

The Gourmet Moment of Dinner

A gourmet restaurant in an exceptional place



Benjamin Bourgoin, chef passionné et engagé pour qui transmettre l'amour du produit est une évidence.

Il affectionne une cuisine généreuse et gourmande à base de produits frais de saison issus majoritairement de produits locaux.

« Parce qu'il n'y a pas de bonne cuisine sans bons produits » dicit Paul Bocuse, il sélectionne rigoureusement ses producteurs.

Amoureux de la cuisine niçoise son inspiration vient naturellement d'un mélange terre et mer.



A passionate and committed chef, Benjamin Bourgoin, for whom passing on the love of the product is an obvious choice.

He loves generous and gourmet cuisine based on fresh seasonal products, mostly from local produce.

"Because there is no good cooking without good products" by P.B. he rigorously selects his producers.


In love with the cuisine of Nice, his inspiration comes naturally from a mixture of land and sea.



FLAVOR - PASSION - AUTHENTICITY


STARTERS



	<i>Stuffed vegetable, tomato coulis.</i>	19€
	<i>Semi-cooked beef marinated in balsamic, crunchy vegetables and ratatouille ice cream</i>	20€
	<i>Raw and velouté purple artichokes, espuma buratta with toasted pine nuts</i>	22€
	<i>Fresh anchovy marinated with citrus fruits, variation of avocado in diferents textures</i>	23€
	<i>Red tuna tartare, parsley cold velouté, chiogga beetroot raw and in pickles!</i>	24€
	<i>Semi-cooked southwest foie gras, seasonal fruit chutney and toasted country bread</i>	25€

MAIN



	<i>Lamb shank confit with rosemary, juice reduced with honey</i>	30€
	<i>Grilled Iberian pork pluma, pan-fried white figs</i>	28€
	<i>Aubrac beef sirloin, pulled beef and strong red wine jus</i>	34€
	<i>Octopus grilled on the plancha, raw tomato bolognese</i>	31€
	<i>Locally caught red tuna steak, like a rossini</i>	35€
	<i>Grilled prime rib (around 1.2kg) for 2 people</i>	110€
	<i>Whole locally caught fish roasted in the oven (depending on availability) for 2 people</i>	110€

GARNISH



Mashed potatoes with raw milk butter
or
Chick peas fries
or
Egg plant Caviar
or
Seasonnal vegetable with olive oil

Additional garnish €7

Net price, service included



Place signatures du Cantemerle

Our beef, poultry and pork and goat meats are born, raised and slaughtered in France.

DESSERTS



Creamy chocolate and olive oil, broken Corsican canistrelli 14€

Vacherin with peaches and full fruit sorbet 14€



Hot Grand Marnier soufflé 14€
10 minute wait for cooking

Quick-cooked cookies with pistachio and raspberry, raspberry sorbet 14€

Infusion of red fruits in a menthol syrup, red fruit sorbet 14€

Assortment of ice creams or sorbets from Néron Glacier 4€/ball

Plate of mature cheeses, local honey and mixed salads 12€



Net price, service included



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La Table du
Cantemerle
VENCE - CÔTE D'AZUR

THE ICES

Madagascar Vanilla
Dark Chocolate
Grand Marnier
Coffee

GLACE ET SORBET ARTISANAUX

NERON GLACIER

LOUIS DUBOIS
NERON GLACIER
VIEUX NICE



SORBETS

Strawberry
Lemon
Mango
Raspberry

4€ per ball



LIST OF ALLERGENS

Small Niçois stuffings, basil coulis.	Milk, Mustard, Egg, Cereal
Semi-cooked beef marinated in balsamic	Milk, Mustard, Egg, Cereal
Raw and velouted purple artichokes, espuma buratta with toasted pine nuts	Milk, nuts
Fresh anchovy marinated with citrus fruits,	Shellfish, mustard
Red tuna tartare, parsley cold velouté,	Fish, nuts
Southwestern foie gras in a terrine, seasonal fruit chutney and toasted country bread.	Cereals
Adrets lamb shank confit with rosemary,	Sulphites, milk,
Grilled Iberian pork pluma, pan-fried white figs	Sulphites, Nuts
Aubrac beef sirloin,	sulphites, milk
Locally caught red tuna steak, like a rossini	fish
Octopus grilled on the plancha, raw tomato bolognese	Shellfish
Grilled prime rib (around 1.2kg) for 2 people.	Milk
Whole fish, virgin sauce	Pisces
Mashed potatoes with raw milk butter	Milk
panisse fries	
Eggplant caviar	
Small seasonal vegetables glazed with olive oil	
Creamy chocolate and olive oil, broken Corsican canistrelli	milk, cereals, egg
Vacherin with peaches and full fruit sorbet	milk, cereals, egg
Hot Grand Marnier soufflé	milk, cereals, egg
Quick-cooked cookies with pistachio and raspberry, raspberry sorbet	milk, cereals, egg
Infusion of red fruits in a menthol syrup.	milk, cereals, egg
Assortment of artisanal ice cream or sorbet.	milk, cereals, egg
Plate of mature cheeses, local honey and mixed salads.	milk

Nos Producteurs Préférés

Our Favorite Producer

Flavien Falchetto

(Pêcheur en petit bateau du Cros de cagnes)

La ferme des Grenouilles

(Fabrice Leroy, maraicher bio à Villeneuve-Loubet)

La Cambuse

(Davide Dalmasso, produits italiens de sélection, Golf Juan)

La ferme de l'Escaillon

(Fromage de vache o6 Andon)

Pains et Tradition

(Jean Kircher, Meunier et Boulanger)

Fromagerie de la Crous

(Fromage de chèvre frais et affinés, o6 Cipières)

Néron Glacier

(Louis Dubois, artisan glacier, o6 Nice)

Coquillages Giol

(Producteur d'huitres et moules, baie de Tamaris, La Seyne sur mer)

Truffes et Morilles de Gourdon

(cultivateur et ramasseur de truffes et morilles o6 Gourdon)



*Nos viandes bovines, nos volailles et nos viandes porcines et caprines
sont nées, élevées et abattues en France.*