



I love to share my cooking, which I elaborate together with my kitchen team. We are devoted to an ideal cuisine constantly changing, a moment of timelessness reflecting joy and emotion.

The genuine beauty of our region inspires us to propose an incredible culinary experience, highlighting the products of our local farmers and producers.

Aurélien Véquaud
La Passagère Chef

From our terrace overlooking the Great Blue, we have imagined an agreement dishes and wines that come only from islands of the Mediterranean.

We went to look in the most unusual places, grape varieties forgotten and some wines with strong personality, confidential production.

Set sail on a cruise of subtle flavors, where handcrafted wines elevate each meal into a unique and memorable experience.

Aymerick Verdy
Head Sommelier

GREEN LIGHT

THE MUSHROOM
Cazette hazelnut and kalamansi

THE LEEK
Nasturtium and lemon kosho

THE POTATO
Valbonne goat cheese and watercress

CAULIFLOWER MUSHROOM
Barley miso from the Provençal hinterland and lovage

MYRIAD AND STARS

175€

PAIRINGS BY OUR CHEF SOMMELIER

in five glasses (10cl)

BUZZ-FREE & BRILLIANT

80€

MEDITERRANEAN ISLANDS

130€

PRESTIGE

190€

The above rates are in euros net and include taxes, drinks not included

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

MER EN HERITAGE

ROASTED GAMBON

Plum from Haut-Var and velvet coral

GRILLED LISETTE

Mustard grains, sweet onion and laurel oil

THE SPIDER CRAB

Verbena foam and fennel

WILD FISH

Shellfish marinière and Oscietre caviar "Prunier"

MYRIAD AND STARS

195€

PAIRINGS BY OUR CHEF SOMMELIER

in five glasses (10cl)

BUZZ-FREE & BRILLIANT

80€

MEDITERRANEAN ISLANDS

130€

PRESTIGE

190€

The above rates are in euros net and include taxes, drinks not included

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GATEWAY INVITATION

A legendary journey along blue sea shores, where innovative Mediterranean flavors are highlighted in seven colors.

250€

PAIRINGS BY OUR CHEF SOMMELIER

in seven glasses (8cl)

MEDITERRANEAN ISLANDS

190€

PRESTIGE

260€

Menu must be chosen by all guests

The above rates are in euros net and include taxes, drinks not included

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CHEESE

FRESHLY PREPARED CHEESE, LAURENCE CHAULLIER 28€

BLACK OLIVES AND GARRIGUE VINAIGRETTE

SELECTION OF CHEESES 35€

ARTISANAL MATURED AND FRESH CHEESES

FISHERMEN

la Maison Giol, Mathieu Chapel, Laurent Daniel,
Jean-Marie Pédron, Antonie, James de la poissonnerie de Puget-sur-Argens,
Top Méditerranée

BUTCHERS

Boucherie Agricole (meat from France)

MARKET GARDENERS

Luca from Provençal market, Christian Boselli, Sandra Prat, L'agrumiste,
La Pousseraie, Romain pour la maison Terroir Truffes, Famille Bastelica

SAUNIER

Fleur de sel de Noirmoutier from Nicolas Benetreau

SAFFRON PRODUCER

Emmanuelle Poulain du Jas des Rochers

HORTICULTURIST

Matthias Meilland pour les Roses Belles Rives ®

CHEESE MASTERS & MONGERS

Fromagerie Mons, Laurence Chaullier for the Brousse du Rove and fresh cheese
Ferme Jean-Noël Castaing for the sheep milk from vallée d'Ossau