

LE CHANTECLER



Le Chant des Saveurs

5 Sequences, 210 € per person, excluding drinks

MUSSELS BY JEAN-CHRISTOPHE GIOL

refreshing, trompe-l'œil, seaweed, sea-salted broth with saffron by Mélanie Cassart

ARTICHOKE FROM CAGNES-SUR-MER

soft and stuffed, barigoule emulsion, black garlic ice cream

RED MULLET

*in 'Niçoise-style', barbajuan with capers, parsley,
lemon gel, smoked reduction and tomato sauce*

POULTRY FROM TERRE DE TOINE FARM

poached, girolles mushrooms, snow peas, supreme verbena sauce

STRAWBERRIES FROM VILLENEUVE-LOUBET

raw and cooked, elderflowers, olive oil vinaigrette, crispy arlette

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



Nos plats signatures



Le Chant du Coq

8 Sequences, 280 € per person, excluding drinks

MEDITERRANEAN BASS

in tartar, Giol oysters, Normandy cream, caviar from Sologne, buckwheat tuiles

VEGETABLES AND BASIL FROM OUR FARMERS

served as a pistou soup, powder crushed in a mortar

SQUID AND CUTTLEFISH FROM OUR COASTS

on a fire-place, Jean-Charles Orso's fennel cooled consommé

MEDITERRANEAN DENTEX

green beans, herbal sauce with fermented Kampot pepper

LAMB FROM ALPILLES

fire-roasted, shellfish and coastal herbs, marine sauce

FRESH AND RIPENED CHEESES

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

LEMON BY SEBASTIEN FOSSAT

candied and raw, cream from the Beaumoncel farm, honey and pollen from the Maures

CHOCOLATES FROM VALRHONA

*crunchy Manjari 64% cocoa pod, roasted Piedmont hazelnuts,
Itakuja 55% emulsion and lemon-thyme*

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



Nos plats signatures





Starters

MEDITERRANEAN BASS

in tartar, Giol oysters, Normandy cream, caviar from Sologne, buckwheat tuiles

115 €

VEGETABLES AND BASIL FROM OUR FARMERS

served as a pistou soup, powder crushed in a mortar

55 €

ARTICHOKE FROM CAGNES-SUR-MER

soft and stuffed, barigoule emulsion, black garlic ice cream

55 €

MUSSELS BY JEAN-CHRISTOPHE GIOL

refreshing, trompe-l'œil, seaweed, sea-salted broth with saffron by Mélanie Cassart

65 €

Main courses

RED MULLET

*n 'Niçoise-style', barbajuan with capers, parsley,
lemon gel, smoked reduction and tomato sauce*

90 €

MEDITERRANEAN LOBSTER

tarragon sabayon sauce, crispy coral beignets, avocado from Menton

115 €

POULTRY FROM TERRE DE TOINE FARM

poached, girolles mushrooms, snow peas, supreme verbena sauce

85 €

LAMB FROM ALPILLES

fire-roasted, shellfish and coastal herbs, marine sauce

95 €



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, orange blossom ice cream, 70% dark chocolate flakes
30 €

LEMON BY SEBASTIEN FOSSAT

candied and raw, cream from the Beaumontel farm, honey and pollen from the Maures
30 €

STRAWBERRIES FROM VILLENEUVE-LOUBET

raw and cooked, elderflowers, olive oil vinaigrette, crispy arlette
30 €

CHOCOLATES FROM VALRHONA

*crunchy Manjari 64% cocoa pod, roasted Piedmont hazelnuts,
Itakuja 55% emulsion and lemon-thyme*
30 €





La Madeleine de Proust

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

VEGETABLES AND BASIL FROM OUR FARMERS

served as a pistou soup, powder crushed in a mortar

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

NEGRESKO 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

37 promenade des Anglais, 06000 Nice · France · T +33 (0)4 93 16 64 10 ·
chantecler@lenegresco.com
www.lenegresco.com