



LA CHÈVRE D'OR

A French cuisine, sunny, mineral and marine, aromatic and vegetal.

At La Chèvre d'Or, Executive Chef Arnaud Faye, celebrates this outstanding and genuine terroir extended from the Mercantour mountains to the Mediterranean sea.

His cuisine is inspired by these contrasts and magnified products from the Riviera and the country side.

We are thrilled to lead you on this land of flavors and enlightenments.



Taxes et services compris – Prix nets en Euros

Modes de paiement acceptés : Espèces, Visa, Master Card, American Express, JCB, Chèques Relais et Châteaux, Travellers, Diners.

From the soil

Artichoke, 98 €
Stuffed artichokes with caviar, broth perfumed with lime

Avocado, 108 €
Rose scented, Gamberoni marinated with heads reduction

Jerusalem artichoke, 105 €
With white truffle, parmesan foam and confit egg yolk

Squash, 98 €
As a salad declinaison, fennel smoked lobster, barbajuan

From the waves

Shellfish and Crustacean from the Mediterranean Sea, 98 €
As a soup "à la rouille"

Monkfish, 96 €
Braised, niçoise ratatouille, basil smoked jus

John Dory, 105 €
Roasted with gremolata, declinaison of ceps and eggplant

From the land

Lamb from l' Adret, 95 €
Panisse with black garlic and spring onion, lemon leaf infused jus

Rabbit, 87 €
Smoked octopus, eggplant and girolles, jus with wild herbs

Venison, 102 €
Roasted with juniper, gin confit parsnip, spiced quince

Our cheese trolley from Thomas Métin 30 €

About sweetness

Our Pastry Chef Julien Dugourd and his team are pleased to suggest

Vision of a Riviera lemon, 30 €
Flavored with thyme

Chocolate, 30 €
As a baba, 70%, stracciatella

Williams Pear, 30 €
Soufflé, as a Bourdaloue, pear sorbet

Apple, 30 €
As a tart, mascarpone cream with vanilla

All our dishes, except the desserts, can be made gluten free.



From rocks and waves

Must be taken by the whole table and until 13h45,

Squash,

As a salad declinaison, fennel smoked lobster, barbajuan

Monkfish,

Braised, niçoise ratatouille, basil smoked juice

Rabbit,

Smoked octopus, eggplant and girolles, jus with wild herbs

Vision of a Riviera lemon,

Flavored with thyme

150 €

Riviera

90 €

Lunch menu around three steps

Must be taken by the whole table.

Available every day except on Sunday and Bank holidays.

“Origins of our meat and fish on request.”

*Our Chef works only with fresh products, our dishes are subject to change.
We kindly ask our clientele to put their cell phone on the silent mode.*