



LA TABLE DE PIERRE

CUISINE GASTRONOMIQUE PROVENCALE

Chef Maxime Leconte & Cheffe Pâtissière Manon Isnard

"Through my many travels around the world...
in Latin America, South Africa and Asia, I have been able to discover
and immerse myself in the traditional and authentic techniques of local chefs
and, over the years, create my own Culinary Signature.
As a lover of the vibrant gastronomy of our beautiful Provence,
it was an obvious choice for me to merge my two passions:
Flavours of the World and Provence..

My entire brigade joins me in wishing you
a pleasant culinary journey, authentic, unique and... delicious".

Chef Maxime Leconte

" A child of the Vençois region,
I had the opportunity to train with some of the great names in pastry-making
who passed on to me their passion, excellence, gentleness and precision.
Back in Provence, I'm keen to work with local produce
and showcasing local products by making them sublime without distorting them. "

Head Pastry Chef Manon Isnard

Some of the dishes on our menus are available à la carte.
Our Maitres d'Hôtel Eric Chartrain and Cedric Garnier will be delighted to help you.
Starter: €45 - Main course: €65 - Dessert: €25



Wellness dishes



Gluten-free dishes



RELAIS &
CHATEAUX

Walk through the Garden of Fragrances



First "delicious" steps in our beautiful Provence

From the Mediterranean to the vegetable garden as an appetizer



CLOSE TO US

Declinaison of violin zucchini



HINTERLAND

Matured beef cutlet / Olives / Peas & Pomme Dauphine



CHEESE BOARD

(Extra 25 €)



CHILDHOOD MEMORY

Floating island, popcorn, French pepper

Or

CHOCOLATE / RASPBERRY & SESAME duo

Creamy 70% dark chocolate, roasted raspberry confit with sesame oil,
Fresh raspberries, chocolate emulsion, crispy sesame

...100 € per person



Wellness dishes



Gluten-free dishes



A walk of flavours

First "delicious" steps in our beautiful Provence

From the Mediterranean to the vegetable garden as an appetizer



IODINE INTENSITY

Lobster / Turmeric / Salt herbs



FROM OUR SEA SIDE

Grilled turbot / Smoked milk / Mediterranean Murex / Leeks / Bagna Cauda



HINTERLAND

Pigeon / Cold candied melon / Apricots / Wild herbs



CHEESE BOARD

(Extra 25€)



CHILDHOOD MEMORY

Floating island, popcorn, French pepper

Or

CHOCOLATE / RASPBERRY & SESAME duo

Creamy 70% dark chocolate, roasted raspberry confit with sesame oil,
Fresh raspberries, chocolate emulsion, crispy sesame

...130 € per person



Wellness dishes



Gluten-free dishes

Celery salt (allergen)
available in a jar on the bar counter. Some cocktails may contain celery salt and certain wines may contain sulphites All our menu prices are net in euros,
taxes and service included. Abuse of Alcohol is dangerous for your health. Consume in moderation. Some products contain sulphites/egg-based products/milk-based products.
Allergen map available at the Desk

...Let yourself be guided by

... **Signature Menus**

Inspired by my travels around the world,
I invite you to discover my Signature menu
combining unexpected flavours
with local produce from our beautiful Provence....

Departure from Old Nice

Landing at Central de San Pedro in Cusco **

A game night in Seoul **

The Yucatan in three bites **

The Amazon Basin with the flavors of the Tuber Aestivum **

Crossing the streets of the Medina *

Back to Provence

In our sweet Provence **

... **4 Stopovers - 140 € per person ***

... **5 Stopovers - 160 € per person ****

... **6 Stopovers - 180 € per person**

(Single menu for the whole table / last order at 9 p.m.)

Food and wine pairing in 4 stages by our Sommelier Clara Hocquard

*(Glass 8cl) **75 € per person** Extra glass of wine 23€ 12cl*

Food and wine pairing in 5 stages by our Sommelier Clara Hocquard

*(Glass 8cl) **90 € per person** Extra glass of wine 23€ 12cl*

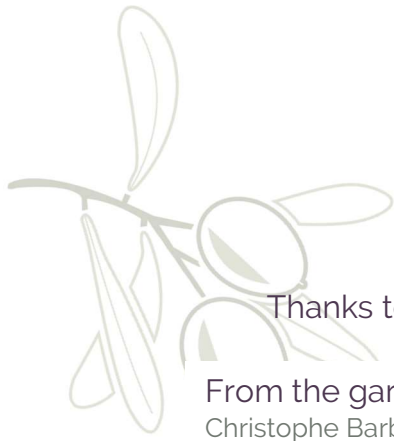


Wellness dishes



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Thanks to our local producers

From the garden & other market gardeners

Christophe Barberis, Roquette sur Siagne (06)

Patrick Massi, Cagnes sur Mer (06)

Virgin olive oil come from Nice

Remy Rouch, St Blaise (06)

Chocolate factory from Côte d'Azur

Maison Duplanteur Grasse (06)

Cheeses & Yoghurts

« Brebis » Catherine Fleury (83)

« Vache » La Pastourelle (83)

« Chèvre » Georges Monteiro, Peymeinade (06)

Fromager affineur

Thomas Métin, Vence (06)

Fishes

Maison Deloye, St Laurent du Var (06)

Meats

Sub Viande

Bruno Versini, Palleville (81)

Fleur d'oranger du Domaine Du Lanc à Le Bar Sur Loup (06)



**RELAIS &
CHATEAUX**



Wellness dishes



Gluten-free dishes