

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 PRODUCEUR: 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

ARAUCANA'S EGG

Fennel broth and saffron from Cipières

JERUSALEM ARTICHOKE

Honey roasted with black wheat, hop mousse and mandarin marigold

GRILLED CEP

Fresh pasta and Cazette hazelnut, great burnet flower broth

MYRIADES AND STARS

130 €

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

WILD BLACK MULLET

Agastache sorbet and absinthe jelly

SHELLFISH « MARINIÈRE »

Roasted cauliflower, spirulina and cockles' tongues

SPIDER CRAB RAVIOLI

Platine caviar, verbena mousse

LOBSTER

Slowly cooked, roasted celery and nutmeg flower broth

MYRIADES AND STARS

185 €

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.

215 €

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

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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