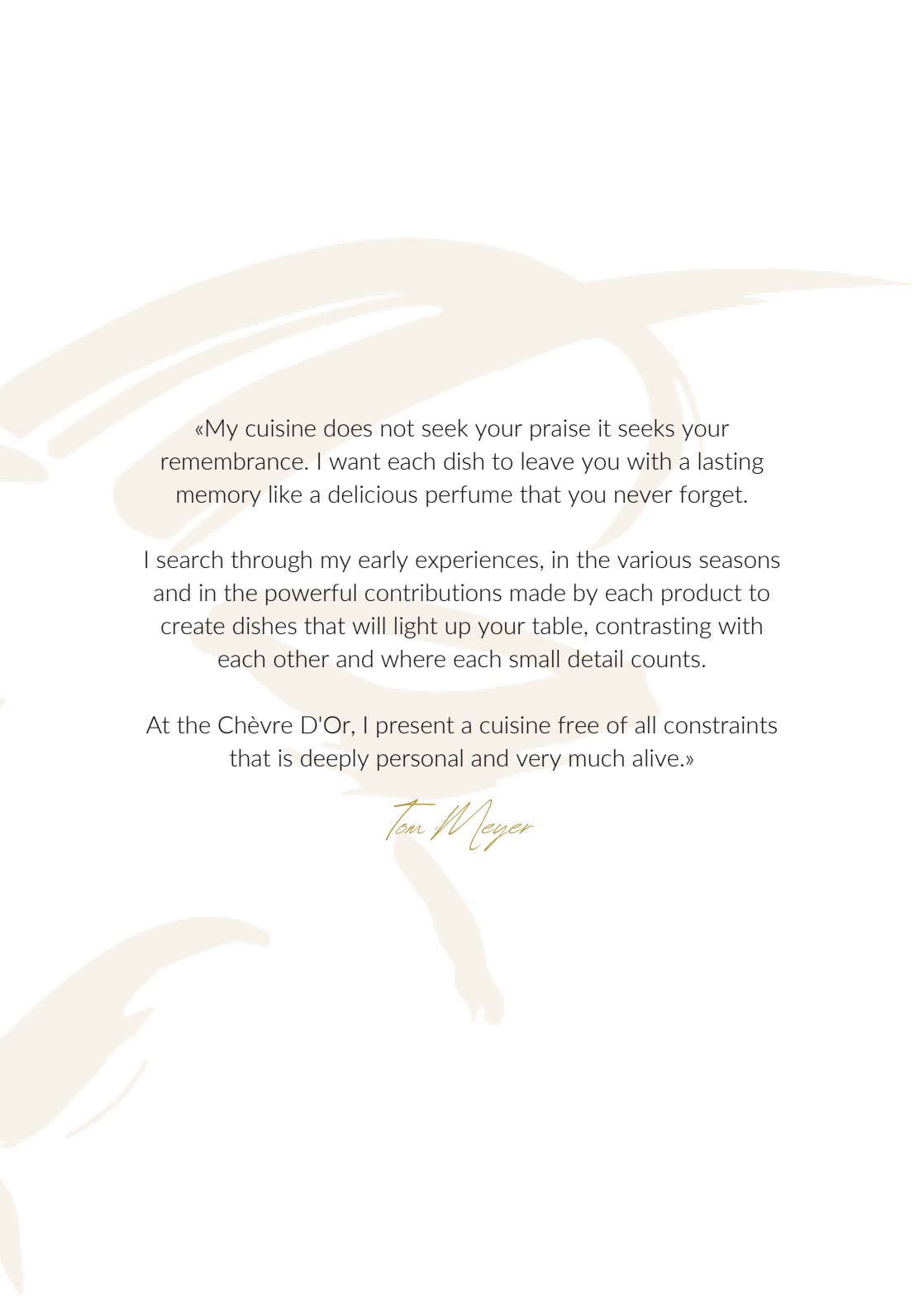




LA CHÈVRE D'OR





«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

Porcini mushroom

Blurred extraction, pike fish eggs, lovage

Red tuna

Shiso, kiwi, concombres

Scallop

Daikon, hogweed, grapefruit

Beef tongue

Fermented cherry, Garrigue herbs

Amberjack

Tomato, woodruff

Veal sweetbread

Physalis, peanuts, marigold

Fig

Rosé Champagne, Andaliman pepper

Malted barley

White coffee, whisky vinegar

Horizon 360€

 Sentier du littoral 290€

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