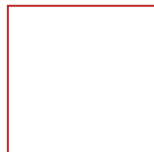


LE CHANTECLER ❀



Le Chant des Saveurs

5 Sequences, 210 € per person, excluding drinks

TROUT FROM CIANS RIVER

marinated local beetroot, aniseed cream with trout eggs



BRUNO CAYRON'S CELERY

creamy, Mélanie Cassard's saffron foam, poultry jus



RED MULLET

in 'Nice-style', macaroni with Parmesan cheese, Swiss chard, fava beans, anchovies



FARM POULTRY FROM TERRE DE TOINE

stuffed and roasted, Jerusalem artichoke, oxalis, cocoa nib reduction



COMICE PEAR FROM THE ORCHARDS OF PROVENCE

caramelized, 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

MEDITERRANEAN BASS

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

SEA SCALLOPS FROM NORMANDY COASTS

flavored with mimosa, black radish condiment, creamy bard juice

POTATOES FROM BAYARD

with sage by Agnès Papone, soft and crispy, herbal sauce

MEDITERRANEAN LOBSTER

roasted, ravioli and tarragon sabayon

SWEETBREAD OF FARM VEAL

seared, watercress, wild garlic, wild mushrooms, intense juice

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

creamy, orange blossom ice cream, pure Venezuelan chocolate leaves

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
110 €

BRUNO CAYRON'S CELERY

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

POTATOES FROM BAYARD

with sage by Agnès Papone, soft and crispy, herbal sauce
50 €

TROUT FROM CIANS RIVER

marinated local beetroot, aniseed cream with trout eggs
65 €

Main courses

RED MULLET

in 'Nice-style', macaroni with Parmesan cheese, Swiss chard, fava beans, anchovies
90 €

MEDITERRANEAN LOBSTER

roasted, ravioli and tarragon sabayon
105 €

FARM POULTRY FROM TERRE DE TOINE


stuffed and roasted, Jerusalem artichoke, oxalis, cocoa nib reduction
85 €

SWEETBREAD OF FARM VEAL

seared, watercress, wild garlic, wild mushrooms, intense juice
95 €



Nos plats signatures





Refinements

*Fresh cheeses matured by Monsieur Néry to choose from on our cart,
mesclun of young shoots, toasted bread*

25 €

Sweet pleasures

CHAMPSOLEIL OLIVE OIL 

creamy, orange blossom ice cream, pure Venezuelan chocolate leaves

30 €

CITRUS FRUITS FROM OUR REGION

raw, candied peel, tangy marmelade and creamy yuzu

25 €

COMICE PEAR FROM THE ORCHARDS OF PROVENCE

caramelized, buckwheat praline and lightly whipped cream

25 €



La Madeleine de Proust

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

POTATOES FROM BAYARD

with sage by Agnès Papone, soft and crispy, herbal sauce



MEDITERRANEAN BASS

roasted, mashed potatoes and vegetable tagliatelle

OR

POULTRY FROM THE TERRE DE TOINE FARM

roasted, mashed potatoes and vegetable tagliatelle



CHOCOLATE CREAM

vanilla ice cream and chocolate leaves

OR

NEGRESKO ICE CREAMS AND SORBETS

*vanilla, chocolate, yoghurt, orange blossom,
pistachio, rose, lemon, citrus fruits, peach, raspberry, strawberry,
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 NEGRESKO