



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)



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Starters

Foie Gras - from Chalosse
Semi-cooked and figs marmalade

24 €

Organic Egg - from Vence
Cooked at 64°C, wild mushrooms, hazelnut and summer truffle

20 €

Croaker- from Corsica
Raw, local zucchini, olives, yuko and combava juice

24 €

Pumpkin- from the countryside
Creamy soup, pistachio and avocado oil, goat cheese fiscelle

18 €



Main Courses

Sea Bream - from the Mediterranean Sea
Cooked on the skin, spiced lentils and summer vegetables

30 €

Swordfish- from the Mediterranean Sea
Cooked on the plancha, piperade with Espelette pepper, Sardinian fregola pasta with tarragon

34 €

Beef Filet - from France
Tournedos, barrigoule artichokes, mashed potatoes with summer truffle

36 €

Farm Poultry- from France
Supreme, creamy carrot with nutmeg, bacon from Colonata, Paimpol white beans with Iberian chorizo

30 €



Seasonal Garnish

Mashed Potatoes - with summer truffle

12 €

Summer Vegetables - Natural

10 €

Paimpol White Beans - with Iberian chorizo

10 €



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The Selection of the Chef

For 2

Fish of the day

Seabass

58 €/pers

John Dory

58 €/pers

Race Meat

Beef Chateaubriand – From France

58 €/pers

Rack of Lamb - from l'Esterel

60 €/pers

Served with mashed potatoes with summer truffle, glazes vegetables of our local farmers, from Remy Rouch



Cheese

Our selection - Raw milk from the countryside

14 €

Sheep, goat, cow



Desserts

By our Pastry chef Jean-Luc Kenneally

Grand Marnier- Cordon Rouge

18 €

Hot soufflé, citrus sorbet from the garden

Figs – From Provence

14 €

Hazelnut pie and pistachio ice cream

Chocolate– Caranoa 55%

14 €

Éclair, puff pastry, salted butter caramel and chocolate ice cream

Sorbet & Ice cream - Homemade

16 €

Tasting of 5 flavors of the day