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Superb villa dramatically perched alone on a rock, right by the sea. A luxurious atmosphere, subtle southern French cuisine and exquisite terrace giving onto the infinity pool. The French Riviera par excellence!

The Eden-Roc gastronomic restaurant invites you to discover the cuisine of Chefs Arnaud Poëtte and Olivier Gaïatto and the pastries of Lilian Bonnefoi. With its panoramic view of the Lérins Islands, it invites you to an extraordinary taste journey in an exceptional setting.

**Open:** Thursday – Tuesday 12:15-14:00h and 19:30-22:30h (each one service)

**Dress code:** Jacket, long trousers and closed shoes for the Gentlemen, Classy chic for the ladies

**Features:** The fantastic view and never short on celebrities during the Cannes Film Festival

**Booking:** The earlier the better! Most of the time fully booked

6 pax or more a fixed menu will be served. We are happy to supply this to you

To ensure credit card details need to be supplied (Catalano could take care of this for you)

Delay of more than 30min will be considered as no show

No show will be fined by 180euros per pax



Perched on the tip of Cap d'Antibes, overlooking the seawater pool blasted out of the rocks below, this is the ideal place to savour the unique beauty and atmosphere of the French Riviera. The menu, created by Chef Christophe Marc, is gourmet simplicity: grills, risottos and light salads with fascinating depths of flavour and "Sushi by Koori" prepared with careful precision.

**Open:** Monday - Sunday 10:00-22:30h (no service restriction)

**Dress code:** Classy chic

**Features:** The fantastic terrace view

**Booking:** The earlier the better! Most of the time fully booked



Today, this gourmet restaurant welcomes a refined clientele and lovers of fish in an exceptional and unusual setting. Ideally located across from the old town of Antibes and on the Baie des Anges (Bay of Angels), you will be welcomed by the Sordello family, who are looking forward to titillating your taste buds.

**Open:** Tuesday – Sunday 12:00-14:00h and 19:30-21:45h

Dress code: Casual chic

**Features:** THE best Bouillabaise ever.....

**Booking:** The earlier the better! Most of the time fully booked  
6 pax or more a fixed menu will be served. We are happy to supply this to you



Perched above the sand with a breathtaking view of the sea and the Southern Alps. It is a Mecca of Mediterranean gastronomy for gourmets, where Olivier Condat, our chef, delights you with his culinary creations based on fresh products.

**Open:** during the season 09:00-02:00h

**Dress code:** Summer casual chic

**Features:** Fresh products

**Booking:** The earlier the better! Most of the time fully booked



Who doesn't know Mamo? This engaging food enthusiast with the gift of the gab has made his restaurant one of Antibes' hot spots. Superb pizzas are created by a Sicilian pizzaiolo, the pasta is homemade, and the vegetables - courgettes, aubergines, tomatoes, artichokes - come straight from Italy. Che buono!

**Open:** Tuesday - Saturday 12:15-13:30h and 19:00-23:00h (no service restriction)

**Dress code:** casual

**Features:** All their homemade pasta dishes are a must and don't leave before you haven't tried their heavenly Tiramisu

**Booking:** The earlier the better! Most of the time fully booked  
6 pax or more a fixed menu will be served. We are happy to supply this to you



In the plate, a wonderful southern cuisine in value of the products of the sea and what to say about the beautiful terrace facing the mediterranean, the dream!

**Open:** Monday - Sunday 12:15-13:30h and 19:00-21:30h (no service restriction)

**Dress code:** Casual choc

**Features:** Seafood

**Booking:** The earlier the better! Most of the time fully booked  
6 pax or more a fixed menu will be served. We are happy to supply this to you



The Figuier de Saint Esprit tells the story of a creative cuisine, initiated by Christian Morisset, whose inspirations are based on a strong tradition and a great experience. As a proof of this authentic cuisine, this restaurant located on the rampart of the Old Antibes has been awarded 1 star to the Michelin guide. Being a part of the Great Gastronomy, surrounded by his immediate family and his faithful brigade, Christian Morisset, chef and pastry chef, only wish, without pretension of any kind, is for you to enjoy his cooking!

