



I love to share my cooking, which I elaborate together with my kitchen team.
We are devoted to an ideal cuisine constantly changing, a moment of timelessness
reflecting joy and emotion.

The genuine beauty of our region inspires us to propose an incredible culinary
experience, highlighting the products of our local farmers and producers.

Aurélien Véquaud
La Passagère Chef

From our terrace overlooking the Great Blue, we have imagined an agreement dishes
and wines that come only from islands of the Mediterranean.

We went to look in the most unusual places, grape varieties forgotten and some wines
with strong personality, confidential production.

Set sail on a cruise of subtle flavors, where handcrafted wines elevate each meal into
a unique and memorable experience.

Aymerick Verdy
Head Sommelier

GREEN LIGHT

LOCAL GREEN PEAS
Refreshed with bergamot mint

ASPARAGUS FROM PROVENCE
Cazette hazelnut and capers flower

THE POTATO
Valbonne goat cheese and wild garlic

STUFFED MOREL
Caramelised onions and marigold oil

MYRIAD AND STARS

175€

PAIRINGS BY OUR CHEF SOMMELIER

in five glasses (10cl)

BUZZ-FREE & BRILLIANT

80€

MEDITERRANEAN ISLANDS

130€

PRESTIGE

190€



MER EN HERITAGE

ASPARAGUS FROM PROVENCE

Aged tuna belly and nasturtium

THE SPIDER CRAB

Verbena foam and fennel

ROASTED LANGOUSTINE

Eldelflower, grapegruit and brocoletti

WILD FISH

Shellfish marinière and Osciètre prestige caviar

MYRIAD AND STARS

195€

PAIRINGS BY OUR CHEF SOMMELIER

in five glasses (10cl)

BUZZ-FREE & BRILLIANT

80€

MEDITERRANEAN ISLANDS

130€

PRESTIGE

190€

The above rates are net and include taxes & service charges, drinks not included

Do not hesitate to contact our Restaurant Manager to know the allergen product list



GATEWAY INVITATION

A legendary journey along blue sea shores, where innovative Mediterranean flavors are highlighted in eight colors.

250€

PAIRINGS BY OUR CHEF SOMMELIER

in eight glasses (8cl)

MEDITERRANEAN ISLANDS

190€

PRESTIGE

260€

Menu must be chosen by all guests

The above rates are net and include taxes & service charges, drinks not included

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CHEESE

FRESHLY PREPARED CHEESE, LAURENCE CHAULLIER 28€

BLACK OLIVES AND GARRIGUE VINAIGRETTE

SELECTION OF CHEESES 35€

ARTISANAL MATURED AND FRESH CHEESES



FISHERMEN

Mathieu Chapel, Romain Dutriau, la Maison Giol, Laurent Daniel,
Jean-Marie Pédrón et la poissonnerie de Puget-sur-Argens

BUTCHERS

Boucherie Agricole (viande origine France)

MARKET GARDENERS

Marielle Marconcini, Christian Boselli, Sandra Prat, L'agrumiste,
La Pousseraie, Romain pour la maison Terroir Truffles, Famille Bastelica

SAUNIER

Fleur de sel de Noirmoutier de Nicolas Benetreau

SAFFRON PRODUCER

Emmanuelle Poulain du Jas des Rochers

HORTICULTURIST

Matthias Meilland pour les Roses Belles Rives ®

CHEESE MASTERS & MONGERS

Fromagerie Mons et Laurence Chaullier

HOTEL BELLES RIVES – RESTAURANT LA PASSAGÈRE

Open from Wednesday to Sunday, from 7:30pm to 10:00pm