

LA PASSAGÈRE

RESTAURANT GASTRONOMIQUE



AURÉLIEN VÉQUAUD

Belles Rives Executive Chef

STEVE MORACCHINI

Group Belles Rives Pastry Chef

HÔTEL BELLES RIVES - RESTAURANT LA PASSAGÈRE - #BELLESRIVES

Open from Wednesday to Sunday, from 7.30 pm to 10.00 pm.





A WORD FROM CHEF AURÉLIEN VÉQUAUD

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.

Our friends

FISHERMEN : Mathieu Chapel, Romain Dutriau and the fish market of Puget-sur-Argens

BUTCHERS : Boucherie Agricole, Titou for butchery La Réserve

MARKET GARDENERS : Marielle Marconcini, Jean Charles Orso, Christian Boselli, Sandra Prat, La Pousseraie, Horticultural high school of Antibes, Valérie et Sébastien for the psiruline of Grasse, Romain for Terroir Truffles

FLOUR : Sandrine Giraud

SAFFRON PRODUCER: Emmanuelle Poulain from Le Jas des Rochers

HORTICULTURIST : Matthias Meilland for Roses Belles Rives ®

CHEESE MASTERS & MONGERS : Mons cheese factory, Thomas Métin



GREEN LIGHT

PROVENÇAL TOMATO

Marigold and galanga

RED BEETROOT

On the coals and with lovage

THE POTATO

Valbonne goat cheese and mace broth

GREEN BEANS

Salicornia and citrus nage

MYRIADES AND STARS

155 €

Menu must be chosen by all guests

The above rates are net and include taxes & service charges, drinks not included

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



MER EN HERITAGE

MEDITERRANEAN TUNA

Confit tomato and rocket vinaigrette

LANGOUSTINE

Grilled zucchini and calamondi sauce

THE SPIDER CRAB

Verbena foam, platine caviar

WILD FISH

Green beans et plankton butter

MYRIADES AND STARS

195 €

Menu must be chosen by all guests

The above rates are net and include taxes & service charges, drinks not included

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GATEWAY INVITATION

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

235 €

Menu must be chosen by all guests

The above rates are net and include taxes & service charges, drinks not included

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CHEESES

SELECTION OF CHEESES

32€

ARTISANAL MATURED AND FRESH CHEESES

FRESHLY KNEADED AND COOKED BY OUR CARE bread

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