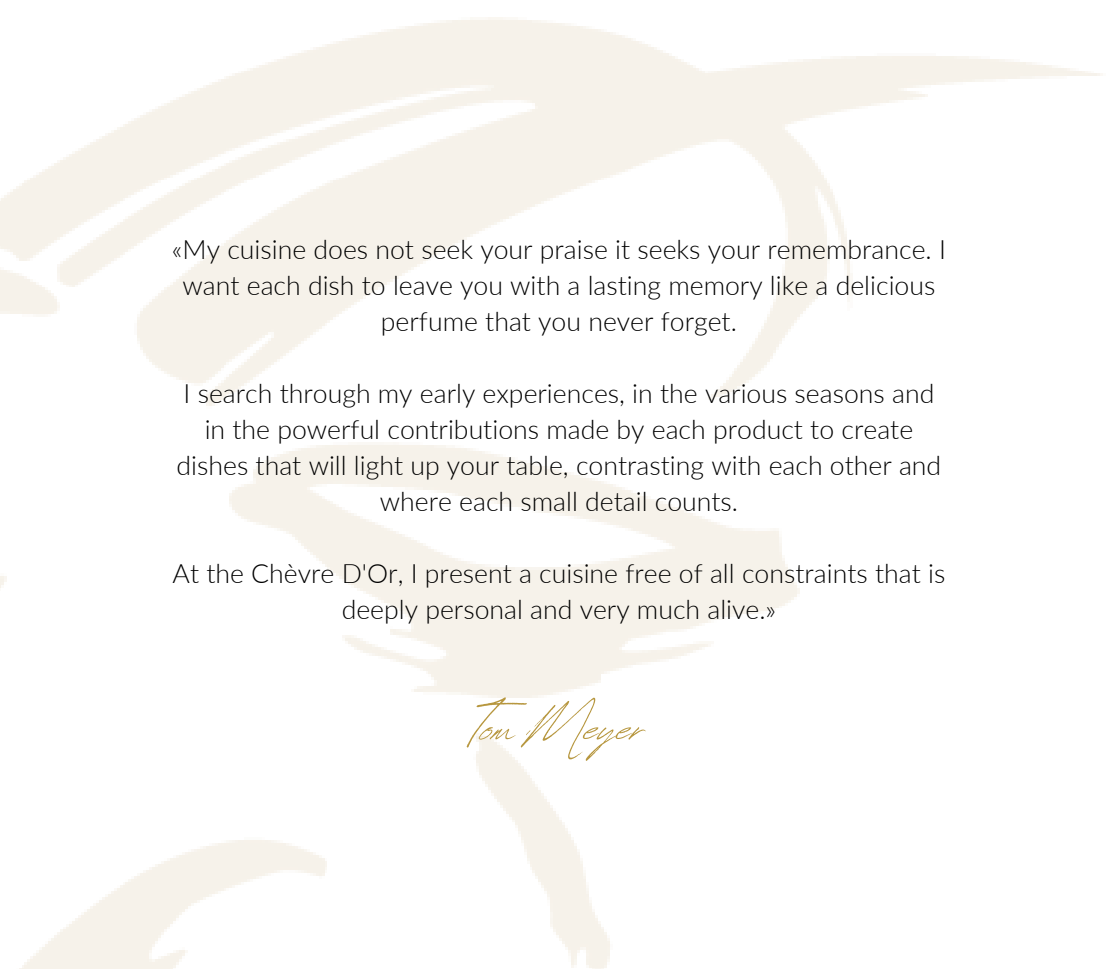




LA CHÈVRE D'OR





«My cuisine does not seek your praise it seeks your remembrance. I want each dish to leave you with a lasting memory like a delicious perfume that you never forget.

I search through my early experiences, in the various seasons and in the powerful contributions made by each product to create dishes that will light up your table, contrasting with each other and where each small detail counts.

At the Chèvre D'Or, I present a cuisine free of all constraints that is deeply personal and very much alive.»

*Tom Meyer*

Meat of French origin.  
Prices are in euros, all taxes included.

 **White asparagus**  
Eze lemon, black sage, pistachio

**Artichoke**  
Cuttlefish, parmigiano, licorice mint

 **Red tuna**  
Shiso, kiwi, cucumber

**Mediterranean mussel**  
Morel, pine, XO sauce

 **Red mullet**  
Cime di rapa, orange from our garden, mezcal

 **Sisteron lamb**  
Local strawberry, coriander, olives from Nice

 **Bergamot from our garden**  
Sea fennel, sheep milk foam

**Hazelnut**  
Black tea, cocoa pod mucilage

**Horizon 340€**  
 **Sentier du littoral 270€**