored with lemon cream	
 APRICOT	19 €
Hot and cold with rice pudding infused with cherry blossom	
FIGS	19 €
Roasted and fresh, churros with lime flavor and preserved figs, fennel sorbet	

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

BRITTANY LOBSTER

Solliès figs, grilled leeks, redcurrant condiment with orange shavings

ZUCCHINI BLOSSOM FROM JEAN CHARLE ORSO

"Aïgo boullido" flavored with marjoram

CRAB MEAT RAVIOLI

Colored with coral, platine caviar and verbena foam

APRICOT

Hot and cold with rice pudding infused with cherry blossom

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

