



LA CHÈVRE D'OR

CHÂTEAU DE LA CHÈVRE D'OR*****

THE ICONIC RIVIERA INSTITUTION



Located between Nice and Monaco, in the heart of the medieval village of Èze, lies one of the Côte d'Azur's most legendary establishments. La Chèvre d'Or, an eagle's nest on a rocky limestone outcrop overlooking the Mediterranean coastline, has forged a singular history since 1953. The hotel has established itself as a unique destination in the world, offering discreet luxury thanks to its majestic panorama, the historic charm of the château and its refined atmosphere. La Chèvre d'Or is also an institution of French gastronomy, with two Michelin stars. In 2024, chef and Meilleur Ouvrier de France Tom Meyer took over as head chef. He is now writing a new culinary page in the history of Château de La Chèvre d'Or for the gastronomic restaurant, Les Remparts restaurant, Le Café du Jardin, and room service.



THE BIRTH OF AN EXCEPTIONAL DESTINATION

In 1953, hotelier Robert Wolf fell under the spell of the château overlooking the medieval village of Èze and the Côte d'Azur coastline. He decided to buy it and transform it into a restaurant. But it was in 1956 that La Chèvre d'Or's unique story began to take shape. After staying at La Chèvre d'Or with his daughter, the famous producer and director Walt Disney fell in love with the old château and advised his friend Robert Wolf to transform it into a prestigious hotel worthy of its enchanting surroundings. From then on, journalists and, above all, world leaders flocked to discover this little paradise.

The historic residence expanded with the acquisition of several private and character houses character houses in the medieval village. The owner transforms the old buildings into individual rooms or suites, while retaining the spirit and charm of a medieval village steeped with history and magic. In 1956, the hotel became one of the 6 stops on La Route du Bonheur, founded in 1954 by Marcel Tilloy, the forerunner of Relais & Châteaux.



Over the years, the number of rooms has multiplied while respecting the village's environment and past. Today, 45 rooms and suites welcome a discerning clientele every season. The gastronomic restaurant has established itself as one of the finest in the region, catering to a refined clientele.

Under the aegis of chef Elie Mazot - then in charge of the of the kitchens - the establishment was awarded in 1978 its first Michelin star. In 2000, it was chef Jean-Marc Delacourt who enabled the the gastronomic restaurant a double Michelin star. This distinction is still held by chefs who have exercised their art with talent.

