



LA TABLE DE PIERRE

By our Chef Emmanuel Lehrer

« Goutez aux belles choses de la vie »

Our Local Partners

Olive oil & others

Vinegar - Léonore Ifrah, Guillaumes (06)

Virgin Olive oil from Nice - Remy Rouch, St Blaise (06)

Charcuterie, Condiment - Gérard Grech, Carros (06)

Garden side

Einkorn - Florence Bonnard, Sallagriffon (06)

Peasants - Patrick Massi, Cagnes sur Mer (06)
- Jesus Rosa, St Isidore (06)
- Christophe Barberis, Roquette sur Siagne (06)

Our Meat, Fish & Pastures

Sheep cheese & yogurt - Dominique Girod, Bergerie du Gourdan, Besseuge (06)

The organic egg - La Plume Blanche - Vence (06)

Fish - Menton (06)

Goat cheese - Georges Monteiro, Peymeinade (06)

Cow cheese & yogurt - Flore Jérôme & Nicolas Rondi - La ferme des Gastres - Roubion (06)



Starters

Foie Gras - from Chalosse

24 €

Candied figs and beef chuck with herbs from our garden

Organic Egg - from Vence

18 €

Soft, creamy Jerusalem artichoke, romanesco broccoli and summer truffle

Meagre - fish from Mediterranean

22 €

Ceviche, beetroots, autumn fruits and yuzu-blueberry dressing

Chanterelle & Chicken Oysters

21 €

Crispy tartlet, red onion pickles, porcini soup with foie gras



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Main Course

<i>Scorpion fish</i> - from Mediterranean sea	32 €
Roasted, "barigoule " artichokes with Timute berries , Sardinian Fregola with Iberian chorizo	
<i>Brill</i> - from small boat	38 €
Low-temperature cooked, pumpkin and passion fruits	
<i>Beef filet</i> - Simmental	36 €
Beech wood smoked, spiced roasted quince, roots chervil	
<i>Lamb Striploin</i> - Scottish	30 €
Young spinach, chicory, walnuts and polenta Valzugana	
<i>Chard</i> - From Cagnes Sur Mer	28 €
Vegetable ravioli on the inspiration of a "Trouchia Niçoise", artichokes broth with Cubebe pepper	



Cheese

<i>Our selection</i> - Raw milk from the country	19 €
Sheep, goat, cow and homemade jam	



Dessert

By our Pastry chef Jean-Luc Kenneally

<i>Grand Marnier Liqueur</i> - Cordon Rouge	18 €
Hot soufflé, orange marmalade from our garden, vanilla and bitter orange ice cream	
<i>Pear</i> - William	17 €
Poached pear in the blackcurrant juice, einkorn shortbread, pecan nuts ice cream	
<i>Blackberry</i> - from south of Alps	15 €
Hazelnut crumble, lemon espuma and blackberry sorbet	
<i>Milk chocolate 51%</i> - Riachuelo plantation of Brazil	19 €
Praliné with cocoa nibs, ginger chocolate sauce	
<i>Sorbet & Ice cream</i> - Homemade	21 €
Tasting of 6 perfumes of the day	