



# 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, 108€  
*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,

*Flavored with thyme*

30€

Chocolate,

*As a baba, 70%, stracciatella*

30€

Williams Pear,

*Soufflé, as a Bourdaloue, pear sorbet*

30€

Apple,

*As a tart, mascarpone cream with vanilla*

30€

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



# From rocks and waves

*Must be taken by the whole table. Available until 9.30 pm.*

## Avocado,

*Rose scented, Gamberoni marinated with heads reduction*

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## Artichoke,

*Stuffed artichokes with caviar, broth perfumed with lime*

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## Jerusalem artichoke,

*With white truffle, parmesan foam and confit egg yolk*

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## Monkfish,

*Braised, niçoise ratatouille, basil smoked jus*

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## Venison,

*Roasted with juniper, gin confit parsnip, spiced quince*

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## Fig,

*Roasted with rosemary*

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## Vision of a Riviera lemon,

*Flavored with thyme*

**250€**

*Possibility without, “Shellfish and Crustacean from the Mediterranean Sea” and “Fig”, **215€***

*“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.*