



***Inspired by his travels around the world,
Chef Maxime Leconte combines unexpected flavors with
local products from our beautiful Provence.***

Côté Jardin & autres Maraîchers

Christophe Barberis, Roquette sur Siagne (06)

Patrick Massi, Cagnes sur Mer (06)

Miel de Saint Paul

Antoine Matarasso (06)

Pâte d'olives, Huile d'olives

Vierge de Nice

Remy Rouch, St Blaise (06)

**Micros pousses d'herbes et
salades**

Jessica Sender Montauroux (83)

Chocolaterie de la Côte d'Azur

Maison Duplanteur Grasse (06)

Viandes, Poissons & Pâturages

Fromages & yaourts

« Brebis » Catherine Fleury (83)

« Vache » La Pastourelle (83)

« Chèvre » Georges Monteiro, Peymeinade (06)

Fromager affineur Thomas Métin, Vence (06)

Le poisson Les pêcheries, Menton (06)

Caviar Ethic Ocean Maison Kaviari(75)

Viande de race Julien Davin

Boucherie Parisienne Formia (Monaco)

Charcuteries, Condiments

La Cambuse, Davide Dalmasso, Antibes (06)

Viande Maturée Label Héritage



LA TABLE DE PIERRE

CUISINE GASTRONOMIQUE PROVENCALE

A LA CARTE **To start...**

- Organic Gambero 38
Creamy peas, cottage cheese, matcha tea & yuzu lemon
- Country asparagus 24
One roasted / the other lactofermented, morels, Nice beer gel & Koji sauce
- Heritage milk-fed veal 36
Tartare seasoned with squid sauce, homemade black garlic condiment

From sea to land

- Mediterranean Pollack in Kobujime 38
Fennel & watercress, local olive condiment, laska sauce, & shellfish
- Paleron matured Heritage label 48
Cream of barley, variation of onions, 75 days' juice with whiskey vinegar
- Duck 38
Cooked in its broth with tamarind, celeriac & black apple

Cheese board

- With local raw milk according to the season 24
Ewe, goat, cow and local condiments

The desserts

- Pineapple-Shiso & quinoa 17
Poached at low temperature, quinoa texture,
Purple shiso vinaigrette, all served with a homemade Tepache
- Strawberry & Chocolate Guanaja 70% 19
Crispy cocoa tuile, dark chocolate namelaka, almond crumble,
and mint ice cream from our garden
- Around Rhubarb... 18
A delicious variation ...with rhubarb sorbet, cereal granola and ginger condiment



LA TABLE DE PIERRE

CUISINE GASTRONOMIQUE PROVENCALE

MENUS according to the inspiration of Chef Maxime Leconte...

Discovery...

90

Country asparagus

One roasted / the other lactofermented, morels, Nice beer gel & Koji sauce

Duck

Cooked in its broth with tamarind, celeriac & black apple

The Selection - With local raw milk according to the season

Ewe, goat, cow and local condiments

Pineapple-Shiso & quinoa

Poached at low temperature, quinoa texture, fermented cream,
Purple shiso vinaigrette, all served with a homemade Tepache

Over the seasons...

110

Organic Gambero

Creamy peas, cottage cheese, matcha tea & yuzu lemon

Mediterranean Pollack in Kobujime

Fennel & watercress, local olive condiment, laska sauce, & shellfish

Paleron matured Heritage label

Cream of barley, variation of onions, 75 days' juice with whiskey vinegar

Strawberry & Chocolate Guanaja 70%

Crispy cocoa tuile, dark chocolate namelaka, almond crumble,
and mint ice cream from our garden

Signature...in 6 courses

140



Healthy...in 3 courses

90

Origin of meat:
- Beef: France
- Veal meat: France
- Bobbin: France

All our dishes are homemade and prepared on site from raw products.
Net prices including service, excluding drinks

A list of allergens present in the dishes on the menu is available