

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
bellesrives.com





Chef de Cuisine : Aurélien VÉQUAUD

WEIGH ANCHOR

 WILD GREY MULLET	35 €
Marinated with sudachi lemon and pepper mint	
 LANGOUSTINE	42 €
Cooked in a salt crust, smoked with chestnuts and parsley	
● ARTICHOKE	46 €
Old parmesan cheese tart with truffle and lovage oil	
MEDITERRANEAN CRAB	40 €
Open ravioli, platine caviar, rosemary foam	

SAIL AWAY

 SEA SCALLOP	65 €
Pear and mushrooms, cazette hazelnut oil sauce	
RED MULLET	60 €
Flam-burnt in a "Boui-abaisso" way, rockfish broth infused with lemon grass	
ALPILLES LAMB	58 €
Saddle into linseed and Nori seaweed crust, glazed salsify and sage anchovy marinade	
 ROASTED PIGEON	54 €
Countryside figs, melty carrot and puffed quinoa	

CHEESE

ARTISANAL MATURED AND FRESH CHEESES by Eric Gayraud à Valbonne	18 €
HOMEMADE KNEADED FRESH BREADS	

The restaurant is open from 12:30 pm to 2 pm and from 7:30 pm to 9:30 pm - The above rates are net and include taxes & service charges, drinks not included

 Gluten free ● Vegetarian

Meats originate : France (pigeon, 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

CHANTECLER APPLE Oven cooked, frangipane biscuit, cider foam, crispy caramel	19 €
MADAGASCAR'S VANILLA Caramelized waffle, vanilla mousse and ice cream	21 €
MEDITERRANEAN LEMON Soufflé minute, kalamansi sorbet	23 €
65% KALINGO CHOCOLATE Various textures, crispy tubes, cardamom steam, arabica ice cream	20 €
WILLIAMS PEAR Sugar sphere stuffed with pear baba and puff corn	20 €

Please order your desserts at the beginning of your meal

WITH THE DESSERT

Wine (10 cl)	
Apinae - Lazio - Italiy	16 €
Strohwein - Neusiedlersee - Austria	16 €
Vin d'Autan - Robert Plageoles - Sud Ouest - France	25 €
Pinot Gris Cuvée spéciale Z.Humbrecht - Alsace - France	95 €





INSPIRATION MENU

JERUSALEM ARTICHOKE

Soufflé and velouté with walnut oil, truffle foam

ROASTED SEA BASS

Mushroom salpicon and salicornia

CHANTECLER APPLE

Oven cooked, frangipane biscuit, cider foam, crispy caramel

LUNCH MENU

from Wednesday to Saturday

48 €

starter + main course
OR
main course + dessert

55 €

starter
main course
dessert





SEA HERITAGE

SEA-FOAM...

WILD GREY MULLET

Marinated with Sudachi lemon and pepper mint

MEDITERRANEAN TUNA

Citrus rind cream, grilled pomelos

HALIOTIS

Shellfish broth with lemon grass, smoked swordfish

ROASTED SEABASS

Caramelized endive, truffle

MADAGASCAR'S VANILLA

Caramelized waffle, vanilla mousse and ice cream

105 €

Menu must be chosen by all guests

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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

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