



## 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 Maitre d'Hotel Cedric Garnier & Eric Chartrain 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.

Wellness dish



**Gluten-free dishes**



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





## ***Walk in the Garden of Scents***

First "delicious" steps in our beautiful Provence

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From the Mediterranean sea to the garden ...as an appetizer



### **CLOSE TO US**

Goat cheese/broccoli/lemon and...pistachio



### **HINTERLAND**

Veal / parsnip & quince / veal jus



### **CHEESE BOARD**

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



### **CITRUS**

Fresh, candied and juiced citrus fruits,...

coconut mousse, mandarin sorbet, crunchy tile

Or

### **AUTUMN AND COCOA SHADE**

Poached pear with hibiscus & 70% dark chocolate cream,

hibiscus/ginger condiment, pear/candied ginger sorbet

***... 3 Stopovers - 95 € per person***

Wellness dish 

**Gluten-free dishes**



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Net prices including service, excluding drinks





## Walk of flavors

First "delicious" steps in our beautiful Provence

\*\*\*

From the Mediterranean sea to the garden ...as an appetizer



### IODINE INTENSITY

Lobster / Turmeric and saline herbs



### THE PLANT-BASED RIVIERA

Gnocchi / artichokes / pearl onions and Pecorino



### AUTUMN MELODY

Venison hazelnut / parsnip & quince / chocolate venison sauce



### CHEESE BOARD

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



### CITRUS

Fresh, candied and juiced citrus fruits,...

coconut mousse, mandarin sorbet, crunchy tile

Or

### AUTUMN AND COCOA SHADE

Poached pear with hibiscus & 70% dark chocolate cream,

hibiscus/ginger condiment, pear/candied ginger sorbet

**... 4 Stopovers - 120 € per person**

Wellness dish 

**Gluten-free dishes**



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Net prices including service, excluding drinks





...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 Old Nice



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

**... 5 Stop-over 140 € per person**

**... 7 Stop-over 160 € 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)

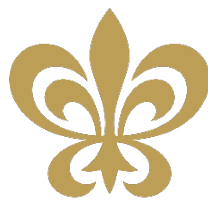
### Fishes

Maison Deloye, St Laurent du Var (06)

### Meats

Formia (Monaco)

Bruno Versini, Palleville (81)



**RELAIS &  
CHATEAUX**

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Net prices including service, excluding drinks



**RELAIS &  
CHATEAUX**