Le Restaurant

A menu signed by
Chef Rodolphe Loury

Opening hours
Every evening from 7 pm to 9 :30 pm

All our fishes are from
Poissonnerie Giacosa in Cagnes sur Mer.

All our meats come from the Boucherie des Boulevards in
Cagnes sur Mer.

PHOENIX
HOTEL COLLECTION

SMALL
LUXURY
HOTELS
OF THE WORLD
Independently minded

A La Carte

First Act:

Local fish cooked in salt, cucumber, red fruits	**31€**
Mackerel, fennel, lemon leaf	**25€**
Vegetable garden, truffled soil	**27€**
Tapioca, summer vegetables	**23€**

Second Act:

Beef, carrot, nasturtium	**44€**
Vegetables in Romertopf, coconut oil, basil, arugula	**32€**
Sea bass, artichokes, Colonnata lard	**40€**
Cagnard-style Vitello Tonnato, capers, Delicatesse potatoes	**46€**

Final Act :

Assortment of matured cheeses	**24€**
Lazare cherries, tarragon, pistachio	**21€**
Strawberries and elderflower	**20€**
Herbs, lemons, and pine	**19€**

Our Menus

Le Petit Ecu

« Patiences »
As an Appetizer

Tapioca, summer vegetables

Mackerel, fennel, lemon leaves

Sea bass, artichokes, Colonnata Lard

Lazare cherries, tarragon, pistachio

Mignardises

62€

This menu is exclusively served from Monday to Thursday

Taxes and service included

The prices of all our menus are excluding drinks and changes and are per person
For any table exceeding 7 guests, and unless a choice is made 48 hours in advance, the choice of menu is made for the entire table

Le Cagnard

Le Festin des Templiers

« Patiences »
As an Appetiser

Tapioca, summer vegetables

Mackerel, fennel, lemon leaves

Sea bass, artichokes, Colonnata Lard

Vegetables in Romertopf, coconut oil, basil, arugula

Herbs, lemons, pine

Lazare cherries, tarragon, pistachio

Mignardises

73€

Taxes and service included

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menu is made for the entire table**

Le Régal du Château

« Patiences »
As an Appetiser

Tapioca, summer vegetables

Mackerel, fennel, lemon leaves

Vegetable garden, truffled soil

Sea bass, artichokes, Colonnata Lard

Vegetables in Romertopf, coconut oil, basil, arugula

Beef, carrot, nasturtium

Herbs, lemons, pine

Lazare cherries, tarragon, pistachio

Strawberries and elderflower

Mignardises

125€

Taxes and service included

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menu is made for the entire table**

Le Jardin des 5 Sens

Vegetal Menu 🌿

Served in 4 courses
According to the Chef's inspiration

64€

Taxes and service included

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