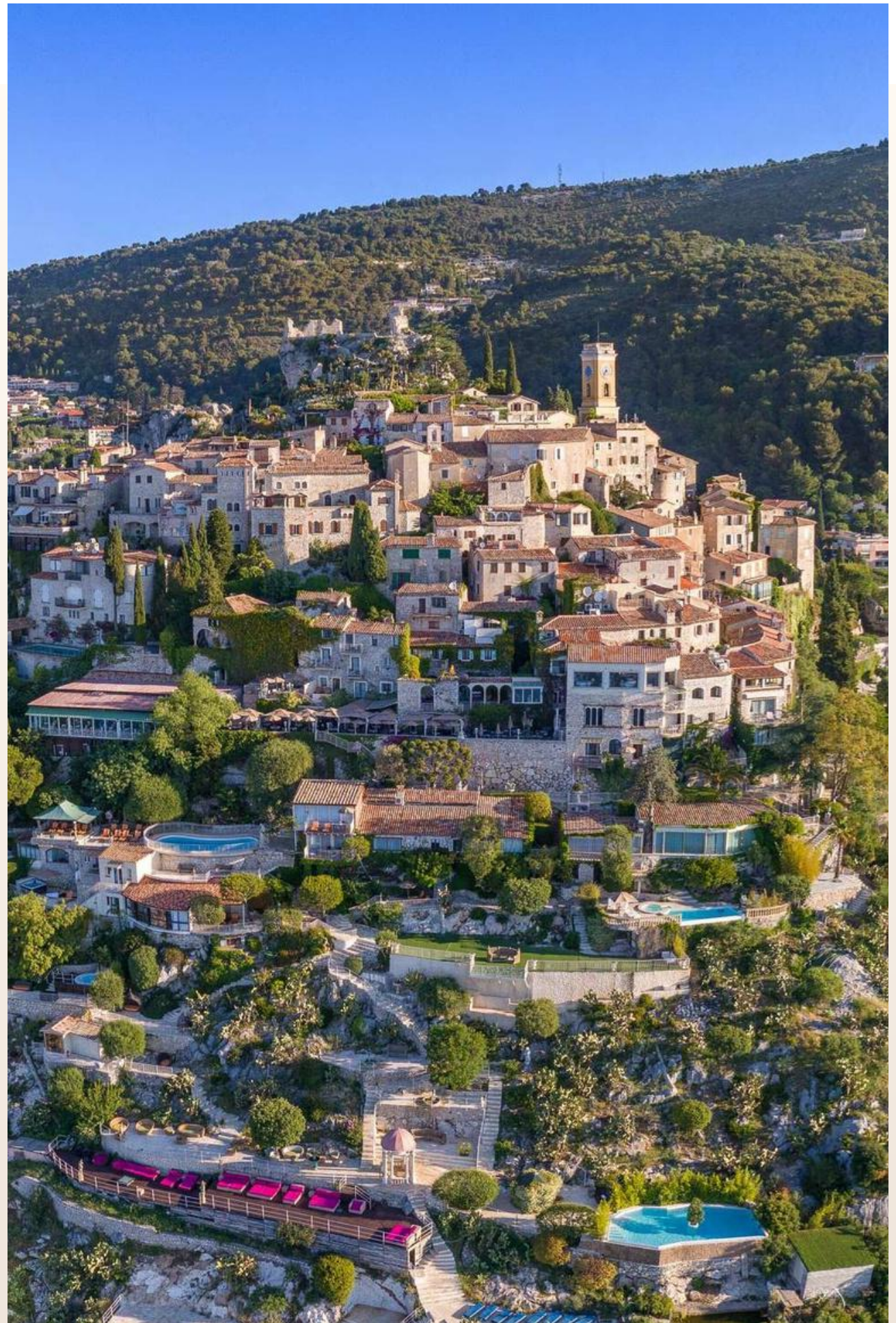
In the heart of one of the Côte d'Azur's most beautiful Côte d'Azur, La Chèvre d'Or has developed a luxurious and an internationally renowned restaurant to become a leading destination. Since then, Europe's crowned heads, politicians, rock stars and Hollywood figures have taken up residence in Èze resort. Among the most Lauren Bacall, Marlene Dietrich, Elisabeth Taylor, Humphrey Bogart, Roger Moore, Clint Eastwood, Robert de Niro, Leonardo di Caprio, Sean Connery, Michelle and Barack Obama and Bono...

