



FRENCH RIVIERA

Restaurants





Villa Belrose, Gassin

Location is everything here: take a table on the restaurant terrace, where you'll be rewarded with unmatched views over the bay of Saint-Tropez and a menu that incorporates a mix of Italian and French, Mediterranean flavours—then choose between tasting menus, à la carte options or a special poolside menu that's perfect for the warmer months.

La Vague d'Or, Saint-Tropez

Led by the chef Arnaud Donckele, who became the youngest chef to win three Michelin stars in 2013, the restaurant overlooks the hotel's private beach. Meanwhile, the menu is a well-studied presentation of the finest and rarest ingredients sourced from the surrounding Var region, developed to showcase the Mediterranean—and especially its fish.



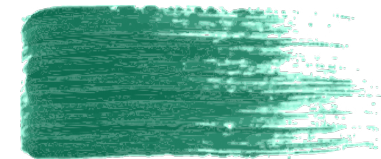
L'Olivier de la Bastide, Saint-Tropez

This Michelin-starred restaurant takes Mediterranean cooking as its foundation, to then reinterpret its staple ingredients and flavours in new and unexpected ways. Set on a large property, with a swimming pool and ample gardens, there's also the bistro, which offers a more relaxed version of the restaurant fare.



L'Acacia, Château de la Messardière, Saint-Tropez

With its superb view over the bay of Pampelonne, the restaurant offers up southern French classics concocted with modern techniques to bring out their freshness and provide a modern take. Plus there's an excellent wine list that includes more than 400 references from around the world.





Le Relais des Moines, Les Arcs sur Argens

Nestled in a medieval village overlooking the surrounding hills, the restaurant is led by a chef whose family has lived in the region for generations. He brings with him a passion for his surroundings and a savoir-faire that allow him to take what he knows best and invent something new—and he's since been rewarded with a Michelin star.

Les Terrailleurs, Biot

Housed within a 16th-century pottery studio, the stonework and vaulted ceilings add an authentic touch to this Michelin-starred restaurant, where the chef has taken over from his parents. His dishes are true to the region but reinvented with the flair of a young and creative chef.

Eden Roc, Antibes

A veritable institution known the world over, no expense is spared in providing an experience that lives up to the opulent glamour of Riviera dining. Between the elegant waiters and the stunning seaside views, the restaurant serves up the freshest seafood, as well as its famous steak Diane, which is flambéed at the table.



La Petite Maison, Nice

A local institution in the old town of Nice, with a terrace that's perfect for relaxing after a day of touring the city, this is where the local who's who come to join ranks with travellers in the know. Stop by for the classics of Niçois cooking: farcis, ratatouille, fish soup and of course the salade niçoise.

Le Bistro Gourmand, Nice

Inventive and modern dishes are the theme of this menu, presented in the intimate environment of the dining room run by the chef's wife. Located in the old town of Nice, Le Bistro Gourmand has become a local go-to for exceptionally crafted meals in a contemporary but welcoming setting.

Ducasse, Monaco

Few establishments evoke the same notion of quality, prestige and consistency as those of Alain Ducasse. This three-starred restaurant has a firm sense of place, with its emphasis on local seafood and the aromas of Provençal herbs. It's where Ducasse first cut his teeth, and it continues to set the standard for fine dining in the Riviera.



Le Restaurant des Rois, La Réserve de Beaulieu

Since 1880, this Belle Epoque palace overlooking the Mediterranean has been a local reference for the Riviera's version of royalty, as it's hard to surpass the splendour of the dining room. Today, the menu revolves around the taste of the Mediterranean, with an occasional nod to its Italian neighbours.

Hostellerie Jérôme, La Turbie

In a medieval village not far from Monaco is this 13th-century refectory and its present-day two-starred restaurant, headed up by the much-respected chef Bruno Cironi. The menu is inspired by the surrounding region, and the wine list is teeming with stellar choices from Provence and further afield.

Yoshi, Monaco

World-renowned chef Joël Robouchon has branched out to include his first Japanese restaurant, in the impeccably designed dining room of the Hôtel Métropole Monte-Carlo. The Michelin-starred restaurant more than delivers on its promise to serve delicate and tasty Japanese-inspired dishes, while a selection of sake is also on offer.

Le Vistamar, Monaco

With his catchphrase of 'Eating well, looking good', Michelin-starred chef Benoît Witz has created a perfectly balanced menu that is both fresh and indulgent and particularly strong on seafood. As the name also suggests, the restaurant is well placed to provide a stunning view over the bay of Monaco.



Joël Robouchon, Monaco

The first restaurant established by Robouchon, it went on to earn the chef two Michelin stars. Today, it remains focused on its Mediterranean roots and consistently places top-quality local produce at the heart of its menu. However, be sure to leave room for the ample selection of desserts.



La Bastide Saint-Antoine, Grasse

This bright and sunny mansion with a terrace overlooking the hills of Provence also comes with its own olive grove and botanical garden. These natural elements all filter into the chef's menu choices to produce a Michelin-starred offering that's inspired by the flavours and perfumes of the region.



Le Park 45, Cannes

Close to La Croisette, with a terrace that looks onto the sea, Le Park 45 boasts a menu that changes monthly and delights in unexpected pairings as it incorporates flavours from outside the Mediterranean, in addition to the wealth of local ingredients it serves up.

La Palme d'Or, Cannes

Born and raised in Cannes, chef Christian Sinicropi has infused the menu with clear references to his much-loved region, while reinventing them to create unique dishes worthy of their two stars. Of particular interest is the 'Six Movements' tasting menu, which focuses on specific ingredients and works through different preparations of each.



Les Pêcheurs, Antibes

This Michelin-starred restaurant is wholeheartedly oriented towards the sea, with a terrace overlooking the nearby water that makes outdoor dining a treat, and with dishes that make great use of the local seafood. While the foundations are Mediterranean, the chef isn't afraid to look elsewhere for an interesting twist to a classic.

La Passagère, Juan les Pins

As much effort has gone into the décor here as the menu, with Carrara marble floors and hand-blown glass ornaments punctuating the space, while the food is heavily influenced by the restaurant's location next to the sea. The Michelin-starred dishes are modern and beautiful presented.

Le Figuier de Saint-Esprit, Antibes

In the old town of Antibes is this Michelin-starred temple to Provençal cooking that draws on ingredients picked up daily at the local market; house specialties include the saddle of lamb cooked in Vallauris clay. With its welcoming dining room, a pleasant afternoon or evening can also be spent in the stone courtyard that's gently shaded by the overhanging fig

Restaurant de Bacon, Antibes

One of the Riviera's most famous fish restaurants, Le Bacon first opened its doors in 1948 as a humble beach shack. Today, its bouillabaisse is worth travelling for, and its selection of seafood is hard to match. This dedication and attention to detail has been rewarded with a Michelin star.

