

LA PASSAGÈRE



RESTAURANT GASTRONOMIQUE



AURÉLIEN VÉQUAUD - « GRAND CHEF DE DEMAIN » - GAULT & MILLAU 2019
Executive Chef of the Restaurant La Passagère

STEVE MORACCHINI - BEST PASTRY CHEF OF THE YEAR - GAULT & MILLAU 2016
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




Open from Wednesday to Sunday from 7:30 pm to 9:30







Executive Chef : Aurélien VÉQUAUD
« Grand Chef de Demain » - Gault & Millau 2019

WEIGH ANCHOR

 IMPERIAL BLACK FISH	36€
« Rose Belles Rives » blossom and Buddha's hand	
KING PRAWNS	49€
Heart braised, broad beans and marinated grapefruit	
 GREEN ASPARAGUS	34€
« Sandra Prat » bergamot flavors, marigot and alpine yogurt sabayon	
 MEDITERRANEAN CRAB	48€
Open ravioli, osetra caviar, rosemary foam	

SAIL AWAY

 GROUPER	54€
Braised, lemongrass and shellfish broth and spring vegetables	
 JOHN DORY	62€
Candied in Orange and Ucciani's Saffron, Roques-Hautes's stem-lettuce and herbal ravioli	
SISTERON LAMB	56€
Saddle into linseed and Nori seaweed crust, glazed celery and smoked anchovies	
SQUAB	64€
Roasted with savory, beetroot flavored with orange, barbajuan with leg of squab and lardo di Colonnata	

CHEESE

Artisanal matured and fresh cheeses by Eric Gayraud à Valbonne Homemade Kneaded fresh breads	19€
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The above rates are net and include taxes & service charges, drinks not included

 Gluten free •  Vegetarian  Chef's signature dish

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

MACAÉ 62% ORGANIC CHOCOLATE FROM BRAZIL Salt flower cocoa files , intense black chocolate cream and roasted coriander	21€
NICE'S CITRUS Coffee and orange cream, crispy of honey, marsala and coffee sabayon	21€
 ORGANIC AGRICULTURE LEMON Soufflé minute, kalamansi sorbet	25€
CHANTECLER APPLE Like a tatin, dill cookie and cider vinegar with chips of melting meringue	21€
MILK FROM VALBONNE'S GOAT STABLE Vanilla cream, raw milk foam, candied butternut and pecan nuts caramel	21€

Please order your desserts at the beginning of your meal

WITH THE DESSERT

Wine (10 cl)

Strohwein - Neusiedlersee - Autriche	16€
Vin d'Autan - Robert Plageoles - Sud Ouest - France	25€
Icewine - Ziraldo - Niagara - Canada	25€
Pinot Gris Cuvée spéciale Z.Humbrecht - Alsace - France	95€

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INSPIRATION MENU

GREEN ASPARAGUS

« Sandra Prat » bergamot flavors, marigot and alpine yogurt sabayon

CORB

Raw mushrooms shavings and caramelized juice

GRAPEFRUIT

Saffron foam, melting meringue with zest and candied citrus

75€



SEA HERITAGE

IMPERIAL BLACK FISH

« Rose Belles Rives » blossom and Buddha's hand

MEDITERRANEAN CHROMIS

Candied lemon and crispy radish, Nori seaweed

HALIOTIS

Grasse spirulina broth, smoked swordfish and mineral herbs

CORB

Glazed, raw mushrooms from Christian Boselli

MEDITERRANEAN LEMON

Soufflé minute, kalamansi sorbet

125€

Menu must be chosen by all guests

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GETAWAY INVITATION

This seven course tasting menu is based on our Chef's inspiration.
A culinary adventure to discover local products from our land and sea.

150€

Menu must be chosen by all guests

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