



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

Green Asparagus,

Steamed, burnt lemon and citrus from our garden, smoked egg yolk dressing

Octopus,

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

Catch of the day,

Barbecued artichokes with anchovy butter, fish soup

Rabbit,

Prepared in different ways, spinach raviole and wild mushrooms, marjoram jus

Local strawberry,

Flavored with elderflower, meringue flowers

220€ per person

Riviera

Lunch menu around four steps

140€ per person

Available every day except on Sunday and Bank holidays.

Meat guaranteed "French Origin"