

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

GREEN ASPARAGUS FROM PROVENCE

creamy polenta, tuber melanosparum, lardo di Colonnata

RED MULLET

*in 'Niçoise-style', marinated anchovies, Swiss chards
and fava beans condiment, rock-fish sauce*

POULTRY FROM TERRE DE TOINE FARM

stuffed and roasted, locally grown courgettes, candied lemon, basil, infused juice

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

ARTICHOKE FROM CAGNES-SUR-MER

soft and stuffed, barigoule emulsion, black garlic ice cream

MEDITERRANEAN DENTEX

snow peas, herbal sauce with fermented Kampot pepper

MORELS FROM VALENSOLE

*stuffed and roasted, snails by Emmanuelle et Vincent Dandois cooked with 'persillade',
lovage condiment*

SWEETBREAD OF FARM VEAL

seared, wild garlic, green peas and caper jus

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 Beaumontcel 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

110 €

GREEN ASPARAGUS FROM PROVENCE

creamy polenta, tuber melanosparum, lardo di Colonnata

85 €

MORELS FROM VALENSOLE

*stuffed and roasted, snails by Emmanuelle et Vincent Dandois cooked with 'persillade',
lovage condiment*

65 €

TROUT FROM CIANS RIVER

marinated local beetroot, aniseed cream with trout eggs

65 €

Main courses

RED MULLET

*in 'Niçoise-style', marinated anchovies, Swiss chards
and fava beans condiment, rock-fish sauce*

90 €

MEDITERRANEAN LOBSTER

tarragon sabayon sauce, crispy coral beignets, avocado from Menton

115 €

POULTRY FROM TERRE DE TOINE FARM

stuffed and roasted, locally grown courgettes, candied lemon, basil, infused juice

85 €

SWEETBREAD OF FARM VEAL

seared, wild garlic, green peas and caper jus

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 €

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

TROUT FROM CIANS RIVER

thinly sliced, with whipped cream and homemade blinis

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

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