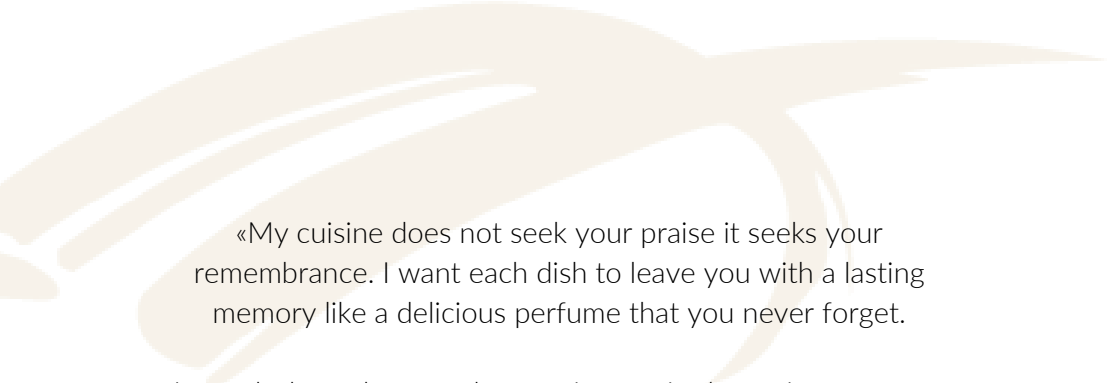




LA CHÈVRE D'OR





«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*

 **Green tomato**  
Melon, myrtle, summer purslane

**Gamberoni**  
Apricot, almond, fig leaf

 **Beef**  
Fermented cherry, Garrigue herbs

**Red tuna**  
Shiso, kiwi, cucumber

 **Rockfish**  
Fennel, passion fruit, Mexican tarragon

 **Pigeon**  
Green bell pepper, mint, chocolate flavors

 **Tulameen raspberry**  
Verbena, camphor basil

**Hazelnut**  
Black tea, cocoa pod mucilage

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

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