



LA TABLE DE PIERRE

CUISINE GASTRONOMIQUE PROVENCALE

**Chef Maxime Leconte
& Cheffe Pâtissière Manon Isnard**

"Through my many travels around the world...,
in Latin America, South Africa and Asia, I have been able to discover
and immerse myself in the traditional and authentic techniques of local chefs
and, over the years, create my own Culinary Signature.
As a lover of the vibrant gastronomy of our beautiful Provence,
it was an obvious choice for me to merge my two passions:
Flavours of the World and Provence...

My entire brigade joins me in wishing you
a pleasant culinary journey, authentic, unique and... delicious".

Chef Maxime Leconte

" A child of the Vençois region,
I had the opportunity to train with some of the great names in pastry-making
who passed on to me their passion, excellence, gentleness and precision.
Back in Provence, I'm keen to work with local produce
and showcasing local products by making them sublime without distorting them. "

Head Pastry Chef Manon Isnard

Some of the dishes on our menus are available à la carte.
Our Maitres d'Hôtel Eric Chartrain and Cedric Garnier will be delighted to help you.
Starter: €45 - Main course: €65 - Dessert: €25



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



Wellness dishes



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.

Some products contain sulfites/egg products/milk products.

Meat origin: French beef / Lamb French / French poultry / French veal / French cheeses

Net prices including service, excluding drinks.

Walk through the Garden of Fragrances



First "delicious" steps in our beautiful Provence

From the Mediterranean to the vegetable garden as an appetizer



CLOSE TO US

Asparagus / Sage / Honey & Yuzu



HINTERLAND

Matured beef cutlet / Olives / Peas & Sucrine



CHEESE BOARD

(Extra 25 €)



CITRUS FRUITS FROM THE ESTATE

Candied kumquats, pear compote & Tonka crisp

Or

CACAO NUANCE

Chocolate cream & cookie crisp / Pecan & Baileys

...100 € per person



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A walk of flavours

First "delicious" steps in our beautiful Provence

From the Mediterranean to the vegetable garden as an appetizer



IODINE INTENSITY

Lobster / Turmeric and saline herbs



SUNRISE

Red mullet from our coasts / Citrus maceration / Plural carrots



HINTERLAND

Lamb fillet / Fermented plums & garden beetroot / full-bodied juice



CHEESE BOARD

(Extra 25€)



CITRUS FRUITS FROM THE ESTATE

Candied kumquats, pear compote & Tonka crisp

Or

CACAO NUANCE

Chocolate cream & cookie crisp / Pecan & Baileys

...120 € 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 flavours
with local produce 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 * **

... **4 Stopovers - 140 € per person ***

... **5 Stopovers - 160 € per person ****

... **6 Stopovers - 180 € per person**

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

Food and wine pairing in 4 stages by our Sommelier Clara Hocquard

(Glass 8cl) **65 € per person**

Extra glass of wine 23€ 12cl



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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)

Virgin olive oil come from Nice

Remy Rouch, St Blaise (06)

Chocolate factory from 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

Sub Viande

Bruno Versini, Palleville (81)



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