



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 was keen to work with some of the great names in pastry-making
who passed on to me their passion, excellence, gentleness and precision.
Now that I'm back in Provence, I'm keen to work with local products
and showcase local produce, 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 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.

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 €24)



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 Stop-over 140 € per person *

... 5 Stop-over 160 € per person **

... 6 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)

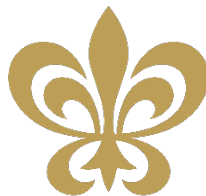
Fishes

Maison Deloye, St Laurent du Var (06)

Meats

Sub Viande

Bruno Versini, Palleville (81)



**RELAIS &
CHATEAUX**



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**RELAIS &
CHATEAUX**