



# LA CHÈVRE D'OR

*At la Chèvre d'Or, our chef Arnaud Faye takes full advantage of the wonderful fertile lands that stretch from the Mercantour mountains to the sparkling blue Mediterranean.*

*His original dishes that he creates all bring out the contrasting tastes of our local produce from both Riviera and the “arrière pays” inland.*

*We are delighted to have the opportunity of guiding you around this land of sunshine with its endless variety of flavours.*



*Taxes et services compris-Prix nets en Euros  
Paiements acceptés : Espèces, Visa, Mastercard, American Express, JCB  
Chèques Relais & Châteaux, Travellers, Diners*

# From Rocks and Waves

Oyster from Tamaris,

*In thin iodine jelly, lemon emulsion*

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Langoustine,

*Grilled avocado, apple with Campari, claws jus*

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Octopus,

*Preserved in olive oil, beetroot variation scented with rose from Grasse*

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Catch of the day,

*Barbecued artichokes with anchovy butter, fish soup*

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Vitello Tonnato

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Local strawberry,

*Flavored with elderflower, meringue flowers*

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Crunchy coffee,

*Refreshed with lemon*

***320€ per person***

*Five courses without « Langoustine » and « Coffee » 270€*

*Meat guaranteed "French Origin"*