

LE MAS DE PIERRE

SAINT-PAUL-DE-VENCE

## A new gourmet union at Le Mas de Pierre

**As of March 1st 2011, La Table de Pierre will be inaugurating a new collaboration between the skill of Emmanuel Lehrer, head chef, and expertise of the equally famous Michel Rostang.**

In fact, Emmanuel Lehrer, eager to set up a reference table, is now entering into a gastronomic partnership with a top name in French cuisine - Michel Rostang, chef of the namesake Parisian restaurant, who was awarded 2 Michelin stars and named Grand Chef by Relais & Châteaux.

### **Michel Rostang, in short:**

*The Grenoble native, son of Jo Rostang (La Bonne Auberge), who was awarded three Michelin stars in Antibes, set out very early to conquer Paris (Lasserre and Lucas Carton). Chef Michel Rostang then opened his first restaurant in 1978, at 20 rue Rennequin in the 17<sup>th</sup> arrondissement. In 1979, he received his first star, then a second in 1980 for his talent and his cuisine, rich in flavour. Michel Rostang enjoys marrying creative cuisine and home cooking. He has soul. And it is in tasting his creations that one comes to understand the magical balance between traditional cuisine - as the basis, and the dash of the contemporary he adds to his dishes. He celebrates the union between cooked and raw, crisp and tender, earth and sea and honours all regions, with a certain predilection for Provence, through his refined and delightful dishes...*

**He defines it simply: "Taste the finer things in life"**

And because La Table de Pierre is part of the finer things in life, the partnership was evident!

Emmanuel and Mr Rostang want to create a menu that is inspired, tasty, and shows their passion for food. In an ongoing quest for perfection, Emmanuel's cuisine is a perfect complement to that of Mr Rostang: **simple and generous.**

At **La Table de Pierre**, classic and modern aromas blend perfectly. Emmanuel welcomes you to his romantic restaurant, with its rich fabrics and soft lighting, beautifully decorated with a collection of art objects.

A delicious menu in the spirit of the cuisine of Emmanuel and Mr Rostang lists dishes that seem simple, but will reveal themselves to be treasures of finesse and unique flavours, such as: *Duck Foie Gras pressed with fresh garden figs, others on vanilla skewers and caramelized with Muscovado sugar, Sautéed veal fillet, mashed butternut squash as a contemporary tart with autumn vegetable and "Michel Rostang's dauphinois potatoes and the Mediterranean hake and tournedos with basil cooked in brown butter, crushed "Camus" artichoke in olive oil and roasted bites of artichoke*, which are gastronomy classics with contemporary accents.

For dessert, be sure to try *the hot creamy verbena soufflé made with verbena picked directly from the garden and the lemon sherbet* of our Pastry Chef Phillipe Rigaut. And to accompany these dishes, you can rely on the advice of the head sommelier, Pascal Morel, who has a well-stocked wine cellar (190 references and over 2.000 bottles).

Open for dinner Tuesday through Saturday. The tasting menus start at 65 euros per person.

The new **Bistrot de Pierre**, will be much more than a new restaurant—it will be a convivial place for dining and soon the must-go address in Saint Paul de Vence...

Epicures can treat themselves to delicious meals for lunch or dinner in this lively place. In winter, you can enjoy the warmth of the grill and cool air in the garden in summer.

A gourmet restaurant with a warm, friendly atmosphere offers you a simple and delicious menu with complete meals including Starters, main dish or desserts starting at 35 euros per person.

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