



Résidence de la Pinède

SAINT-TROPEZ

LA VAGUE D'OR

Awarded three Michelin stars, five Toques and a rating of 19/20 by Gault et Millau, La Vague d'Or invites guests on a magical journey between land and sea. Arnaud Donckele's creative mastery ensures an unparalleled experience which combines exceptional cuisine and wines from around the world selected by the head sommelier. Each considered a blank canvas, dishes are painted with delicate and bold medleys.

The proposed culinary journey takes diners from black truffle and foie gras stuffed Zitone Pasta accompanied by three-textured purple artichoke and finished with sweet basil – a tribute to one of Arnaud Donckele's mentors – to three-style Tarbouriech oysters and fennel with flavours of anise, to name just a few of Arnaud's favourite creations.

Pastry Chef Guillaume Godin closes the gastronomic experience with enhanced local ingredients such as frozen nougat from the village of Trêts in Provence, to blackberry and lychee flavoured extracts, to roses from Grasse.

Throughout the season, guests may dine in the elegant restaurant or on the umbrella-covered terrace for a stunning meal with dazzling views of the sea.



VARIATION OF TARBOURIECH OYSTER

And fennel with flavours of anise, some in gelée, one warmed and other as they are, Brioche and rye melba.

ARNAUD DONCKELE

Arnaud trained with Michel Guérard and Alain Ducasse before becoming the right-hand of Jean-Louis Nomicos at Lasserre, a landmark of Parisian gastronomy. These early experiences bestowed him with technical mastery, a foundation of discipline and confirmed his immense passion for cooking.

Given « carte blanche » upon his arrival at La Vague d'Or in 2005, he devotes his creative freedom to explore the Provence countryside. « I am in keeping with Chefs who, be it by the sea or in the hinterlands, explore the richness of local produce and aim to extract their quintessence ».

Some of his dishes combine up to 30 different products, mostly supplied by outstanding local farmers - met during these journeys of discovery – for whom Arnaud has the highest esteem. « I wish to bring about a firework of flavours. I sculpt local ingredients without removing their primary essence »

Each day, he works side by side with his brigade of 21 as well as Pastry Chef Guillaume Godin.

In 2013, Arnaud was awarded his third Michelin star, making him, at age 35, the youngest three-Michelin-starred chef ever. In 2016 Gault et Millau applauds his talent with a five Toques distinction and a rating of 19/20.





ARNAUD'S CUISINE

Arnaud's cuisine is a rustic journey through the Mediterranean. On one hand, it gives guests a peek into Provence, flirting with the subtle flavours of sun-ripened vegetables and the aromatic richness of the region's fresh herbs. On the other, it transports diners across the sea to taste the nutty essence of exotic argan oil.

With masterful technique and a blossoming imagination, Arnaud plays on unlikely combinations, uniting peas and caviar, marzipan and pigeon, lobster and Carpentras black truffle. Subtle, bold and always bright, his flavour medleys surprise as much as delight.

"The art of cooking is knowing how to reveal flavours, and to then fittingly associate them in order to further amplify them – as with perfumes or fragrances..."

Grandson of Normandy farmers and son of a gastronomy-loving fine butcher and traiteur, Arnaud's palate is initiated to the pleasures of the table at an early age. His childhood memories take him back to the family vegetable garden and its authentic produce, which continue to inspire his work today.

Since his arrival in Provence, his quest for authenticity has taken him to explore the wild and farmed richness of the region leading to inspiring encounters; much like a flavour alchemist, Arnaud composes his dishes as naturalist paintings.

THIERRY DI TULLIO

Bond by a true complicity built over the past ten years, Arnaud Donckele and Thierry Di Tullio's story is one. The duo's stimulating relationship allows Arnaud to confront his creations to Thierry's attentive advice, steeped in his Provençal roots and understanding of local essences.

On stage, Thierry – the restaurant's Maître d'hôtel – and his team's storytelling and passion embark diners on a true journey of the senses. « The art of hosting, and loving to do so, is not an acquired skill, it is second nature ».

Discreet, caring and a perfectionist, Thierry orchestrates the ideal mise-en-scène for Arnaud's creations. Passionate about his profession he values team work above all and instils a sense of sharing with those who surround him: « the more we share our knowledge, our passion, the more we grow and that's what makes our strength ».

It is this collective odyssey that ultimate brings about the greatest reward: « The delight and smiles of our guests, their true emotion is what motivates us day after day ».





THE WINE CELLAR / THE WINE LIST

Through various encounters and adventures, the maître sommelier Franck Perroud and assistant Célia Russo, internationally experienced sommelier, created a one-of-a-kind 900-reference wine cellar.

Each region of the French wine territory is represented. Renowned vintages such as Château Cheval Blanc and Château Petrus rub more anonymous but still refined properties to offer a exquisite and generous wine list.

