- La table de -

MENTONE

SEBASTIEN SANJOU

Mentioned in the texts from 1033, the Domaine Château Mentone is a place full of history. Within its walls, several families have succeeded one another over the generations: the Castellane family (*1275)*, the Bovis family (*1538*) or, more recently, the De Gasquet family. Owner since 2003, Marie-Pierre Caille takes over the estate and in 2022, her sons Martin & Nicolas will also take over.

In the former farm of the domaine, La Table de Mentone offers you an authentic break to taste the flavors of the terroir, with a background of Provencal nature. Here, the Chef offers you a seasonal menu, mostly made from the domain's products and supplemented by local suppliers.

Covering 180 hectares, including 40 hectares of vines, the vineyard cultivates 7 different grape varieties that allow to produce Côtes de Provence Organics wines in all three colours. From the Cuvée Emotions to the Cuvée 1033, our wines represent different interpretations of our terroir. On all our ranges, from mechanized wines to hand-produced wines from A to Z, we always preserve the authenticity of our vineyard and the quality of the products.

All of our land is grown organically, respecting plants and soils and respecting the cycle of the seasons. L'Oliveraie, the vegetable garden and the orchard offer us high quality products, perfect ambassadors of our terroir. The goals are the same at the chicken coop where our 30 hens are raised outdoors. Today, more than 2 hectares of vegetable and fruit crops are the delight of the Chef.

Native of Bigorre in the South West of France, the Chef Sébastien Sanjou comes from a family that has been in the food industry for 5 generations. Proud to carry in his turn the torch of this exciting profession transmitted by his father, he is today the Chef of two starred restaurants: the Relais des Moines aux Arcs and the Trente-Trois in Paris.
Working in concert for 3 years, he signs for the second time this year the Table de Mentone.

- La table de -
MENTONE
SEBASTIEN SANJOU

Flamed local trout, cucumber, and smoked yogurt

Poached egg, Haut-Var squash, and spiced broth

Confit and stuffed onion, rich broth

–

Catch of the day, fennel, Agata potato, and rockfish soup

Free-range pork, carrots, and rich jus

Vegetable pot-au-feu with autumn vegetables

–

Selection of fresh goat cheeses from Julien Bertin

Bourdaloue tart

Citrus baba

Grand cru chocolate and Piedmont hazelnuts

MENU DE LA TABLE

Starter / main course / dessert - 50€

LUNCH MENU*

*Starter main course **OR** main course dessert - 42€*

** Only available at lunch time, from Wednesday to Saturday*

Drinks not included in the menus. Price includes service and taxes.

@chateaumentone

Teritoria
Aux sources de l'hospitalité