



# LA TABLE DE PIERRE

CUISINE GASTRONOMIQUE PROVENCALE

*Perched on the heights of Saint-Paul-de-Vence, at Domaine du Mas de Pierre, our cuisine draws its inspiration from the very heart of nature. Inspired by the estate's gardens and the richness of Provence, each creation celebrates ingredients in their purest expression.*

*Fruits, herbs, citrus, flowers, and spices subtly enhance each dish throughout the seasons, in an approach that is both refined and sincere. Macerations, infusions, and fermentations delicately reveal flavors without ever overshadowing the essential. This sensitive and authentic cuisine is driven by the passionate work of women and men united by their love of fine ingredients, sharing, and thoughtful craftsmanship.*

*This philosophy extends all the way to the desserts, created with the same commitment to finesse, softness, and authenticity, offering a sharing experience deeply rooted in the spirit of the place.*

*In the dining room, our teams bring this experience to life with discretion, generosity, and authenticity, where every moment is designed to extend the emotion of the table with harmony and subtlety.*

Paul **GOUEL**  
Manon **ISNARD**



ALL OUR MENU PRICES ARE NET IN EUROS, TAXES AND SERVICE INCLUDED.  
ABUSE OF ALCOHOL IS DANGEROUS TO HEALTH, PLEASE CONSUME IN MODERATION.  
SOME PRODUCTS CONTAIN SULFITES/EGG-BASED PRODUCTS/MILK-BASED PRODUCTS.  
ALLERGEN INFORMATION IS AVAILABLE AT THE DESK.



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## NATURALLY LEAVENED BREAD

*Each day, the Chef and the team, made a selection of naturally leavened breads, baked in-house to accompany your dining experience throughout the meal.*



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# “NATURALNESS”

IN 4 SERVICES 99 € PER PERSON



- EARLY SIGNS -

- A TASTE OF PROVENCE -

*Transparant tomato, burrata & nasturtium flowers*

- ARTICHOKE, COLONNATA LARD & JUNIPER BERRY-

*Artichoke raviole, with Colonnata lard, artichoke leaf emulsion & juniper berry gel*

- VEAL, ESTATE EGGPLANT & HARISSA -

*Roasted veal loin, eggplant, harissa,  
anchovy & vegetable jus*

- GREENGAGE PLUM, LAVENDER & ROQUEFORT -

*Greengage plum compote, Roquefort and yogurt sphere, lavender honey, lavender &  
Chartreuse ice cream shot*

- NECTARINE, VERBENA & GINGER -

*Delicate meringue, nectarine confit, spicy ginger condiment, nectarine & verbena sorbet*

OR

- CHOCOLATE, CEREALS & WHISKY -

*Crispy tuile, dark chocolate and cereal crèmeux, Dulcey whisky ice cream,  
cocoa nib infusion*

- MIGNARDISES -

THE CHEESE CART

+ 20 € PER PERSON



**“NATURALNESS”**  
IN 5 SERVICES **125 € PER PERSON**



- EARLY SIGNS -

- A TASTE OF PROVENCE -

*Transparant tomato, burrata & nasturtium flowers*

- ARTICHOKE, COLONNATA LARD & JUNIPER BERRY -

*Artichoke raviole, with Colonnata lard, artichoke leaf emulsion & juniper berry gel*

- SEASONAL NOTES -

*Potato gnocchi, Domain tarragon & lemon from Menton*

- VEAL, ESTATE EGGPLANT & HARISSA -

*Roasted veal loin, eggplant, harissa,  
anchovy & vegetable jus*

- GREENGAGE PLUM, LAVENDER & ROQUEFORT -

*Greengage plum compote, Roquefort and yogurt sphere, lavender honey,  
lavender & Chartreuse ice cream shot*

- NECTARINE, VERBENA & GINGER -

*Delicate meringue, nectarine confit, spicy ginger condiment, nectarine & verbena sorbet*

OR

- CHOCOLATE, CEREALS & WHISKY -

*Crispy tuile, dark chocolate and cereal crèmeux, Dulcey whisky ice cream, cocoa nib infusion*

- MIGNARDISES -

THE CHEESE CART + **20 € PER PERSON**



# “NATURALNESS”

IN 6 SERVICES 175 € PER PERSON



- EARLY SIGNS -

- A TASTE OF PROVENCE -

*Transparant tomato, burrata & nasturtium flowers*

- ARTICHOKE, COLONNATA LARD & JUNIPER BERRY-

*Artichoke raviolo, with Colonnata lardo, artichoke leaf emulsion & juniper berry gel*

- SEASONAL NOTES -

*Potato gnocchi, Domain tarragon & lemon from Menton*

- MEDITERRANEAN RED MULLET, FENNEL & PRESERVED LEMON -

*Fennel and lemon tortellini, Ricard caramel emulsion, crispy red, reduced fish bone jus & fennel sorbet*

- VEAL, ESTATE EGGPLANT & HARISSA -

*Roasted veal loin, eggplant, harissa,  
anchovy & vegetable jus*

- GREENGAGE PLUM, LAVENDER & ROQUEFORT -

*Greengage plum compote, Roquefort and yogurt sphere, lavender honey,  
lavender & Chartreuse ice cream shot*

- NECTARINE, VERBENA & GINGER -

*Delicate meringue, nectarine confit, spicy ginger condiment, nectarine & verbena sorbet*

OR

- CHOCOLATE, CEREALS & WHISKY -

*Crispy tuile, dark chocolate and cereal crèmeux, Dulcey whisky ice cream, cocoa nib infusion*

- MIGNARDISES -

THE CHEESE CART + 20 € PER PERSON



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## ***A la Carte***



**- ARTICHOKE, COLONNATA LARD & JUNIPER BERRY - 34 €**  
*Artichoke raviolo, with Colonnata lard, artichoke leaf emulsion & juniper berry gel*

**- SEASONAL NOTES - 36 €**  
*Potato gnocchi, Domain tarragon & lemon from Menton*

**-MEDITERRANEAN RED MULLET, FENNEL & PRESERVED LEMON- 52 €**  
*Fennel and lemon tortellini, Ricard caramel emulsion, crispy red, reduced fish bone jus & fennel sorbet*

**-ROASTED VEAL, ESTATE EGGPLANT & HARISSA - 59 €**  
*Roasted veal loin, eggplant, harissa, anchovy & vegetable jus*

**- NECTARINE, VERBENA & GINGER – 24 €**  
*Delicate meringue, nectarine confit, spicy ginger condiment, nectarine & verbena sorbet*

**- CHOCOLATE, CEREALS & WHISKY – 24 €**  
*Crispy tuile, dark chocolate and cereal crèmeux, Dulcey whisky ice cream, cocoa nib infusion*



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## Partenaires

Parce qu'ils ont le souci de la perfection, parce que l'excellence rythme chaque instant de leur quotidien, parce que leur savoir-faire est une signature, nous sommes fiers de nos partenaires. Ils prolongent au sein de nos maisons l'Expérience Relais & Châteaux tout en partageant les valeurs qui sont les nôtres pour vous offrir des moments uniques.

### PARTENAIRES OFFICIELS



DUVAL-LEROY



TAITTINGER



S.PELLEGRINO



BLANCPAIN



ORLANE



TAYLOR'S



POMMERY



MONKEY 47



PONANT



CÓDIGO1530



REDBREAST



BILLECART-SALMON

### PARTENAIRES PRIVILÉGIÉS

BERNARDAUD



BERNARDAUD

SOTHYS PARIS



M. CHAPOUTIER



CHAPPELLET

DAMMANN  
FRÈRES

DAMMANN FRÈRES

AVIS

AVIS



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