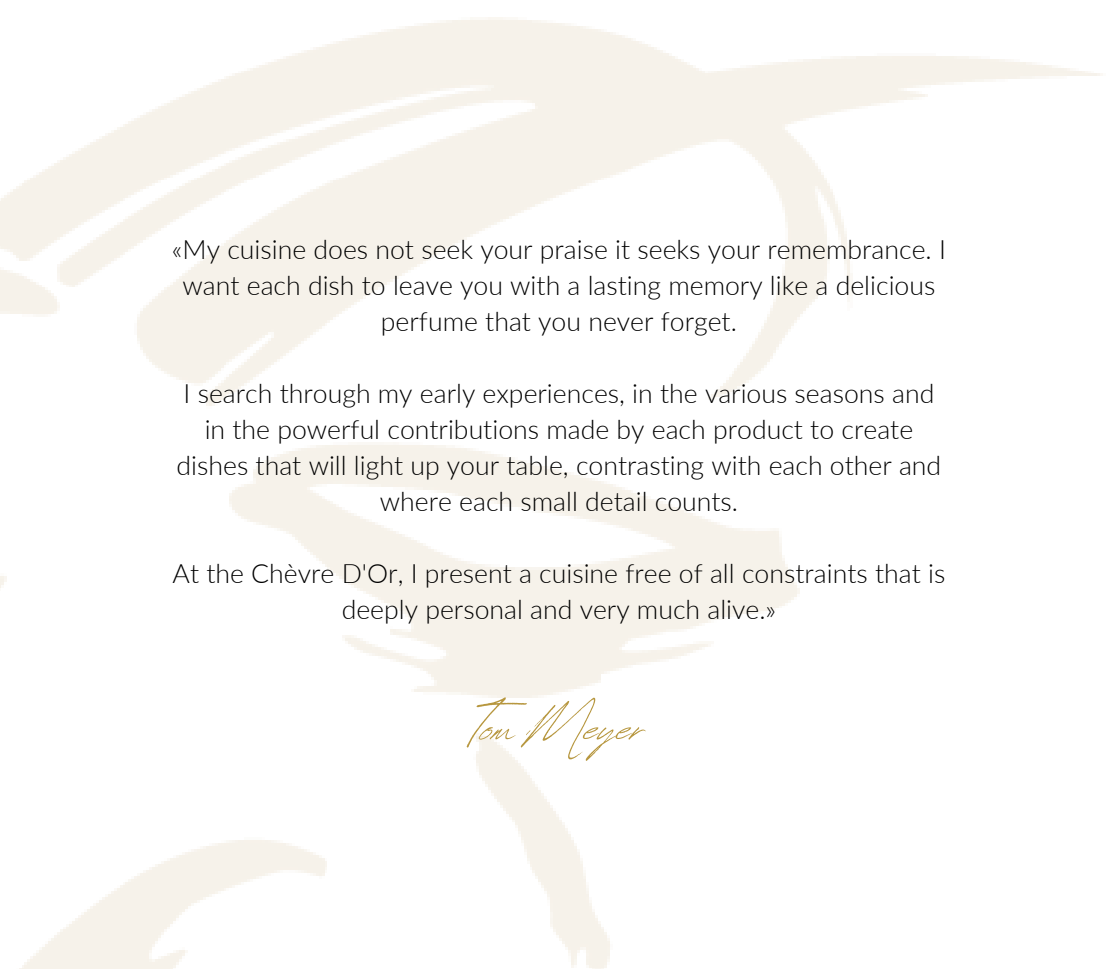




LA CHÈVRE D'OR





«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.



### White Asparagus

Eze's lemon, black sage, pistachio

### Artichok

Cuttlefish, parmigiano, licorice mint



### Red tuna

Shiso, kiwi, cucumber

### Mediterranean mussel

Morel, pine, XO sauce



### Red mullet

Cime di rapa, orange from our garden, mezcal



### Sisteron's Lamb

Local strawberries, coriander, olives from Nice



### Bergamot from our garden

Sea fennel, sheep milk foam

### Hazelnut

Black tea, cocoa pod mucilage



Horizon 340€

Sentier du littoral 270€