**Open:** Monday - Sunday 12:15-13:30h and 19:00-21:30h (no service restriction)

**Dress code:** Casual choc

**Features:** Seafood

**Booking:** The earlier the better! Most of the time fully booked.

6 pax or more a fixed menu will be served. We are happy to supply this to you





Born Nice, the new Chef Nicolas Rondelli navigates with virtuosity between a French gastronomic tradition and the most authentic Mediterranean repertoire.

He also likes to disorient his guests by imagining flavors with exotic accents.

Former pupil of Alain Llorca and Francis Chauveau, Nicolas Rondelli strives to sublimate the riches of the regional soil with a devouring passion.

The restaurant Les Pêcheurs has a dream setting. Located opposite the Lérins Islands, it overlooks the sea. The whole team of Les Pêcheurs restaurant invites you to enjoy enchanting dinners.

**Open:** During the season Friday to Tuesday 12:00-14:00h and 19:30-22:00h

**Dress code:** Casual chic

**Features:** The fantastic terrace view

**Booking:** The earlier the better!



Aurélien Véquaud is since mid-May the new Chef of the Michelin-starred restaurant La Passagère. Previously, Deputy Chief Chef Arnaud Donckele at La Pinède (Saint Tropez - 3 Michelin Stars) and Yannick Franques at La Réserve (Beaulieu - Meilleur Ouvrier de France, 1 Michelin Star), he is delighted to be able to introduce his clients his dishes where he likes to magnify the Mediterranean soil that remains at the center of his plates.

The desserts creations of our Pastry Chef, Steve Moracchini (elected Pastry Chef of the Year 2016 at Gault & Millau) are a final step in La Passagère's invitation to travel.

**Open:** During the season (June to September) every day from 19:30-22:00h  
In low season (March to May) and (October to December) Wednesday to Sunday from 12:30-14:00h  
and 19:30-21:30h

**Dress code:** Casual chic

**Features:** The fantastic terrace view

**Booking:** The earlier the better!



There are places in the world that define the meaning of 'legendary'. One of these is a restaurant in a discreet building on the beach just along from the small Riviera village of Golfe-Juan. Tétou was opened by Ernest Cirio in 1920 (after he was injured, serving in the French Navy during WW I) - and has been owned and run by the same family ever since. Famous for hosting celebrates ranging from; Robert De Niro, Mick Jagger, Francis Ford Coppola, Diane Kruger, Bruce Willis just to name a few - and just before our visit Clint Eastwood, Brad & Angelina during the recent Cannes Film Festival and Tétou has also hosted another living legend Sir Sean Connery.

**Open:** Monday - Sunday 12:00-13:30h, 19:30-21:30h  
Special opening hours during the Cannes Film Festival

**Dress code:** Casual classy

**Features:** Serving possibly the best bouillabaisse in the world  
Sunbeds to enjoy their private beach

**Booking:** During high season we recommend to book at least 4 days prior lunch or dinner date  
For pre-season bookings a notice of 24h shall be sufficient



"Michaël Fulci took control of this authentic 16C pottery, which has been converted into a charming restaurant and, in the kitchen, he signs plates full of Southern flavors, refined and tasty, with beautiful seasonal products: a rendez-vous to do not miss !  
"If the house remains peaceful and bourgeois, it is in the plate that the changes were the most spectacular, with a much more modern and refined expression of the kitchen (...) Michaël Fulci propelled the restaurant in a new dimension..."

**Open:** Friday to Tuesday 12:00-14:00h and 19:00-22:00h

**Dress code:** Casual chic

**Features:** Refinement

**Booking:** The earlier the better!



Luxury restaurant in the heart of Port Canto, the Bâoli is a magical place that looks like no other on the Côte d'Azur.

Whether you want to enjoy colorful cocktails, taste our Asian and Mediterranean inspired cuisine or get drunk with Grands Crus champagnes until dawn, the Bâoli meets all your desires ...

From midnight, the temple of gastronomy gives way to a high place of celebration, where conviviality reigns among the stars and the international jet set.

The magic of the Bâoli operates.

**Open:** during summer everyday from 20:00-05:00h am

**Dress code:** Jacket, long trousers and closed shoes for the Gentlemen, Classy chic for the ladies

**Features:** Excellent wine & champagne list

**Booking:** The earlier the better! Most of the time fully booked

10 pax or more need deposit

Delay of more than 30min will be considered as no show

No show will be fined by 100euros per pax



This is the premier restaurant in Cannes, opening in 1986 and gaining two Michelin stars in 1991 under chef Christian Willer, which it has retained ever since. In 2008 the kitchen reins were handed over to Christian Sinicropi. The restaurant is located in the luxury hotel Martinez, right on the Croisette in Cannes.

