



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***

TOMATO FROM PROVENCE  
Refreshed with marigold and floral vinegar

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ASPARAGUS FROM PROVENCE  
Cazette hazelnut and capers flowers

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THE POTATO  
Valbonne goat cheese, lemon and basil

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STUFFED MOREL  
Caramelised onions and marjoram oil

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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***

### FLAMMED LISETTE

Confit tomatoes, rocket and local lemon

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### THE SPIDER CRAB

Verbena foam and fennel

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### ROASTED LANGOUSTINE

Elderflower, grapefruit and brocoletti

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### WILD FISH

Shellfish marinière and Osciètre prestige caviar

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### 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

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



## ***GATEWAY INVITATION***

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

250€

## ***PAIRINGS BY OUR CHEF SOMMELIER***

in eight 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 Marconcini, 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

**HOTEL BELLES RIVES – RESTAURANT LA PASSAGÈRE**

Open from Wednesday to Sunday, from 7:30pm to 10:00pm