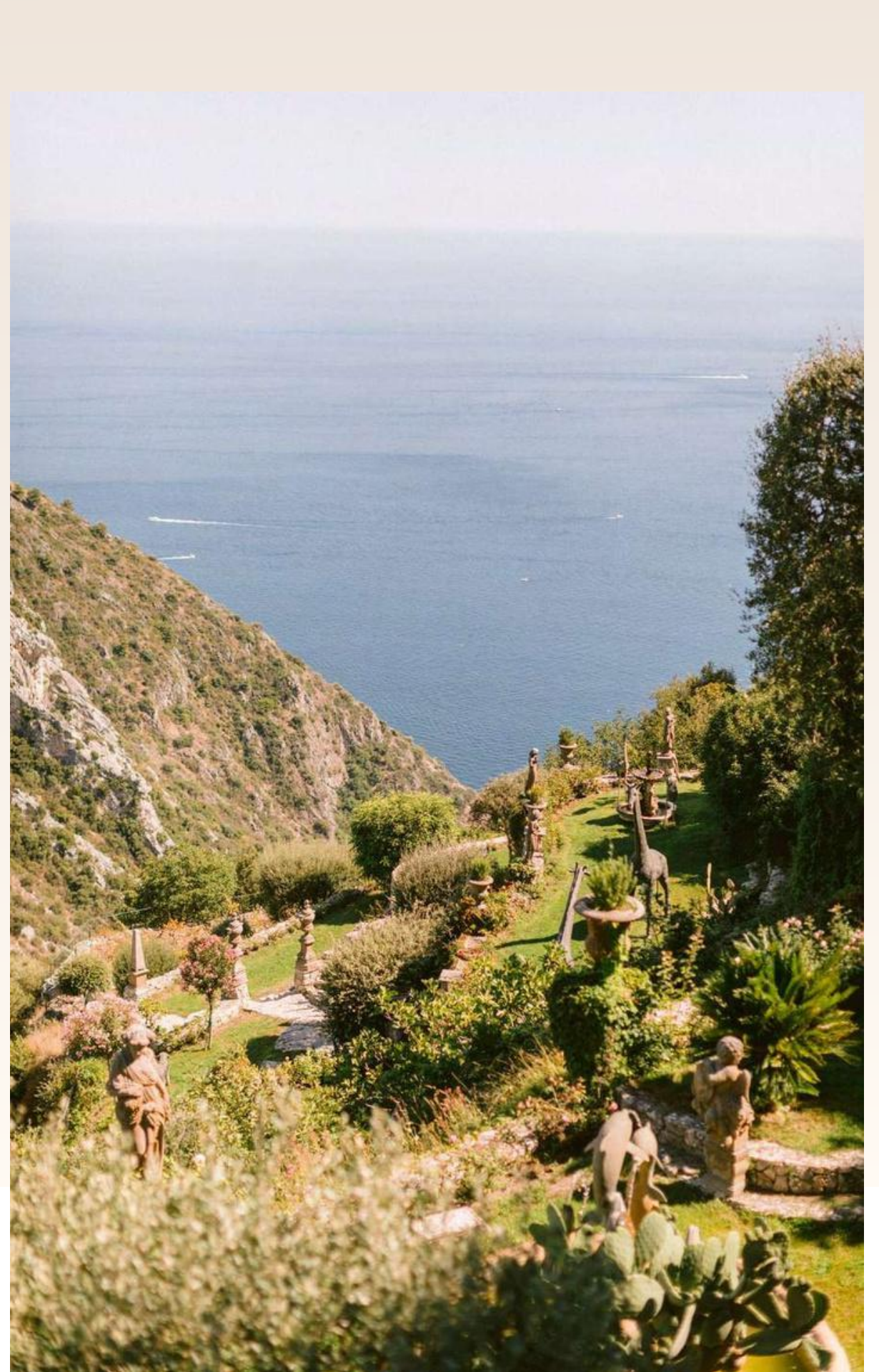
THE HOTEL OF LA CHÈVRE D'OR



A privileged environment

A mineral jewel facing the deep blue sea, Èze is one of the pearls of the Riviera. Nestled between sky and sea, the village is surrounded by a maritime pine forest that shelters olive trees, lemon trees, and carob trees overlooking the Southern Alps. Winding alleys and sun-drenched squares intertwine harmoniously, creating the iconic postcard scene for all travelers seeking a change of scenery and beauty. Nature is ever-present at the Château de La Chèvre d'Or. The gardens overlook the Mediterranean Sea. Like a grand bouquet of scents, the flowering groves and shrubs delight the wanderer lost in this profusion of colors and aromas. Already captivated, they discover with delight the mineral world in this maze of narrow streets lined with stone walls rich in history and conquest.





Exclusive rooms and suites

From standard rooms to the most exquisite suites, the 45 accommodations at La Chèvre d'Or offer understated luxury. There is no ostentation, but rather a chic and contemporary decor where artworks, golden basins, and bathtubs subtly nod to the history and name of the establishment.

In recent years, La Chèvre d'Or has undertaken enhancement projects and introduced new Prestige Suites, Executive Suites, and the "Nietzsche Suite" with a private pool.





DINING AT THE CHÂTEAU DE LA CHÈVRE D'OR



The gourmet restaurant

When you step into the restaurant's dining room, you are immediately immersed in a unique azure universe. The decor is chic and classic: Belle Époque-style glasswork, gilded patinas, and historic furniture. The large bay windows offer a breathtaking panorama of the coastline, encompassing the deep blue sea, the bay of Villefranche, and Cap Ferrat in a single glance. Under the supervision of Mr. Yann Vaye, the restaurant director who skillfully leads a dedicated team of 20, the atmosphere is both warm and professional.

And to celebrate the majestic setting of La Chèvre d'Or, Chef Tom Meyer's menus are aptly named "Horizon" and "Coastal Path." Accompanied by a unique dining experience and exceptional service, guests are introduced to the bold cuisine of a young Meilleur Ouvrier de France who aims to establish his contemporary culinary signature.

Renowned for the virtuosity of his bold sauces paired with striking condiments, Tom Meyer reveals a deeply personal cuisine. His combinations of strong, direct flavors and aromatic complexity elevate technique and craftsmanship to new heights. Alongside his signature creations that have defined his career, the chef draws inspiration from the local terroir and wild foraging. Flowers feature prominently in his dishes, and the beauty of each plate is to be admired like a masterpiece before it evokes a profound gustatory emotion.





