



LE CHANTECLER
X
FRÉDÉRIC SAVART

— Saturday, 3rd October 2026 —

An exceptional five-course menu,
created by Virginie Basselot, 2015 M.O.F. chef.

Paired with champagnes
from Frédéric Savart, alongside Jean-Gabriel Sivoragol,
head sommelier at the Negresco.

Price 450€ per person
Wines and drinks including

FREDERIC SAVART

APERITIF

Canapés

Magnum Frédéric Savart Premier Cru - L'Ouverture

MUSSELS FROM GIOL

creamy 'marinière' broth, celery and apple

Frédéric Savart Écueil - Trépail, Blanc de Blancs Premier Cru

CEPS FROM LOZÈRE

grilled and glazed, delicate hazelnut tartlet, watercress pounded in a mortar

Frédéric Savart Premier Cru Écueil, Le Mont des Chrétiens

TURBOT

delicately pearl-cooked, spelt risotto with shellfish, Champagne sauce with fish roe

Frédéric Savart Le Mesnil-sur-Oger, Blanc de Blancs Grand Cru

FARM-RAISED VEAL PITHIVIER

roasted Jerusalem artichoke, braised cabbage with pink peppercorns, rich veal jus

Frédéric Savart Écueil, Les Noues 2022 Premier Cru

RICOTTA SOUFFLÉ

Menton lemon zest, hibiscus sorbet

Frédéric Savart Premier Cru Bulle de Rosé