



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 a thin jelly iodinated, lemon emulsion

Celeriac,

As a risotto with lovage and Melanosporum black truffle

Octopus,

Preserved with olive oil, beetroot declination scented with rose from Grasse

Catch of the day,

Barbecued artichokes with anchovy butter, fish soup

Vitello Tonnato

Rhubarb,

Infused with green tea and flavored with raspberry

Crunchy coffee,

Refreshed with lemon

320€ per person

Five courses without « celeriac» and « Coffee» 250€