Among the highlights is the renowned **Gnocchi**, with a molten center revealing a delicate blend of marine ingredients. **The Crab** is topped with a crispy soufflé pancake, accompanied by condiments and a reduced bisque. **The Roma tomato**, reminiscent of an old-fashioned tart, is presented as a deliciously confited tomato, paired with peanut and marigold. The **Pigeon** is subtly glazed with a cherry paste and served with Swiss chard and catnip. It unfolds indulgently with components of a confit and breaded thigh and a skewer of foie gras.



Les Remparts Restaurant



The restaurant **Les Remparts** is open for lunch and dinner. Savory dishes are enjoyed on the Château de La Chèvre d'Or's most beautiful terrace, overlooking the coast. If the weather does not cooperate, service is arranged in the adjoining dining room, providing an intimate and warm atmosphere. The restaurant offers a Mediterranean menu that is both accessible and delicious, featuring beautiful seasonal products selected with the utmost care.

To start, you can savor a **Crudo of locally caught fish** with leche tigre, red fruits, and chamomile, **Spring vegetables in a delicate parmesan tartlet** with lemon yogurt condiment and fresh herb coulis, or an **Ezasque-style salad** with confit tuna, quail egg, celery, seasonal confit vegetables, and condiment.

Among the main courses, you can enjoy **Sicilian-style sea bass fillet** with crispy green vegetables, Menton lemons, and agro dolce, **Linguine with gambas**, confit lemon, Nice courgettes, and escargot butter, or, to share, a **whole confit Sisteron lamb shoulder** with bayaldi vegetables and Nice olive condiment. Depending on availability, other shareable dishes such as the catch of the day are also offered, accompanied by a delightful garnish: crushed potatoes with olive oil and chives, braised vegetables, green salad, or fries.







On the dessert menu, Chef Florent Margailan offers **"Parisian-style" pastries** with summery flavors: seasonal tarts, vanilla mille-feuille, and mousse desserts featuring mango, coconut, pistachio, and orange blossom. Homemade ice creams and sorbets are also a must-try on sunny summer days.

Le Café du Jardin Restaurant

On a panoramic terrace, slightly below the hotel, Le Café du Jardin, adjacent to the pool, offers a majestic setting for enjoying simple and light cuisine. From May to September, and on evenings in July and August, locals and tourists gather in this enchanting spot to savor wood-fired pizzas, grilled dishes, and fresh salads made with fine local ingredients. With views of the deep blue Mediterranean Sea and the tip of Saint-Jean-Cap-Ferrat, you can indulge in **creamy Burrata from Puglia, wood-roasted local fish, stracciatella and truffle ham focaccia**, or a **made-to-order pizza**: Regina, Parma, Diavola, or Quattro Stagioni.





THE TALENTS OF LA CHÈVRE D'OR

Thierry Naidu *General Manager*

Thierry Naidu began his career in hospitality at a very young age.

Under the watchful eye of his mother, a Michelin-starred chef at a Relais & Châteaux near Avignon, he worked in various departments of the establishment. He even took on the role of head chef there before turning his focus decisively toward hotel management as his primary passion. He worked with the Grandes Étapes Françaises group and, in 1991, was appointed General Manager of Château de La Chèvre d'Or at just 25 years old. In 2003, Thierry Naidu went on to lead The Stein Group, an international hotel group based in Barcelona, where he developed and managed 22 luxury hotels worldwide. In 2011, he chose to return to France and founded Phoenix Hotels Collection, a hotel management company. He resumed his role at Château de La Chèvre d'Or, where he also holds the position of General Manager.



"The strength of La Chèvre d'Or is that you can either be seen or become invisible to others. But what our guests seek above all is to experience something unique within this exceptional property. Additionally, I wanted from the outset to enhance the development of the establishment by offering our guests a broader culinary experience with three restaurants and increasing the number of rooms."

Mission accomplished for the founding president of Phoenix Hotel Collection, who also manages several exceptional hotels around the world.

PHOENIX HOTEL COLLECTION

- *Château de La Chèvre d'Or, Èze village, France.
Relais et Châteaux.*
- *Château Le Cagnard****, Cagnes-sur-Mer,
France. Small Luxury Hotels of the World.*
- *Saint James Hôtel****, Bouliac.
Relais & Châteaux.*
- *Hôtel Bela Vista*****, Portimao, Portugal.
Relais et Châteaux.*
- *Riad Villa Blanche****, Morocco.*
- *Domaine des Andéols****, Provence.*
- *Ouverture 2025: Legend Hill Resort & Spa*****.*





Tom Meyer

Executive Chef, Meilleur Ouvrier de France

It was in the Jura, with restaurateur parents, that Tom Meyer discovered cooking from a young age. Working alongside his father, Chef Hugo Meyer, the young Tom initially wanted to work in pastry. He completed his first internship in desserts at a Michelin-starred restaurant in the region. He then applied to join Chef Anne-Sophie Pic's pastry brigade in Valence, but ended up spending two years learning the ropes in the kitchen, which set him on a remarkable path, quickly rising to the position of demi-chef de partie.

