

# LA PASSAGERE

RESTAURANT GASTRONOMIQUE



## AURÉLIEN VÉQUAUD

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 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 Meiland for Roses Belles Rives ®

**CHEESE MASTERS & MONGERS** : Mons cheese factory, Thomas Métin

**HOTEL BELLES RIVES - RESTAURANT LA PASSAGERE - #BELLESRIVES**

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





## TRAVEL INITIATION

A three-part menu, featuring the culinary choices of our Executive Chef Aurélien Véquaud followed by the Myriades and Stars of our Pastry Chef Steve Moracchini

125 €

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



## GREEN LIGHT

### MUSHROOM

Grilled chesnut and kalamansi sabayon

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### JERUSALEM ARTICHOKE

White truffle and sorrel

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### THE POTATO

Valbonne goat cheese and mace broth

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### GREEN BEANS

Salicornia and citrus nage

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### MYRIADES AND STARS

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155 €

Menu must be chosen by all guests

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

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## MER EN HERITAGE

### MEDITERRANEAN TUNA

Buddha's hand and toasted sesame

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### LANGOUSTINE

Mushroom praliné and calamondì sauce

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### THE SPIDER CRAB

Verbena foam, platine caviar

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### WILD FISH

Green beans et plankton butter

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### MYRIADES AND STARS

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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

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



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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

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SELECTION OF CHEESES

32€

ARTISANAL MATURED AND FRESH CHEESES

FRESHLY KNEADED AND COOKED BY OUR CARE bread