




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

Meat of French origin.
Prices are in euros, all taxes included.

Aquarelle

Shrimps, marigold, mullet

Green asparagus

Basil, coffee, wild garlic

Mediterranean crab

Rhubarb, jasmine, almond

Mackerel

Cucumber, verbena, cedrate

Alice's poultry

Shellfish, mangetout, combawa

Strawberry

Sweet clover, Champagne

Horizon 220€

 Sentier du littoral 160€

Available every day except on Sunday and Bank holidays