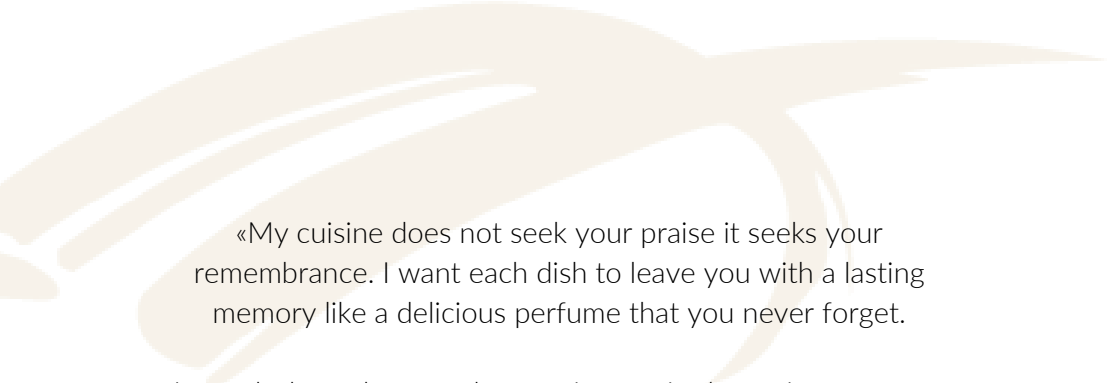




LA CHÈVRE D'OR





«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*

## Aquarelle

Shrimp, marigold, mullet

## Sardine

Green bean, sea fennel, confit lemon

## Artichoke

Shellfish, mint, polypody

## Amberjack

Tomato, woodruff, lemon verbena

## Duck

Turnip, blackcurrant, pine bud

## Rhubarbs

Uganda vanilla, sake lees

Horizon 220€

 Sentier du littoral 160€

Available every day except on Sunday and Bank holidays

Our menus are prepared with fresh product and can be changed according to availability.