

The Food Edit – Mirazur, Menton. Chef Mauro Colagreco

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It's official... the gastronomic tour has begun. If you've read the blog recently, you would know that one of my New Years Resolutions was to eat my way around the world this year. The hope is to visit 10 of the 11 best restaurants in the world as determined by [The World's 50 Best](#).

We are starting at number 11 – Mirazur, Menton with Chef Mauro Colagreco. The reason for this comes down to geography. We didn't think it possible to visit the number 7, D.O.M in Brazil, but it's definitely feasible to make those others on the list as they are based in Europe with 2 in the US.

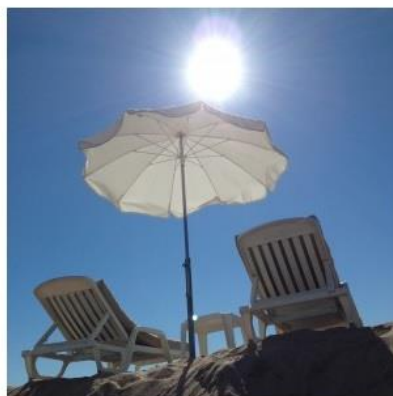
After following a vegan menu for the 4 weeks preceding the big event, I was ready for some delicious, local and of course organic food. And I was not disappointed.

We started the day early and flew to Nice, picked up a little car and drove to Cannes. It was my first experience of Cannes and it was even better than I had imagined. The weather was warm and the sky so blue, it reminded me of a Sydney sky.

We stopped for brunch at a little cafe, Le Voilier, just below the Carlton hotel for mimosas, croissants and eggs while overlooking the sea.



After a little walk and some fancy shopping it was lunch time. However, I really wanted to save myself for the dinner, so a glass wine on the beach would have to suffice. And it did!



We then drove onto Menton via the coast road.

We were dining at 8pm so we did not have the chance to see the day time view from the cliff side position of the restaurant. Having said that the lights along the coast were just as pretty. And the food...amazing... a feast for all the senses. You won't find any photos of the food here as we have a rule 'no smart phones at the dinner table' and who carries a camera these days?

Before any meal of course comes the menu and the maître d presented us with two menus. One to me and one to my dining partner, my husband. Both appeared similar at first, with a seasonal menu and the degustation menu options. However, my husband soon pointed out to me that his menu had prices whereas mine didn't. I thought this added a touch of romance to our evening and I enjoyed this just as much as the meal. Almost....

We chose the 6 course degustation menu which was just divine and the wine pairings impeccable, with varieties from all over Europe including a white wine for the cheese course.

This was interesting to me as I much prefer red with cheese. However, I tried both, of course, and the white was the right choice.

The highlights of the meal were the amuse bouches, it always amazes me how so much flavour can come from something so small, the salad of four beetroots with a mozzarella broth was the embodiment of the French food paradox in that it was so delicious you wanted to drink the remaining soup with a straw, and the agneau de lait was just mouthwatering. Also worth mentioning are the ginger and citrus infused olive oil and burned fennel bread that I wanted to bring them home with me.

Only 9 more to go...Bon appetit.

