



LE NEGRESCO

LE CHANTECLER  
X  
THIBAUT LIGER-BELAIR

— Saturday, 20<sup>th</sup> June 2026 —

Exceptional 5 sequences menu,  
created by our 2015 M.O.F Chef Virginie Basselot.  
Pair with wines by Thibault Liger-Belair,  
alongside Jean-Gabriel Sviragol,  
head sommelier at Le Negresco.

Price 450€ per person  
Wines and drinks including



THIBAUT LIGER-BELAIR

PROPRIÉTAIRE À NUIITS-SAINT-GEORGES  
CÔTE D'OR

POUR PATIENTER

Marinated greater amberjack, grapefruit in vinaigrette, citrus peel powder  
Grilled oyster from Giol, delicate sea water gelée, seaweed, Timut pepper  
*AOP Champagne - Frédéric Savart*

MEDITERRANEAN BASS

in tartare, marinated with green apple and oxalis  
*AOP Bourgogne Aligoté - Domaine Thibault Liger-Belair*  
*"Clos des Perrières la Combe" 2022*

AUBERGINE FROM OUR FARMERS

confit and smoked, puffed buckwheat, yoghurt and arugula condiment  
*Surprise Du Vigneron - Domaine Thibault Liger-Belair - Vin à l'aveugle*

LANGOUSTINES

seaweed, reduced shells broth, plankton  
*AOP Nuits-Saint-Georges - Domaine Thibault Liger-Belair "la Charmotte" 2021*

LAMB FROM ALPILLES

in the fireplace, tian of local vegetables and herbs,  
crispy lamb crust, jus with Nice olive  
*AOP Nuits-Saint-Georges 1<sup>er</sup> Cru - Domaine Thibault Liger-Belair*  
*"Les Saint Georges" 2015*

STRAWBERRIES FROM VILLENEUVE-LOUBET

served raw, tangy marmalade, rhubarb in two ways, orange blossom  
*AOP Clos Vougeot - Domaine Thibault Liger-Belair 2012*