



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

In continuity with the cuisine, my pastry is instinctive and sensitive, guided by the seasons and
emotion.

I seek the balance between precision and spontaneity, between pure indulgence and elegance.

Each dessert is conceived as an imprint, a memory that extends the experience of the meal.

Inspired by what surrounds us, between tradition and modernity, my pastry expresses itself
through a final note that is honest, vibrant and sincere.

Johann Kleiber
Pastry chef

HOTEL BELLES RIVES – RESTAURANT LA PASSAGÈRE
Open from Wednesday to Sunday, from 7:30pm to 10:00pm

GREEN LIGHT

TOMATO FROM PROVENCE

Refreshed with marigold and floral vinegar

GREEN BEANS

Fresh almonds, ajo blanco

ANTIBOISE

From Today's Market, saffron butter

MUSHROOM

Truffle, hazelnut Cazette, marjoram

CHERRY

Isigny cream, cherry blossom

GRILLED BREAD

Vanilla from Tahiti, cider vinegar

175€

PAIRINGS BY OUR CHEF SOMMELIER

in five glasses(10cl)

BUZZ-FREE & BRILLIANT

Alcool free
80€

MEDITERRANEAN ISLANDS

130€

PRESTIGE

190€

MER EN HÉRITAGE

FLAMMED LISETTE

Confit tomatoes, rocket and local lemon

MEDITERRANEAN RED PRAWN

Peach, summer zucchini, velvet coral

BLUE CRAB "UNDER ROCK"

Fennel, verbena

SKATE WING

Sorrel, basil, truffle

FRAGRANCE

Strawberry from Carros, rose, geranium

TUMA YELLOW 70% CHOCOLATE

Curry plant, cocoa balsamic

195€

PAIRINGS BY OUR CHEF SOMMELIER

in five glasses(10cl)

BUZZ-FREE & BRILLIANT

Alcool free

80€

MEDITERRANEAN ISLANDS

130€

PRESTIGE

190€

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 seven glasses (8cl)

MEDITERRANEAN ISLANDS

190€

PRESTIGE

260€

BUZZ-FREE & BRILLIANT

Alcool free

105€

Menu must be chosen by all guests

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

CHEESES

FRESHLY PREPARED CHEESE, LAURENCE CHAULLIER 28€

BLACK OLIVES AND GARRIGUE VINAIGRETTE

SELECTION OF CHEESES 35€

ARTISANAL MATURED AND FRESH CHEESES

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FISHERMEN

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

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

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