LE CHANTECLER

Le Chant d'Automne

140 € per person, excluding drinks

Starter, Main course, Dessert selected by our Cheffe

Le Chant des Saveurs

5 Sequences, 210 € per person, excluding drinks

GIOL OYSTERS

with foie gras, duck consommé with Chartreuse

BUTTERNUT SQUASH BY WILSON GOMEZ

chestnuts, watercress ice cream, vegetal jus

LINE-CAUGHT JOHN DORY

delicately cooked, black trumpet mushroom and chanterelle broth, parsley

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POULTRY FROM TERRE DE TOINE FARM

roasted, sweet corn in different ways, infused jus

COMICE PEAR FROM THE ORCHARDS OF PROVENCE

in two ways, buckwheat praline and lightly whipped cream

Mare Nostrum pairing, 5 glasses by 10 cl · 180 €

Nos plats signatures

Le Chant du Coq

8 Sequences, 280 € per person, excluding drinks

SCALLOPS FROM NORMANDY COASTS

raw, rosemary-infused cream, citrus condiment and Sologne caviar

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WILD MUSHROOMS

grilled and glazed, hazelnut tartlet, nettles, Tête de Moine cheese

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MEDITERRANEAN AMBERJACK

seared rare, fresh herbs, green herb oil, concentrated fish jus

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CELERY FROM OUR FARMERS

saffron foam by Mélanie Cassard, rich poultry jus

JERSEY BEEF

braised red cabbage, rose geranium-infused jus

FRESH AND RIPENED CHEESES

on the cart, mesclun of baby greens, toasted Dominica Zielinska breads

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APPLE FROM THE PROVENCE ORCHARDS

olive oil confit, hay ice cream, cider vinegar

CHAMPSOLEIL OLIVE OIL

light and creamy, Provence lavander sorbet, 65% dark chocolate

Cellarium Visita pairing, 8 glasses by 10 cl · 250 €

Nos plats signatures

Starters

SCALLOPS FROM NORMANDY COASTS

raw, rosemary-infused cream, citrus condiment and Sologne caviar

95 €

WILD MUSHROOMS

grilled and glazed, hazelnut tartlet, nettles, Tête de Moine cheese

70 €

BUTTERNUT SQUASH BY WILSON GOMEZ

chestnuts, watercress ice cream, vegetal jus

55 €

CELERY FROM OUR FARMERS

saffron foam by Mélanie Cassard, rich poultry jus

65 €

Main courses

LINE-CAUGHT JOHN DORY

delicately cooked, black trumpet mushroom and chanterelle broth, parsley

90 €

FARM-RAISED VEAL SWEETBREADS

langoustine stuffing, sabayon, reduced jus, young carrots with caraway

95 €

POULTRY FROM TERRE DE TOINE FARM

roasted, sweet corn in different ways, infused jus

85 €

JERSEY BEEF

braised red cabbage, rose geranium-infused jus

90 €

Nos plats signatures

Refinements

Fresh and mature cheeses selected by Mr Georges Néry
to choose from our trolley, a mixed salad of young leaves, toasted bread
25 €

Sweet pleasures

CHAMPSOLEIL OLIVE OIL
light and creamy, Provence lavander sorbet, 65% dark chocolate
30 €

COMICE PEAR FROM THE ORCHARDS OF PROVENCE
in two ways, buckwheat praline and lightly whipped cream
30 €

APPLE FROM THE PROVENCE ORCHARDS
olive oil confit, hay ice cream, cider vinegar
30 €

CHOCOLATES FROM VALRHONA
Manjari 64%, roasted hazelnuts, Itakuja 55% emulsion with lemon thyme
30 €

Nos plats signatures

La Madeleine de Proust

up to 12 years, 65 € per person, excluding drinks

BUTTERNUT SQUASH BY WILSON GOMEZ

chestnuts, watercress ice cream, vegetal jus

MEDITERRANEAN BASS

roasted, seasonal vegetables and golden panisses

OR

POULTRY FROM THE TERRE DE TOINE FARM

roasted, seasonal vegetables and golden panisses

CHOCOLATE CREAM

vanilla ice cream and chocolate leaves

OR

NEGRESCO ICE CREAMS AND SORBETS

vanilla, chocolate, yoghurt, orange blossom,
rose, lemon, citrus fruits, mango/passion fruit

Our menus are subject to change
to reflect the availability of seasonal products
and new arrivals of the week.
The Negresco and its suppliers undertake and guarantee
the origin of all their meats
(born, raised and slaughtered)
veal, lamb, pigeon, foie gras, beef and poultry (France).
Our tableware is available for sale.
For any additional information,
we invite you to inquire with our team.
All our prices include taxes and service.
No payment by check is accepted.

LE NEGRESCO

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