



LA TABLE DE PIERRE

CUISINE GASTRONOMIQUE PROVENCALE

EXECUTIVE CHEF RODOLPHE LOURY
PASTRY CHEF MANON ISNARD

*On the heights of Saint-Paul-de-Vence, at the Domaine du Mas de Pierre,
our garden inspires every creation.*

*Passionate about the nature, I seek to reveal the product in its purest truth. Minimalist in
approach, each ingredient is treated with respect: macerations, lacto-fermentations, infusions...*

*The citrus fruits from the Domaine, flowers, leaves, and ancient spices subtly enrich each dish
with a sensitive and precise twist.*

*A cuisine of naturalness, transmission, and sharing, delicate and impactful, in harmony with this
vibrant place.*

EXECUTIVE CHEF RODOLPHE LOURY

*As a child of Vence, I was keen to work with famous pastry Chef who passed on to me their
passion, excellence and precision.*

*Back in Provence, it is important to me to work and highlight local products by sublimating them
without distorting them*

PASTRY CHEF MANON ISNARD



ALL OUR MENU PRICES ARE NET IN EUROS. TAXES AND SERVICE INCLUDED.
ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. CONSUME IN MODERATION.
SOME PRODUCTS CONTAIN SULPHITES/EGG-BASED PRODUCTS/MILK-BASED PRODUCTS.
ALLERGEN MAP AVAILABLE AT THE DESK

"Naturalness"

IN 4 SERVICES 99 € PER PERSON



- THE EYE OF THE MARKET GARDENER -

*Menton lemon and aged parmesan tartlet
Barbajuan, tetragon and anchovies
Radishes with butter*

- SEA & GARDEN -



Veil of fish adorned with seasonal fruits and blossoms from our gardens

- MEDITERRANEAN SEA BREEZE WITH HERBAL AROMAS -

Savory blanc-manger scented with wild pears, razor clams, blue borage, and a sea-scented foam

- FLORAL HERB GARDEN -



Roasted then smoked Sisteron lamb with a medley of chickpeas, mint, and wild berries

- AROUND THE GARDEN -

Like a Swiss chard pie

- VEGETABLE FRESHNESS -



A meeting of rhubarb and almond

- MIGNARDISES -

THE CHEESE CART + 20 € PER PERSON



"Naturalness"

IN 5 SERVICES 125 € PER PERSON



- THE EYE OF THE MARKET GARDENER -

*Menton lemon and aged parmesan tartlet
Barbajuan, tetragon and anchovies
Radishes with butter*

- SEA & GARDEN -



Veil of fish adorned with seasonal fruits and blossoms from our gardens

- MEDITERRANEAN SEA BREEZE WITH HERBAL AROMAS -

Savory blanc-manger scented with wild pears, razor clams, blue borage, and a sea-scented foam

- ROOTS & VEGETABLES -



Vegetable and fruit leaf sheets, kombucha, olives & Menton lemon

- FLORAL HERB GARDEN -

Roasted then smoked Sisteron lamb with a medley of chickpeas, mint, and wild berries

- AROUND THE GARDEN -



Like a Swiss chard pie

- VEGETABLE FRESHNESS -



A meeting of rhubarb and almond

- MIGNARDISES -

THE CHEESE CART + 20 € PER PERSON



"Naturalness"

IN 6 SERVICES 175 € PER PERSON



- THE EYE OF THE MARKET GARDENER -

*Menton lemon and aged parmesan tartlet
Barbajuan, tetragon and anchovies
Radishes with butter*

- SEA & GARDEN -



Veil of fish adorned with seasonal fruits and blossoms from our gardens

- MEDITERRANEAN SEA BREEZE WITH HERBAL AROMAS -

Savory blanc-manger scented with wild pears, razor clams, blue borage, and a sea-scented foam

- ROOTS & VEGETABLES -



Vegetable and fruit leaf sheets, kombucha, olives & Menton lemon

- AMBER OF THE FOREST FLOOR -

Local red mullet with puffed scales, forest-floor carpaccio, and citrus bottarga

- FLORAL HERB GARDEN -

Roasted then smoked Sisteron lamb with a medley of chickpeas, mint, and wild berries

- AROUND THE GARDEN -

Like a Swiss chard pie



- VEGETABLE FRESHNESS -

A meeting of rhubarb and almond



- MIGNARDISES -

THE CHEESE CART + 20 € PER PERSON



À la Carte

- EMBRUNS MÉDITERRANÉENS AUX PARFUMS HERBACÉS - 34 €
Blanc-manger parfumé aux poirettes, couteaux de mer, bourrache bleue & émulsion iodée

- RACINES & LÉGUMES - 36 € 
Feuilles à feuille de légumes et fruits, kombucha olives & citron de Menton

- AMBRE DES SOUS-BOIS - 52 €
Le rouget de nos côtes aux écailles soufflées, carpaccio des sous-bois & poutargue aux agrumes

- L'HERBAGE FLORAL - 59 €
Agneau de Sisteron rôti puis fumé, pois chiche en déclinaison, menthe & baies sauvages

- FRAICHEUR VÉGÉTALE - 24 € 



- MEDITERRANEAN SEA BREEZE WITH HERBAL AROMAS - €34
Savory blanc-manger scented with wild pears, razor clams, blue borage, and a sea-scented foam

- ROOTS & VEGETABLES - €36 
Vegetable and fruit leaf sheets, kombucha, olives & Menton lemon

- AMBER OF THE FOREST FLOOR - €52
Local red mullet with puffed scales, forest-floor carpaccio, and citrus bottarga

- FLORAL HERB GARDEN - €59
Roasted then smoked Sisteron lamb with a medley of chickpeas, mint, and wild berries

- VEGETABLE FRESHNESS - €24 
A meeting of rhubarb and almond



Partenaires

Parce qu'ils ont le souci de la perfection, parce que l'excellence rythme chaque instant de leur quotidien, parce que leur savoir-faire est une signature, nous sommes fiers de nos partenaires. Ils prolongent au sein de nos maisons l'Expérience Relais & Châteaux tout en partageant les valeurs qui sont les nôtres pour vous offrir des moments uniques.

PARTENAIRES OFFICIELS



DUVAL-LEROY



TAITTINGER



S.PELLEGRINO



BLANCPAIN



ORLANE



TAYLOR'S



POMMERY



MONKEY 47



PONANT



CÓDIGO1530



REDBREAST



BILLECART-SALMON

PARTENAIRES PRIVILÉGIÉS

BERNARDAUD

BERNARDAUD



SOTHYS PARIS



M. CHAPOUTIER



CHAPPELLET

DAMMANN
FRÈRES

DAMMANN FRÈRES

AVIS

AVIS