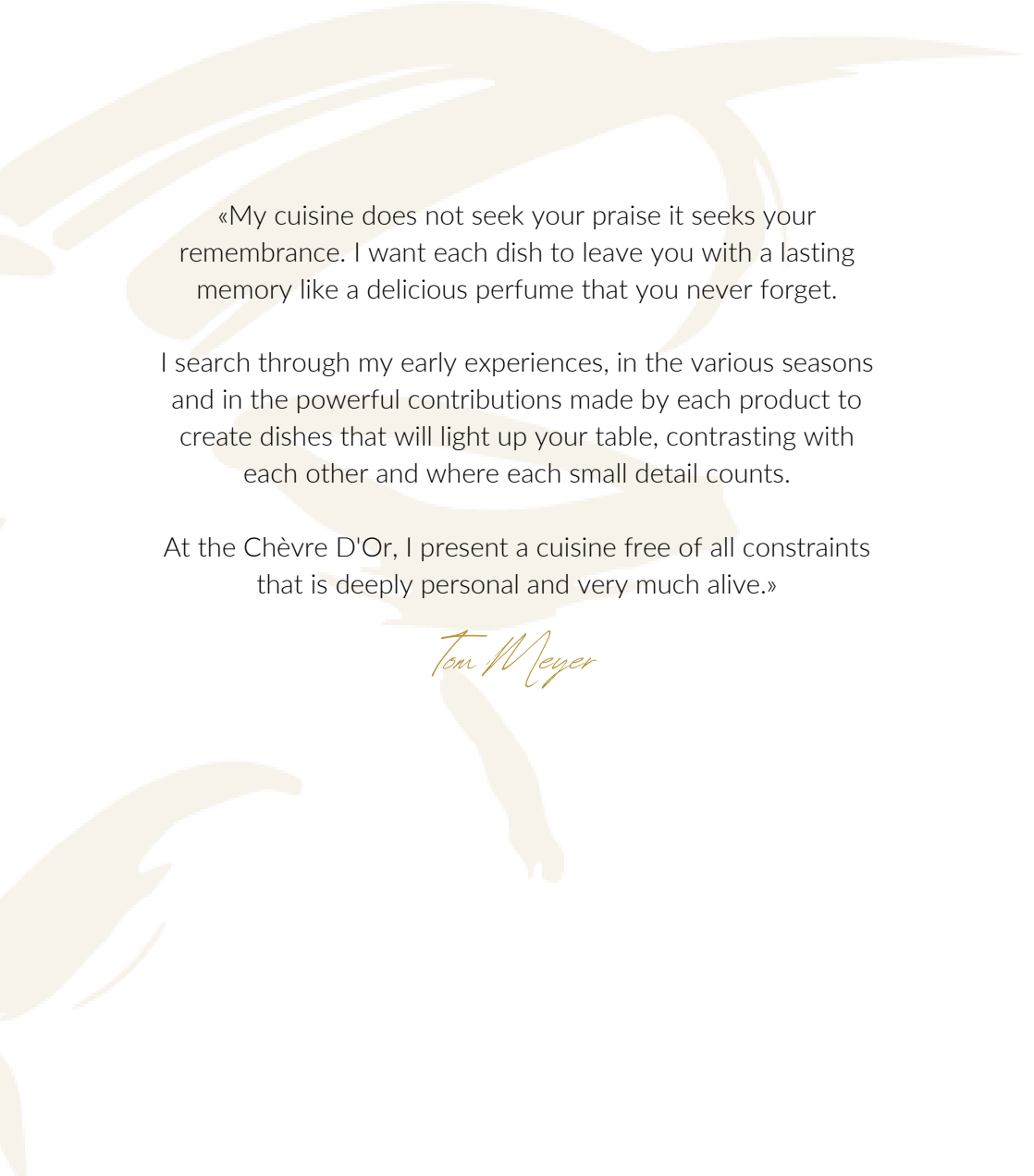




LA CHÈVRE D'OR





«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

Red tuna

Shiso, kiwi, cucumber



Beef tongue

Fermented cherry, Garrigue herbs

Lobster

Citrus wine, fig, grapefruit



Amberjack

Tomato, woodruff



Veal sweetbread

Swiss chard, meadowsweet, vin jaune



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.