Fascinated by the skills and techniques of Meilleurs Ouvriers de France (MOF), Tom Meyer joined Chef Eric Pras' team at Maison Lameloise. This formative experience further defined his unique culinary journey. His first encounter with La Chèvre d'Or came in 2015, alongside Chef Roman Kervarrec.

Tom Meyer had long dreamed of working at Hôtel Ville de Cirssier in Switzerland, applying each year as a true aspiration. He finally had the chance to work at this prestigious establishment with the late Chef Benoît Violier. Despite his tragic passing, Tom continued to evolve under new Chef Franck Giovannini for three years. During this period, he won the Taittinger International Culinary Award in 2017, affirming his vocation for competing in prestigious contests and defining his culinary identity.



Returning to Maison Pic in 2018 as Head of R&D, Tom Meyer worked alongside the multi-Michelin-starred chef to develop the menus for the gourmet restaurants, bistros, and international locations. During these three years, during which he explored various types of French cuisine, he reached the final of the Bocuse d'Or France in 2019.

Ready to take on his first role as head chef, he inaugurated the gourmet restaurant Granite in September 2021. The establishment was quickly acclaimed by the press and earned a Michelin star just six months after opening, in 2022. That same year, Tom Meyer achieved the ultimate recognition by becoming Meilleur Ouvrier de France.

In 2024, Tom Meyer's career reaches its pinnacle. Invited by Thierry Naidu to succeed Arnaud Faye, he eagerly returns to his beloved region and to the establishment he has admired for many years. He aims to uphold the prestige of La Chèvre d'Or while infusing it with his personal culinary identity, ensuring its continued excellence and prominence.

Florent Margailan

Pastry Chef

Originally from the Hautes Alpes, Florent Margailan developed a sensitivity to authentic flavors through his parents, who grew fruits and vegetables. From a young age, he understood the importance of seasons and short supply chains. Today, he maintains close relationships with farmers in southern France to work with the finest local products at their peak ripeness.

Florent began his career in 2008, first at the prestigious Four Seasons Hôtel George V in Paris, and then at Hôtel du Castellet in the Var. In 2010, he won the French Dessert Championship and returned to Paris to join the pastry team at the Lasserre restaurant as a second-in-command.





