



# LA TABLE DE PIERRE

CUISINE GASTRONOMIQUE PROVENCALE

By Emmanuel Lehrer - Chef de cuisine

« Goûtez aux belles choses de la vie »

## Our Local Partners

### *Garden side & others*

*Vinegar* - Léonore Ifrah, Guillaumes (06)

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

*Charcuterie, Condiment* - Gérard Grech,  
Carros (06)

### *Einkorn and honey*

- Florence Bonnard, Sallagriffon (06)

*Peasants* - Patrick Massi, Cagnes sur Mer (06)

- Les légumes de St Paul, Pascale & Gilles Fenochi,  
St Paul de Vence (06)

Maraîche- Christophe Barberis,  
Roquette sur Siagne (06)dgfrg Siagne (06)

### *Meat, Fish & Dairy*

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

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

*Fish* – Les pecherie de Menton, Menton (06)

*Goat cheese* - Georges Monteiro, Peymeinade (06)

*Cow cheese & yogurt* - Flore Jérôme & Nicolas

Rondi - La ferme des Gastres - Roubion (06)

« Chèvre » - Georges Monteiro, Peymeinade (06)

*Cheesemonger*- Thomas Métin, Vence (06)

*Butcher* - Julien Davin

Boucherie Parisienne Formia (Monaco)

### *Charcuteries, Condiment*

- La Cambuse, Davide Dalmasso, Antibes (06)



## Inspiration Menu

85€

*This menu reflects the culinary identity of our chef in five  
services*

Let us surprised you with some seasonal products from our local partners and  
aromatic herbs from our gardens

Menu for 2 people minimum  
Last order before 9.15pm



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## Starters

<i>Foie Gras - from Chalosse</i> Artichokes, hazelnut and cocoa	22 €
<i>Organic Egg - from Vence</i> Green and white asparagus, creamy nettles and bacon "Guanciaie di Colonnata"	18 €
<i>Oyster Papin &amp; Corsica Seabream</i> samphire, kumquat from our garden and iodized emulsion	24 €
<i>The Trout from Cians - Mercantour</i> Candied, nori condiment, cream of parsley, quail eggs and caviar "Perlita"	26 €
<i>Chanterelle mushrooms</i> Fine crispy tartlet, spinach and mushroom broth	22 €



## Mains Course

<i>Scorpion fish - from Mediterranean</i> Shells, smoked haddock, green asparagus from Provence and spelt from Sallagriffon	36 €
<i>Lobster &amp; chicken oyster</i> Roasted, chanterelle, candied orange and Sardinian fregola pasta with tarragon	42 €
<i>Beef - from France</i> Filet, foie gras with mushrooms, candied shallot and smoked potatoe mousseline	38 €
<i>Lamb - from France</i> Saddle stuffed with tomatoes and basil, grilled eggplant caviar and chickpeas panisse from Nice	32 €
<i>Artichoke- vegetarian dish</i> Barigoule style, carrots, vegetable sauce	28 €



## Garnish

<i>Delicatesse Potatoes - candied with olive oil</i>	12 €
<i>Organic Spelt- risotto style</i>	12 €
<i>Spring Vegetables - with olive cream</i>	12 €
<i>Green and white Asparagus - with olive oil from Nice</i>	14 €



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## Chef's Selection

For 2

### *Fish of the day*

*Seabass*

60€/pers

*John Dory*

58€/pers

*Fish of the day from our local fishermen*

*Price following the season*

### *Race Meat*

*Tomahawk beef rib - Angus Aberdeen*

62€/pers

*White veal rib - from Piedmont*

55€/pers

*Piece of meat - from local farmer*

*Price following the season*

Served with candied potatoes with olive oil,

Vegetables of our local farmers with olive paste from Remy Rouch



## Cheese

*Our selection - Raw milk from the country side*

19 €

Sheep, goat, cow



## Desserts

*By our Pastry chef Jean-Luc Kenneally*

*Black Chocolate 64%*

17 €

Raspberry, yuzu and caramelized cocoa bean ice cream

*Lemon thyme – from our garden*

16 €

Soufflé, cottage cheese ice cream

*Chard – specialty*

15 €

inspiration of a pie with chard, honey and pine nuts ice cream

*Strawberries – from our region*

18 €

Vacherin, poached rhubarb, Chantilly cream with licorice

*Sorbet & Ice cream - Homemade*

21 €

Tasting of 5 flavors of the day

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Origin of Simmental beef

- Beef filet : France
- Angus beef : Scotland
- Veal from Piémont : Italie

ALL OUR DISHES ARE HOMEMADE AND PREPARED ON  
SITE FROM RAW PRODUCTS

A list of allergens present in dishes is at  
your disposal