

LA PASSAGERE

RESTAURANT GASTRONOMIQUE



AURELIEN VEQUAUD

Belles Rives Executive Chef

STEVE MORACCHINI

Group Belles Rives Pastry Chef

A WORD FROM CHEF AURELIEN VEQUAUD

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, Mare Nostrum, Maison Giol and Puget-sur-Argens' fish shop

BUTCHERS : Boucherie Agricole (meat from France)

MARKET GARDENERS : Marielle Marconcini, Christian Boselli, Sandra Prat, L'agrumiste, La Pousseraie, Valérie and Sébastien for spirulina of Grasse, Romain for maison Terroir Truffles, Famille Bastelica

SAUNIER : Salt flower of Noirmoutier of Nicolas Benetreau

SAFFRON PRODUCER: Emmanuelle Poulain du Jas des Rochers

HORTICULTURIST : Matthias Meilland for Roses Belles Rives ®

CHEESES MASTERS & MONGERS : Fromagerie Mons

HOTEL BELLES RIVES - RESTAURANT LA PASSAGERE - #BELLESRIVES

Ouvert du mercredi au dimanche, de 19h30 à 22h00





GREEN LIGHT

LOCAL GREEN PEAS
Refreshed with orange blossom

STUFFED MOREL
Caramelised onions and marigold flower oil

THE POTATO
Valbonne goat cheese and wild garlic

ASPARGUS FROM PROVENCE
Nori seaweed, samphire and borage herbs

MYRIAD AND STARS

165 €

PAIRINGS BY OUR CHEF SOMMELIER

in five glasses (11cl)

MEDITERRANEAN ISLANDS

130€

PRESTIGE

190€

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

Nasturtium and smoked fish bones vinegar

ROASTED LANGOUSTINE

Eldelflower, grapefruit and brocoletti

THE SPIDER CRAB

Verbena foam, platine caviar

WILD FISH

Local green beans and plankton

MYRIAD AND STARS

195 €

PAIRINGS BY OUR CHEF SOMMELIER

in five glasses (11cl)

MEDITERRANEAN ISLANDS

130€

PRESTIGE

190€



GATEWAY INVITATION

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

240 €

PAIRINGS BY OUR CHEF SOMMELIER

in seven glasses (11cl)

MEDITERRANEAN ISLANDS

190€

PRESTIGE

260€

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

35€

ARTISANAL MATURED AND FRESH CHEESES

FRESHLY KNEADED AND COOKED BY OUR CARE BREAD