

LA PASSAGÈRE

RESTAURANT GASTRONOMIQUE



AURÉLIEN VÉQUAUD

Chef of the Restaurant La Passagère

STEVE MORACCHINI

Groupe Belles Rives Pastry Chef

HÔTEL BELLES RIVES - RESTAURANT LA PASSAGÈRE

33, boulevard Edouard Baudoin - 06160 Juan Les Pins - FRANCE

T : +33 4 93 61 02 79 - info@bellesrives.com

www.bellesrives.com





Chef de Cuisine : Aurélien VÉQUAUD

WEIGH ANCHOR

PRESERVED CODFISH

Vitelotte potatoes, pistachio and lemon seasoning, gratinated Callista

34 €

BRAISED COUNTRY-SIDE CELERY

Cazette nuts cream flavored with roasted buckwheat seeds

29 €

BRITTANY LOBSTER

Figs from Solliès, grilled leeks, redcurrant condiment with orange shavings

36 €

CRAB MEAT RAVIOLI

Colored with coral, platine caviar and verbena foam

33 €

SAIL AWAY

GRILLED JOHN DORY

Artichoke and fennel perfumed with coriander

52 €

ROASTED RED MULLET

In a "Boui-abaisso" way, broth of fish infused of lemon grass

56 €

ROASTED LAMB WITH TARRAGON

Shoulder rolled with swiss-chard and glazed turnips

46 €

POULTRY FROM DANIEL RAYMOND IN TWO SERVICES

Roasted breast, gnocchi flavored with red kuri squash

Toasted preserved leg with ceps mushrooms

49 €

CHEESE

ARTISANAL MATURED AND FRESH CHEESES by Eric Gayraud à Valbonne

18 €

KNEADED FRESH BREADS by our baker, Jean-Paul Veziano, Old City of Antibes





Chef Pâtissier : Steve MORACCHINI
Pastry Chef of the Year Gault & Millau 2016

TO THE LAND

DESSERTS

PEAR	19 €
Light mousse, roasted nuts sponge cake, Williams pear sorbet	
 SOUFFLE	19 €
Flavored with lemon from Menton, refreshed with a bergamot sorbet	
CARAMEL	19 €
Toffy biscuit stuffed with vanilla chantilly, Fleurette flavored with cinder crunch topping	
 FIGS	19 €
Roasted and fresh, churros with lime flavor, fennel sorbet	
CAFE	19 €
Peanuts brittle, Arabica and dulcey chocolate mousse, moka ice cream	
RASPBERRIES	19 €
Fresh fruits, vanilla biscuit, cottage cheese and Balsamique vinegar sorbet	

Please order your desserts at the beginning of your meal

WITH THE DESSERT

Wine (10 cl)

Gaillac, "Mauzac", 2014, (blanc moelleux)	16 €
Passito di Pantelleria "Ben Ryé" - Italy	25 €
Nectar de Kefraya - Lebanon	16 €
Antalolikos Nemea - Greece	16 €
Pinot Gris Cuvée spéciale Z.Humbrecht - France	95 €





INSPIRATION MENU

PARBOILED MORELS

Caramelized shallots cream

PRESERVED POULTRY LEG WITH THYME

Glazed turnips with brown butter

SOUFFLE

Flavored with lemon from Menton, refreshed with a bergamot sorbet

LUNCH MENU

from Wednesday to Saturday

48 €

appetizer + main course
OR
main course + dessert

55 €

appetizer
main course
dessert





SEA HERITAGE

SEA-FOAM...

PRESERVED CODFISH

Vitelotte potatoes, pistachio and lemon seasoning, gratinated Callista

BRITTANY LOBSTER

Figs from Solliès, grilled leeks, redcurrant condiment with orange shavings

CRAB MEAT RAVIOLI

Colored with coral, platine caviar and verbena foam

ROASTED RED MULLET

In a "Boui-abaisso" way, broth of fish infused of lemon grass

CARAMEL

Toffy biscuit stuffed with vanilla chantilly, Fleurette flavored with cinder crunch topping

95 €

Menu must be chosen by all guests

The restaurant is open from 12:30 pm to 2 pm and from 7:30 pm to 9:30 pm - The above rates are net and include taxes & service charges for one, drinks not included



Gluten free



Vegetarian

Do not hesitate to contact our Restaurant Manager to have the allergen product list



GETAWAY INVITATION

This seven course tasting menu is based on Chef inspiration.

A culinary adventure to discover local products from our land and sea.

130 €

Menu must be chosen by all guests

The restaurant is open from 12:30 pm to 2 pm and from 7:30 pm to 9:30 pm - The above rates are net and include taxes & service charges for one, drinks not included



Gluten free



Vegetarian

Do not hesitate to contact our Restaurant Manager to have the allergen product list

LA PASSAGÈRE

RESTAURANT GASTRONOMIQUE



HÔTEL BELLES RIVES - RESTAURANT LA PASSAGÈRE
33, boulevard Edouard Baudoin - 06160 Juan Les Pins - FRANCE

T : +33 4 93 61 02 79 - info@bellesrives.com
www.bellesrives.com

