Le Chant du Coq

8 Sequences, 280 € per person, excluding drinks

MEDITERRANEAN BASS

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

PUMPKIN FROM OUR FARMERS

roasted and ice cream, nettles, toasted pumpkin seeds

SEA SCALLOPS FROM NORMANDY COASTS

small spelt risotto, creamy sauce and wild mushrooms

CAULIFLOWER MUSHROOM

seared, raw gamberoni from San Remo, caramelized shell bisque

BACK OF VENAISON

seared, red cabbage, pear, geranium rossat infused jus

FRESH AND RIPENED CHEESES

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

CITRUS FRUITS FROM OUR REGION

raw, candied peel, tangy marmelade and creamy yuzu

CHAMPSOLEIL OLIVE OIL

orange blossom water cream, pure Venezuelan chocolate leaves

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

Le Chant des Saveurs

5 Sequences, 210 € per person, excluding drinks

DUCK FROM PÈRE LÉON

thinly sliced, beetroot, raspberry condiment and elderflower

BRUNO CAYRON'S CELERY

creamy, Mélanie Cassard's saffron foam, poultry jus

RED MULLET

in 'Nice-style', barbajuan with capers, parsley, lemon gel

POULTRY FROM THE TERRE DE TOINE FARM

poached with autumn flavors, cep mushrooms, Piedmont hazelnuts, supreme sauce, watercress

DESSERT

your choice à la carte

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

Starters

MEDITERRANEAN BASS

in tartar, Giol oysters, Normandy cream, caviar from Sologne, buckwheat tuiles $110 \in$

BRUNO CAYRON'S CELERY

creamy, Mélanie Cassard's saffron foam, poultry jus 50 €

PUMPKIN FROM OUR FARMERS

roasted and ice cream, nettles, toasted pumpkin seeds 50 \in

CAULIFLOWER MUSHROOM

seared, raw gamberoni from San Remo, caramelized shell bisque $70\ \mbox{\ensuremath{\upsigma}}$

Main courses

RED MULLET

in 'Nice-style', barbajuan with capers, parsley, lemon gel $90\ \mbox{\ensuremath{\upsigma}}$

MEDITERRANEAN LOBSTER

roasted, ravioli and tarragon sabayon, grilled shells broth $105 \in$

POULTRY FROM THE TERRE DE TOINE FARM

poached with autumn flavors, cep mushrooms, Piedmont hazelnuts, supreme sauce, watercress $100 \; \in$

BACK OF VENAISON

seared, red cabbage, pear, geranium rossat infused jus $95 \in$



Fresh cheeses matured by Monsieur Néry to choose from on our cart, mesclun of young shoots, toasted Dominica Zielinska bread 25 €

Sweet pleasures

CHAMPSOLEIL OLIVE OIL

orange blossom water cream pure Venezuelan chocolate leaves 30 €

CITRUS FRUITS FROM OUR REGION

raw, candied peel, tangy marmelade and creamy yuzu 25 €

FIGS FROM SOLLIÈS

baked in a cocotte, sorbet and crystallized shiso leaves 25 €

La Madeleine de Proust

up to 12 years, 65 \upolesize per person, excluding drinks

BUFFALO MOZZARELLA

zucchini spaghetti and fleur de sel

MEDITERRANEAN MONKFISH

mashed potatoes and vegetables

OR

POULTRY FROM THE TERRE DE TOINE FARM

mashed potatoes and vegetables

CHOCOLATE & CARAMEL

light and delicate foam

OR

ICED DESSERT

vanilla and strawberry

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.



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