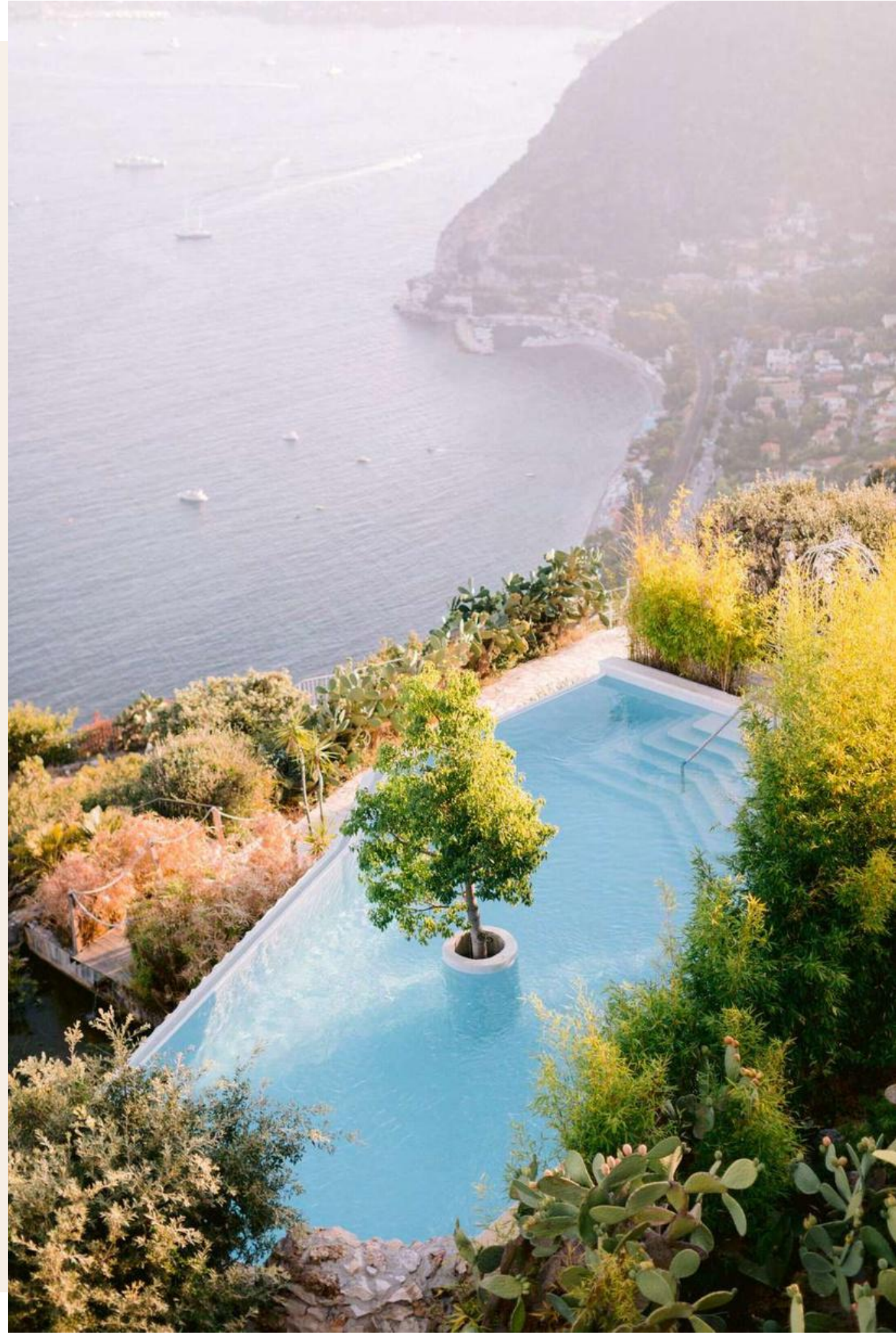
In 2013, he placed third in the Mondial des Arts Sucrés and joined Meilleur Ouvrier de France Franck Ferigutti at the Terre Blanche Hotel in Fayence. He then moved on to L'Apogée in Courchevel and Château Saint-Martin. The year 2015 marked a significant turning point in his career. He was a finalist in the Meilleur Ouvrier de France competition and spent three years with Yannick Alléno's team at the Royal Mansour. In 2018, the pastry chef returned to southern France to showcase his talent at the Grand-Hôtel du Cap-Ferrat.

Since 2023, Florent Margaillan has succeeded Julien Dugourd as the Pastry Chef at Château de La Chèvre d'Or. After spending a season alongside Chef Arnaud Faye, he now crafts the sweet and bakery creations that complement the cuisine of Executive Chef Tom Meyer.

THE EXPÉRIENCES AT LA CHÈVRE D'OR

As an iconic establishment on the Riviera, Château de La Chèvre d'Or offers numerous unforgettable experiences: exceptional gastronomy, a smiling and efficient team attentive to every guest's wishes while maintaining a balance between its history and modernity. This Côte d'Azur institution continues to innovate and surprise, solidifying its status as one of the world's most exclusive destinations.

One of the highlights of a stay at La Chèvre d'Or is exploring the stunning terraced gardens, adorned with works of art, that extend to the deep blue sea. The colors of the ocean change with the seasons: in the morning, visitors are captivated by the gentle morning dew, and at night, small lights shimmer along the silent coast like a necklace of diamonds.





The Château's bar, with its ancient stones and drapes, transcends its medieval setting to offer visitors a truly timeless experience overlooking the deep blue sea. It is an exceptional setting where one can enjoy finely selected drinks.

Since its inception, gastronomy has been at the heart of the establishment. Thierry Naidu and the chefs of La Chèvre d'Or have chosen to develop their own produce. Visitors can explore the splendid garden with 300 citrus plants, which are beautifully featured in both Tom Meyer's cuisine and Florent Margailan's desserts.

PRACTICAL INFORMATION

La Chèvre d'Or *****

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Côte d'Azur France + 33(0)492106666
Relais & Châteaux www.chevredor.com
Instagram : [@lachevredor](https://www.instagram.com/lachevredor)

45 rooms and suites
Seasonal opening from March 15 to October 15

Restaurants

La Chèvre d'Or and Les Remparts: Open daily for lunch and dinner.
Le Café du Jardin: Open for lunch in May, June, September, and October,
and for lunch and dinner in July and August.



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