



LA TABLE DE PIERRE

CUISINE GASTRONOMIQUE PROVENCALE

Chef Maxime Leconte & Cheffe Pâtissière Manon Isnard

"Through my trips around the world...,
in Latin America, South Africa and Asia, I discovered
the traditional and authentic techniques of local Chefs
and design over the years my Culinary Signature.
It was obvious for me to merge my passions Gastronomy, Travel and Provence...

My Team joins me in wishing you
a pleasant culinary journey, authentic, unique and... delicious"
Chef Maxime Leconte

"Child of the Vence country,
I was keen to work with famous Pastry Chef
who transmitted their passion, excellence, gentleness and precision.
Back in Provence, it is important to me to work
and highlight local products by sublimating»
Pastry Chef Manon Isnard

Some dishes from our menus have the possibility of being available à la carte,
Our restaurant manager Emilie Chaubard and our Maitre d'Hotel Cedric Garnier will be happy to provide you with information
Starter: €45 - Main course: €65 - Dessert: €25



Our "VEGETARIAN" starters, main courses and desserts, indicated on our menu with this pictogram.

All our dishes are homemade and prepared on site from raw products.
A list of allergens present in the dishes on the menu is available
Meat origin: French beef / French poultry / French veal / French cheeses
Net prices including service, excluding drinks



The Garden of scents

First "delicious" steps in our beautiful Provence

The Garden of Scents in ...an Appetizer



NEW SEASONAL NOTES

Fresh Asparagus / Citrus-Tarragon / Pollen

Or

MEDITERRANEE

Raw squid / Sorrel / Green mango



BRITTANY LANGOUSTINE... in NICE

Leeks & Shellfish / Crèmeux de Menton / Galet de Nice



HIGH COUNTRY NOTES

Pigeon from Bruno Versini / Spinach hummus/ Potatoes/ Spicy "bite"



CHEESE BOARD

Thomas Metin Artisan Fromager Affineur in Vence (Extra €24)



PRE DESSERT



A RHUBARB IN PROVENCE

Candied rhubarb, creamy and soft with almonds, aniseed gel

Or

EXQUISITE TRIO

Raspberry confit, sesame available in crunchy, praline and iced biscuits,
dark chocolate 78%

... 3 Stopovers - *The Garden of scents 95 € per person*

... 4 Stopovers - *The Garden of scents 120 € per person*

Extra " food & wine pairing (12cl glass per dish – 4 glasses) 60 € per person"

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...let yourself be guided by

... Signature Menus

Inspired by my travels around the world,
I invite you to discover my Signature menu combining unexpected flavors
with local products from our beautiful Provence...

Departure from the "Garden of scents"



Landing at Central de San Pedro in Cusco



A game night in Seoul



The Yucatan in three bites



The Amazon Basin with the flavors of the Tuber Aestivum



Crossing the streets of the Medina *



Back to Provence



In our sweet Provence,
memories of our travels

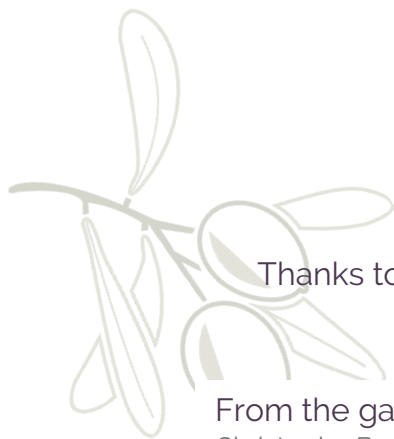
... 5 Stop-over 140 € per person

... 7 Stop-over 160 € per person

... 8 Stop-over * 180 € per person

(Single menu for the whole table / last order at 9 p.m.)

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Thanks to our local producers

From the garden & other market gardeners

Christophe Barberis, Roquette sur Siagne (06)

Patrick Massi, Cagnes sur Mer (06)

Huile d'olives vierge de Nice

Remy Rouch, St Blaise (06)

Chocolaterie de la Côte d'Azur

Maison Duplanteur Grasse (06)

Cheeses & Yoghurts

« Brebis » Catherine Fleury (83)

« Vache » La Pastourelle (83)

« Chèvre » Georges Monteiro, Peymeinade (06)

Fromager affineur

Thomas Métin, Vence (06)

Fishes

Maison Deloye, St Laurent du Var (06)

Meats

Formia (Monaco)

Bruno Versini, Palleville (81)



**RELAIS &
CHATEAUX**

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**RELAIS &
CHATEAUX**