

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



COULEURS PRIMAVERA

in three courses

SLOWELY COOKED BEETROOT

Wild strawberries and lovage oil



LANGOUSTINE

Provençal asparagus, samphire and platine caviar



MYRIADS AND STARS

135 €

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



COULEURS PRIMAVERA

in four courses

SLOWELY COOKED BEETROOT

Wild strawberries and lovage oil

MORELS MUSHROOM

Wild blackberries, black garlic cream and hazelnut

LANGOUSTINE

Provençal asparagus, samphire and platine caviar

MYRIADS AND STARS

165 €

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

A light blue line-art illustration of a boat with a sail, navigating through stylized waves. The waves are represented by curved lines and some solid-colored areas at the bottom.

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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