



LA TABLE DE PIERRE

CUISINE GASTRONOMIQUE PROVENCALE

By Maxime Leconte

Our Market Gardner

Christophe Barberis, Roquette sur Siagne (06)

Patrick Massi, Cagnes sur Mer (06)

Honey from Saint Paul de Vence

Antoine Matarasso (06)

Olive oil from Nice

Remy Rouch, St Blaise (06)

Snails from Villars sur Var

Véronique Thirion (06)

French Riviera Chocolate

Maison Duplanteur Grasse (06)

Cheeses & Yogurts

« Sheep milk » Catherine Fleury (83)

« Cow milk » La Pastourelle (83)

« Goat milk » Georges Monteiro, Peymeinade (06)

Cheeses maker

Thomas Métin, Vence (06)

The Fishes

Les pêcheries, Menton (06)

The Meats pedigree

Formia (Monaco)

Bruno Versini, Palleville (81)

All our healthy courses are notified by these label



Our Vegetarian courses are notified by these label



All our courses are freshly transformed and prepared in our kitchens

The restaurants provide information about common food allergens it can be identified by a list at your disposal

Origin of our meat: - Beef - France / Poultry - France / Rabbit - France / Dairy Produce - France

Rates are net taxes and service include, menu without drinks


The Card ...



To Start...

- The Snails from Nice Countryside
Girolles in dressing, Creamy celeriac with almonds & young herbs 33 €
-  Zucchini from Nice & Iced Feta and lime cheese
Flavored with homemade green curry 30 €
-  Lobster cooked into Bees Wax
Honey glazed, crudities savored with hydromel 48 €
-  The Broccoli, horseradish, and almonds
Broccoli bouillon and its horseradish Ice-cream,
Broccoli and lemon confit seasoning 28 €

From the sea to the land ...

- Turbot in open sea & "Nice Pebble" trompe l'oeil
Stuffed with shellfish, Turnip from Milan & Salicornia pesto 58 €
- Pigeon and Beetroot, what a duo ...
Crispy leg confit, beetroot, sour chutney & reduced juice black tea flavored 58 €
- Local Veal and Artichoke
Veal Tartare and its toast, Umami condiment 48 €
-  The Corn, French beans, coffee & curry
Different texture, curry gel, milk rocket salad foam 36 €



Cheeses Selection ...

24 €



Cheese Platter

With local raw milk according to the season

Or

The cheese by Maxime Leconte

Goat cheese - Peaches - Hazelnut



The desserts ...

22 €



Around citrus fruits... from here and elsewhere...

Soft orange biscuit, grapefruit cream, mandarin marmalade,
Fresh and candied citrus segments refreshed with a sudashi sorbet (Japanese citrus fruit)

Figs, Star Anis, and artisanal yogurt

Figs infused with star anis and then roasted, yogurt jelly
Granola and badian yogurt ice cream

Pear and Vanilla

crispy biscuit, compote of pear, Vanilla cream,
homemade pear-vanilla sorbet



All our courses are freshly transformed and prepared in our kitchens
The restaurants provide information about common food allergens it can be identified by a list at your disposal
Origin of our meat: - Beef - France / Poultry - France / Rabbit - France / Dairy Produce - France
Rates are net taxes and service include, menu without drinks



Our Menus

Gourmand and Light stop-over... Inspired by our Chef Maxime Leconte...



Well-being ...

70 €

The Broccoli, horseradish, and almonds

Broccoli bouillon and its horseradish Ice-cream,
Broccoli and lemon confit seasoning

The Corn, French beans, coffee & curry

Different texture, curry gel, milk rocket salad foam

Around citrus fruits... from here and elsewhere...

Soft orange biscuit, grapefruit cream, mandarin marmalade,
Fresh and candied citrus segments refreshed with a sudashi sorbet (Japanese citrus fruit)

Discovery ...

90 €

Zucchini from Nice & Iced Feta and lime cheese
Flavored with homemade green curry

Local Veal and Artichoke
Veal Tartare and its toast, Umami condiment

Figs, Star Anis, and artisanal yogurt
figs infused with star anis & roasted, yogurt gel
Granola and badian yogurt ice cream

Over the Season ...

120 €

The Snails from Nice Countryside
Girolles in dressing, Creamy celeriac with almonds & young herbs

Turbot in open sea & "Nice Pebble" trompe l'oeil
Stuffed with shellfish, Turnip from Milan & Salicornia pesto

Pigeon and Beetroot, what a duo ...
Crispy leg confit, beetroot, sour chutney & reduced juice black tea flavored

The cheese Board
With local raw milk according to the season

Pear and Vanilla
crispy biscuit, compote of pear, Vanilla cream,
homemade pear-vanilla sorbet



All our courses are freshly transformed and prepared in our kitchens
The restaurants provide information about common food allergens it can be identified by a list at your disposal
Origin of our meat: - Beef - France / Poultry - France / Rabbit - France / Dairy Produce - France
Rates are net taxes and service include, menu without drinks



...let yourself be guided

By our Signature Menu in ...

... 5 Stop Over 140 €

... 7 Stop Over 160 €

... 8 Stop Over* 180 €
(Last order at 9pm, served for the entire table)

Inspired by his travels around the world,
Our Chef Maxime Leconte makes you discover a Signature menu
combining unexpected flavors with local products from our beautiful Provence

Departure from the "Mount Atlas"

Landing at Central de San Pedro in Cusco

Once upon a game evening time in seoul

The Yucatan in three bites

The aestivum tuber truffle flavour from Amazon basin

Crossing the streets of the Medina*

Back to Saint Paul countryside

In our sweet Provence,
and travel memories



All our courses are freshly transformed and prepared in our kitchens
The restaurants provide information about common food allergens it can be identified by a list at your disposal
Origin of our meat: - Beef - France / Poultry - France / Rabbit - France / Dairy Produce - France
Rates are net taxes and service include, menu without drinks