



LE CHANTECLER ❀

Valentine's Day 2026

Delicately sliced foie gras petals,
hibiscus-infused jelly and crisp rye wafer

Gently cooked langoustines, finger lime pearls,
intense bisque perfumed with fresh citrus zest

Veal Viennese crusted with sage,
artichoke, fava beans and caper blossoms

Var grapefruit's and Col de Bayard yogurt ice cream's,
crunchy meringue and Sichuan pepper

€250 per guest, excluding drinks
Food and wine pairing: €150 per guest



RESERVATION
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