

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 : the fisheries of Menton and the fish market of Puget sur Argens

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

FLOUR : Sandrine Giraud

SAFFRON PRODUCER: Emmanuelle Poulain from Le Jas des Rochers

HORTICULTURIST : Matthias Meilland for Roses Belles Rives ®

CHEESES & RIPENERS : Carole from La Marmite Végétale, Thomas Métin



GREEN LIGHT

BROWN MUSHROOM FROM BOSELLI'S FAMILY

Figs leaves yogurt

SLOWLY COOKED BEETROOT

Wild strawberries and livèche oil

ARTICHOKE FROM PROVENCE

Buckwheat and Kalamata olives

MARINATED TOMATO

With basil from our garden, fresh truffle

MYRIADES AND STARS

145 €

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

GRILLED MEDITERRANEAN SERIOLE

Purple artichoke and tomato reduction

SHELLFISH « MARINIÈRE »

Samphire and green beans from Antibes' market

SPIDER CRAB RAVIOLI

Platine caviar, verbena mousse

ROASTED DENTI

Girolles mushrooms, hyssop and black truffle

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 surprising and Mediterranean flavors are highlighted in six colors
according to the inspiration of our Chef.

225 €

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	28€
ARTISANAL MATURED AND FRESH CHEESES by Thomas Métin in Vence	
FRESHLY KNEADED AND COOKED BY OUR CARE bread	
BLACK TRUFFLE upon request	with supplement

WINES DESSERTS

(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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