Passionate about French Provence, Franck particularly appreciates wines from this region and thinks well of finding the perfect marriage between his wine selection and Arnaud's cuisine. He perfectly sublimes the Zitone pasta with truffle foie gras with a subtle wine from Domaine du Deffends, nestled in the heart of a truffle oak plantation. Other examples of Franck's elegant alliances: the variation of Tarbouriech oyster accompanied by a special vintage from Château de Barbeyrolles or a Domaine de Suffrène 2002 perfectly allied with the saddle of rabbit wrapped "Claudette-style".

Driven by a common passion, Franck takes its inspiration from Arnaud's creations to initiate brilliant and savoury wine pairings.



Arnaud playfully accepted to showcase a selection of signature dishes for the « Best of » collection by Ducasse, one of his early-on mentors.

The 11 portrayed recipes are meticulously explained in detailed step-by-step descriptions.

From sea apples to an apple-rhubarb and kaffir lime soufflé, Arnaud unveils the backstage secrets of his Mediterranean-influenced cuisine. Both authentic and clever, Arnaud's creations pay tribute to exceptional local produce and passionate artisans and producers.



Over sixty Provence-inspired recipes by Arnaud Donckele are showcased for the first time in this beautiful publication comprising seven chapters that take the reader from a bucolic vegetable garden to the sea, from the saline plains to the stables, from the orchard to the azure coastline.

Unlike current minimalist trends, Arnaud's creations are much like an impressionist painting, subtle and masterful. Arnaud opens his universe with sincerity and affection, as we follow him along his Provençal wanderings and encounters.

This unique work, with its poetic titles and beautifully illustrated pages, is an invitation to discover « Arnaud's Provence » – one that is both authentic and vividly tasty.

AWARDS

- 2008**  4 Toques, Gault et Millau Guide
- 2010**  2 Stars, Michelin Guide
- 2012**  Award « Jeune Chef de l'Avenir » by the International Culinary Academy
- 2013**  « Chef of the Year 2013 », Le Chef
- 2013**  3 Stars, Michelin Guide
- 2016**  5 Toques, Gault et Millau Guide
- 2016**  Thierry Di Tullio « Best Restaurant Director », Gault et Millau Guide





SET MENUS

AN EPICURIAN ADVENTURE MENU

8 Acts | 340 €

« This enthusiastic and bucolic trek takes adventurous diners through the actual essence of our culinary philosophy »

Wine pairings by Franck Perroud, our head sommelier, 145 €

AS TIME GOES BY MENU

5 Acts | 270 €

« This menu features a selection of passionate dishes.: some have been perfected over time, while others are brand new creations. Harmoniously combined, they aim to create a memorable tasting experience »

Wine pairings by Franck Perroud, our head sommelier, 120 €

CONTEMPORARY « BOUILLE DE ROCHE »

4 Acts | 205 €

A contemporary interpretation of la « Bouillabaisse » which tells the story of this traditional Provençal speciality through a four-course menu »



À LA CARTE MENU (1/2)

THE SEA

TO START...

Yellowtail and spider crab marinated in lemon zest, bergamot,

Tomatelly ice cream and sauce, thyme leaves, raw spring vegetables and herbs.

Charred 'Chopin' leerfish in tribute to Victor Petit,

Rocket leaves, smoked anchovies, glazed pineapple tomatoes and black Crimean tomatoes, bonito velouté with wine vinegar and wild myrtle.

Scarlet shrimp in a spring garden with Berlugane mandarin,

Roasted heads and bodies, orange sorbet with Gassin olive oil, Crisp vegetable ribbons cooked in a marjoram consommé served cold.

Variation of Tarbouriech oyster and fennel with flavours of anise,

Some in gelée, one warmed and other as they are, Brioche and rye melba.

Seared langoustines enhanced with grapefruit in two sequences,

Green morning-harvested asparagus, citrus basil and naturel aloe vera, "Hassaku" jus and olive oil infused with grilled prawn heads.

TO FOLLOW...

Baby lobster "Hommage to Frédéric Mistral"

Morels, petits pois, broad beans and white asparagus tips for brightness, wild parsley from the Gassin hills and Noilly Prat for its vivacity.

Turbot poached in sea water, lemongrass and seaweed,

Baby leeks, Furio red onions from the sandy Grimaud region, abalone and 'piéd de cheval' oysters from Thau Lake, my 'pomme de mer' on a spoon.

Thornback ray cooked on one side, violets and mi-confit Roma tomatoes in coriander,

Abalone roasted in lime and wild rocket.

Sea bass filet and cheek cooked in vine shoot embers,

Simple broth of Roma tomatoes, clams, smooth clams and vegetable pearls enhanced with lemon, roses of Yann Ménard's summer squash and gamberoni lightly smoked in Alpillles oregano.

LAND AND SEA

Saddle of rabbit wrapped "Claudette-style" in country bacon and blue Lobster,

Shallots and chanterelles caramelised in chestnut honey, rich jus deglazed with Barolo vinegar and frothy rosemary bouillon.

À LA CARTE MENU (2/2)

THE LAND

TO START...

Zitone pasta “a tribute to a chef who taught me so much”,

Delicately filled with black truffle and foie gras, purple artichoke three ways enhanced with basil.

TO FOLLOW...

Zitone pasta again with succulent free-range chicken suprême,

First service: Choice of slow-cooked and basted in its bladder or roasted in its fat.

