



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

ESSENCE OF FLAVORS

Each day, our chef composes a three-course menu, inspired by the excellence of carefully selected ingredients. A true ode to seasonality, this culinary composition evolves with the seasons, showcasing ingredients at their peak, enhanced with precision, finesse, and creativity. Conceived as an exceptional experience, this offering is thoughtfully adapted to your allergies and dietary preferences, ensuring a perfectly tailored moment for every guest.

STARTER, MAIN COURSE, DESSERT

145€

PAIRINGS BY OUR CHEF SOMMELIER

in three glasses (10cl)

BUZZ-FREE & BRILLIANT

40€

MEDITERRANEAN ISLANDS

80€

PRESTIGE

120€

GREEN LIGHT

ASPARAGUS FROM PROVENCE

Orange blossom, marigold

GREEN PEA

Bergamot mint, green curry

POTATO

Goat cheese from Valbonne, truffle and Lambrusco vinegar

MOREL

Wild garlic, spring Provençal miso

RHUBARB

Batak berry and muscat ice cream

GRILLED BREAD

Vanilla from Tahiti, cider vinegar

175€

PAIRINGS BY OUR CHEF SOMMELIER

n five glasses(10cl)

BUZZ-FREE & BRILLIANT

80€

MEDITERRANEAN ISLANDS

130€

PRESTIGE

190€

MER EN HERITAGE

ASPARAGUS FROM PROVENCE

Aged tuna, nasturtium

MEDITERRANEAN LANGOUSTINE

Elderflower, Corsican grapefruit

BLUE CRAB "UNDER ROCK"

Fennel, moray eel

MEDITERRANEAN MONKFISH

Artichoke barigoule, XO of tripe

FRAGRANCE

Blood orange, orange blossom

TUMA YELLOW 70% CHOCOLATE

Immortelle, cocoa balsamic

195€

PAIRINGS BY OUR CHEF SOMMELIER

in five glasses(10cl)

BUZZ-FREE & BRILLIANT

80€

MEDITERRANEAN ISLANDS

130€

PRESTIGE

190€

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 seven glasses (8cl)

MEDITERRANEAN ISLANDS

190€

PRESTIGE

260€

Menu must be chosen by all guests

The above rates are in euros net and include taxes, drinks not included

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

CHEESE

FRESHLY PREPARED CHEESE, LAURENCE CHAULLIER 28€

BLACK OLIVES AND GARRIGUE VINAIGRETTE

SELECTION OF CHEESES 35€

ARTISANAL MATURED AND FRESH CHEESES

FISHERMEN

la Maison Giol, Mathieu Chapel,
Jean-Marie Pédron, Antonie, James de la poissonnerie de Puget-sur-Argens

BUTCHERS

Boucherie Agricole (meat from France)

MARKET GARDENERS

Luca from Provençal market, Christian Boselli, Sandra Prat, L'agrumiste,
La Pousseraie, Romain pour la maison Terroir Truffles, Famille Bastelica

SAUNIER

Fleur de sel de Noirmoutier from Nicolas Benetreau

SAFFRON PRODUCER

Emmanuelle Poulain du Jas des Rochers

HORTICULTURIST

Matthias Meilland pour les Roses Belles Rives ®

CHEESE MASTERS & MONGERS

Fromagerie Mons and Métin, Laurence Chaullier for the Brousse du Rove and fresh cheese
Ferme Jean-Noël Castaing for the sheep milk from vallée d'Ossau