The chef actually studied art at the school “Les Beaux Arts” in Vallauris. Together with his wife, he designed the ceramic plates used in the restaurant.

**Open:** Wednesday – Sunday 12:30-13:30h and 20:00-22:00h (each one service)

**Dress code:** Jacket, long trousers and closed shoes for the Gentlemen, Classy chic for the ladies

**Features:** Excellent wine list

**Booking:** The earlier the better! Most of the time fully booked  
6 pax or more a fixed menu will be served. We are happy to supply this to you

Delay of more than 30min will be considered as no show

No show will be fined by 250euros per pax



Only two of Cannes' five-star hotels still aspire to gastronomic cuisine. One is the Martinez. The second is the Grand, home to Le Park 45 restaurant. The others have opted out of the gastronomy race in favour of (admittedly, top-class) brasserie fare. The reason? Shooting for culinary stars demands a lot of money and doesn't make much in return. All credit, then, to Le Park 45 and its young chef, Sébastien Broda, for sticking to the task. Broda recently bagged a Michelin star for light, sunny Mediterranean cooking full of invention.

**Open:** Monday – Sunday 07:00-10:00h, 12:00-14:00h and 19:00-22:00h  
(no service restriction)

**Dress code:** Casual classy

**Features:** Good wine list and fantastic view to the sea and the old port of Cannes

**Booking:** During high season we recommend to book at least 3-4 days prior lunch or dinner date  
For pre-season bookings a notice of 24h shall be sufficient



Fouquet's Cannes cultivates the brewery spirit of its prestigious Parisian model. À la carte, prepared in collaboration with Pierre Gagnaire, dishes "scoundrels" meet famous gourmets and gourmet stars.

Savor the atmosphere of Parisian luxury brasserie transposed on the Croisette.

Nestled within the Hotel Le Majestic, Fouquet's Cannes perpetuates the taste "scoundrels" of classic dishes of French gastronomy.

Beautiful tribute to Provence, a Mediterranean touch illuminates the menu of sweet risottos and the best grilled fish. Excellence of the service and kindness of the reception.

Let yourself be charmed by this mythical address.

**Open:** 07:00-22:30h

**Dress code:** Jacket, long trousers and closed shoes for the Gentlemen, Classy chic for the ladies

**Features:** Excellent wine list

**Booking:** The earlier the better! Most of the time fully booked





La Guérite will be pleased to welcome you for the new season from April. Since 1935, a worldwide clientele has been seduced by La Guérite's charm, authenticity, and cuisine, which is both Mediterranean and healthy.

Nestled on the rocky cove of Sainte-Marguerite island in front of Cannes, La Guérite features 1000 m<sup>2</sup> of space where you can come and discover authentic Mediterranean cuisine, which has been created by one of the wonders of Greek gastronomy: Yiannis Kioroglou.

**Open:** during the season every day of the week at 10am for lunch and from June 25th for dinner

**Dress code:** Chic classy

**Features:** you can use the restaurant tender

**Booking:** During high season we recommend to book at least 4 - 5 days prior  
lunch or dinner date



At Table 22, chef Noël Mantel, who trained with Alain Ducasse, serves delicious Provencal-inspired dishes like risotto with veal sauce and roasted rack of lamb, along with a assortment of small plates that include fried zucchini flowers; potatoes sautéed with chorizo; and socca, a crepe made with chickpea flour. A recent redecoration traded tired Provencal decor for a more modern look that retains a seaside theme. A new interior with a kitchen opening onto the dining room has given a new lease of life to this traditional establishment.

**Open:** Monday – Sunday 12:00-14:00h and 19:00-22:00h (no service restriction)

**Dress code:** Casual classy

**Features:** The house speciality is deep fried courgetti flowers and a light saffron sauce and the marinated salmon

**Booking:** The earlier the better! Often fully booked



Located in the heart of Le Suquet, the Maschou restaurant has made the fireplace its main working feature as it certainly enhances the taste of the meat and fish. From the grilled food to the wood fire, around a romantic table in rustic tones, all this is aimed to delight the lovers of cooking of yesteryear.

