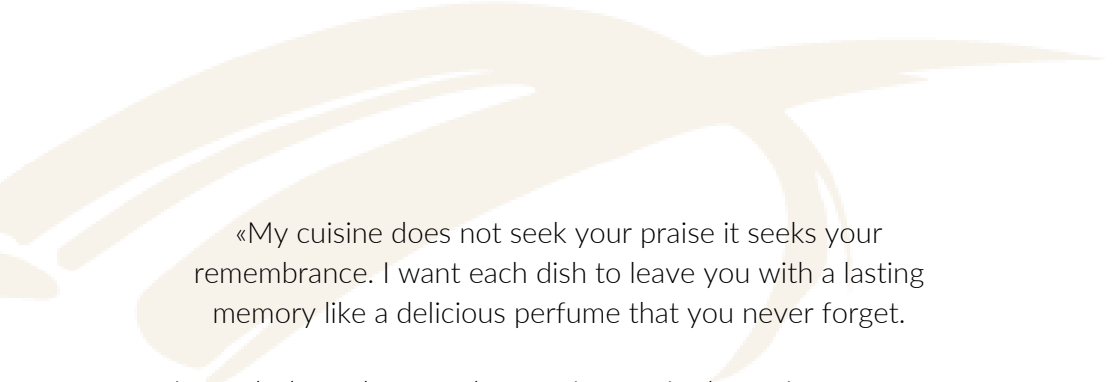




LA CHÈVRE D'OR





«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

Shrimps, marigold, mullet

Sardine

Green bean, sea fennel, confit lemon

Beef tongue

Fermented cherry, Garrigue herbs

Amberjack

Tomato, woodruff

Duck

Turnip, blackcurrant, pine bud

Tulameen raspberry

Verbena, camphor basil

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.