

# 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**

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





## APERCU PARTICULIER

### THE MUSHROOM

Spelt, kalamansi and marjoram oil

### WILD FISH

Local green beans and plankton

### MYRIAD

135 €

### PAIRINGS BY OUR CHEF SOMMELIER

in three glasses (9 cl)

MEDITERRANEAN ISLANDS

70€

PRESTIGE

110€

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

### PROVENCALE TOMATO

Refreshed with marigold flower and floral vinegar

### THE MUSHROOM

Spelt, kalamansi and marjoram oil

### THE POTATO

Valbonne goat cheese and watercress

### LOCAL GREEN BEANS

Herbs from our coasts and sea lettuce

### MYRIAD AND STARS

165 €

### PAIRINGS BY OUR CHEF SOMMELIER

in five glasses (9 cl)

MEDITERRANEAN ISLANDS

130€

PRESTIGE

190€

The above rates are net and include taxes & service charges, drinks not included  
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## MER EN HERITAGE

### MEDITERRANEAN LISETTE

Smoked fish bones vinegar and rocket salad

### MATURATED LANGOUSTINE

Finger lime nage and Buddha's hand

### 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 (9 cl)

MEDITERRANEAN ISLANDS

130€

PRESTIGE

190€

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 innovative Mediterranean flavors are highlighted in seven colors.

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240 €

### PAIRINGS BY OUR CHEF SOMMELIER

in seven glasses (9 cl)

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

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FRESHLY PREPARED CHEESE	28€
BLACK OLIVES AND GARRIGUE VINAIGRETTE	
SELECTION OF CHEESES	35€
ARTISANAL MATURED AND FRESH CHEESES	