Second service: Thigh meatball, oyster, wing and slice of breast, consommé of truffle and roasted bones brewed as a tea.

Carqueiranne-style veal tenderloin,

Sweetbreads in caper pearls and jus, “Coeur de Pigeon” baby tomatoes, gnocchi with floral sage.

Sisteron lamb in two services,

First service: Baron of lamb chop in wild thyme, jus infused with argan oil, ‘Tourto doù Provençalou’ as done in the Pays Varois.

Second service: Feet and tripe, 24-hour braised lamb shank, sweetbreads and kidney, rich jus with foam of wild garlic blossoms.

CHEESE

Favourite cheeses of the local ‘terroir’,

Passionately crafted by our local artisans.

“ Tome d’Arles” by Catherine Fleury and pears three ways,

With Môle honey and saffron, seasoned with Bouteillan oil and glazed.

FROM ORCHARD TO TABLE

A sensual encounter between rich dark chocolate and succulent raspberries,

Served ‘au naturel’, enhanced with bergamot.

Flavours of rhubarb and green apple,

Brightened with Kaffir lime and pressed-to-order jus.

Like a ‘nougat glacé’ with Grasse rose and yoghurt from Trêts de Provence,

Symphony of blackberries, lychees and toasted almonds, essence of ‘eau de fruits’.

Le ‘feuille à feuille’ of ten citrus,

Seasonal citrus fruit with our winter preserves, delicate slices ‘au naturel’ or immersed in a mint-caramel water, a middle eastern lemonade and gourmandise served in a spoon tableside.

INFORMATION

Access

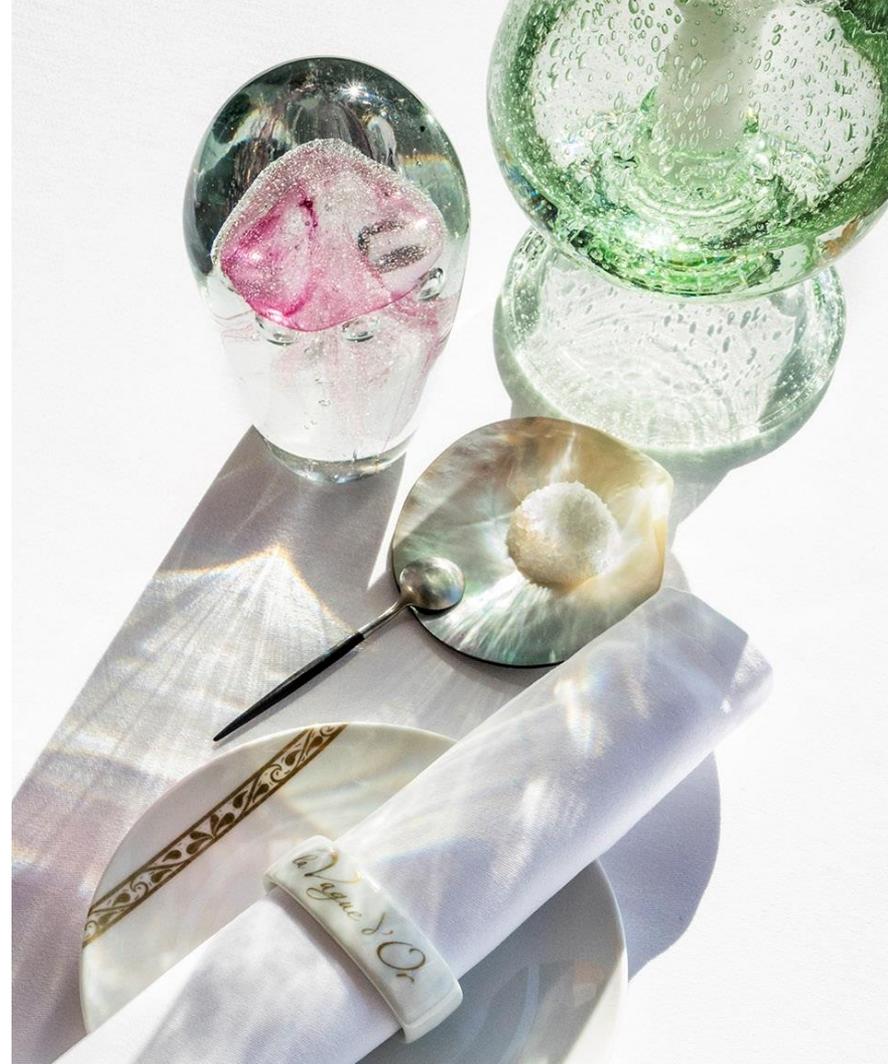
La Résidence de la Pinède is located 60 km from Toulon-Hyères Airport and 115 km from Nice Airport. A helicopter transfer from Nice to St Tropez is 20 minutes.

Opening hours

La Vague d'Or is open every evening for dinner from April 22nd to October 9th 2016.

The gastronomic restaurant will be exceptionally closed on April 24th and 25th, as well as on May 1st, 2nd, 8th and 9th 2016.

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