

LYSIELLE CARIOT

EXECUTIVE CHEF

Zagat-rated and Wine Spectator awarded

*J'aime Naples et la Provence . . .
C'était le coup de foudre.
I love Naples and Provence . . .
It was love at first sight.*

My husband, Jacques, and I opened Bleu Provence in 1999 after we relocated to Naples. A natural pairing of my love of French cuisine and Jacques' passion for fine wines, the namesake of the restaurant pays homage to where we first met, and our dream to bring the cultural essence of the South of France to the South of Florida.

Where do you draw inspiration from?

Provence is known as 'the Garden of France' due to its fertile vegetation, and the region borders the Mediterranean Sea, so Italian, Greek and Spanish influences are typically seen in the dishes. A Mediterranean-based cooking style promotes balanced health, which is why many of our dishes are made with olive oil, garlic, fresh garden vegetables and herbs, along with homemade condiments and sauces. Many of our guests dine with us several times a week, so I am constantly inspired to create classic Provencal food in new ways.



Bleu Provence
1234 Eighth St. S.
Naples, FL 34102
(239) 261-8239
bleuprovenancenaples.com