Fresh products, beef originating from specially selected producers sharing our culture of excellence is cooked over a wooden fire. In Maschou all our dishes are homemade.

We are more than just a name, Le Maschou is a mark of expertise.

**Open:** Monday – Saturday 12:00-15:00h, 19:30-23:00h  
Special opening hours during the Cannes Film Festival

**Dress code:** Chic classy

**Features:** One of THE places to be during the Cannes Film Festival. Loved and adored by celebrities

**Booking:** During high season we recommend to book at least 4 - 5 days prior  
lunch or dinner date

For pre-season bookings a notice of 48h shall be sufficient



A pretty building of the 18C. tastefully decorated (parquet floors, paintings, antique furniture ...): a charming den to discover the cuisine of Bruno Oger, who signs dishes very fragrant, cleverly composed and extremely precise in their execution. That's what makes wings grow in southern gastronomy!

**Open:** lunch Friday - Saturday 12:00-15:00h diner Tuesday - Saturday 19:30-22:00h

**Dress code:** Chic

**Features:** Relais et Chateaux

**Booking:** During high season we recommend to book at least 4 - 5 days prior  
lunch or dinner date



Standing at the entrance to the village of Mougins, Paloma, the starred restaurant of Nicolas Decherchi, is sure to charm you with its dining room in a contemporary baroque style, its terrace with a view of the sea, and the foothills of the Alps, its lounge space, its cigar room, its valet parking... It is the ideal setting in which to give free reign to the creativity of the chef Nicolas Decherchi who chooses noble ingredients and puts his name to a spontaneous menu built around authentic dishes recreated according to his inspiration.

**Open:** Tuesday – Saturday 12:00-13:30h, 19:30-21:30h  
Special opening hours during the Cannes Film Festival

**Dress code:** Chic classy

**Features:** The moelleux de tourteau (crab) with cauliflower puré

**Booking:** During high season we recommend to book at least 4 - 5 days prior  
lunch or dinner date

For pre-season bookings a notice of 48h shall be sufficient.

Fixed menu for group with 6 pax or more



The Restaurant Candille offers a genuine gastronomic experience within an intimate and sumptuous setting. The artistic flair of the dining room is equally matched by the creative flair of our Chef David Chauvac.

Guests can dine al fresco beneath the shade-dappled terrace, while enjoying the stunning views of Grasse and the Pre-Alpes or within the sumptuous surroundings of the main dining room.

**Open:** Wednesday – Sunday 12:30-14:15h, Monday - Tuesday between May - September 19:30-22:00h

**Dress code:** Smart casual attire suggested

**Features:** A gourmet experience Menu

**Booking:** During high season we recommend to book at least 4 - 5 days prior  
lunch or dinner date

For pre-season bookings a notice of 48h shall be sufficient.



In the shade of the patio, surrounded by palm trees and exotic flowers or on the verandas of the conservatory, this lush green oasis is the setting for the renowned fusion cuisine of the Raimbault brothers. Depending on what catches their eyes at the Forville market in Cannes, Chefs Stéphane and Antoine put together a menu that combines contemporary and Provencal flavours with infinite Asian flourishes, featuring “Lime-Infused Soufflé of Locally Caught Sea Urchins” and “Soleil Levant of Raw Fish”. But it is their brother François, the patissier, who adds the finishing touches to this magical and exotic symphony with his renowned “Caravan of Desserts”.

**Open:** Tuesday – Saturday 12:00-13:30h, 19:30-21:30h  
Special opening ours during the Cannes Film Festival

**Dress code:** Chic classy

**Features:** Excellent wine list, fantastic indoor and outdoor seatings

**Booking:** During high season we recommend to book at least 4 - 5 days prior

For pre-season bookings a notice of 48h shall be sufficient

Delay of more than 30min will be considered as no show

No show will be fined by 200euros per pax

Fixed menu for groups of 6 pax or more

## WE ALSO RECOMMEND :

- Bastide Saint Antoine ✿ in Grasse
- Bistrot de la Marine in Cagnes Sur Mer
- Alain Llorca ✿ in La-Colle-Sur-Loup
- Les Bacchanales ✿ in Vence
- Le Saint-Martin ✿ in Vence
- La Table de Pierre in Saint Paul



"A very good restaurant in its category"



"Excellent cooking, worth a detour"