



Le Chantecler reinforces its gastronomic identity and unveils its 2026 highlights

Set at the heart of the iconic hotel [Le Negresco](#), [Le Chantecler](#) continues its unique dialogue between heritage and modernity. Recognised by the MICHELIN Guide, the restaurant embodies French gastronomy deeply rooted in tradition, yet boldly embraces the future.

The year 2026 marks the start of a new chapter. This spring, a fully reimagined marquee, designed under the guidance of Antoine Madelénat, Chief Architect of Historic Monuments, will revitalise the façade and once again emphasise the restaurant's entrance. Following this, the kitchens will be renovated, a crucial stage supporting the ambitions ahead.

The renewal of the setting thus accompanies that of the talent. It showcases a living heritage in motion, driven by young, dedicated teams whose average age – 26 – exemplifies a generation already familiar with the codes of excellence.

Virginie Basselot – exacting standards, without ostentation



A House is never defined by just one name; it is shaped by the personalities that give it life. At the helm of the kitchens, [Virginie Basselot](#), Best Craftsman of France, holds a unique place in the history of Le Negresco: never before has a woman taken on the role of head chef. The moment is anything but incidental in a palace where tradition carries as much weight as the gilding.

Her path mirrors that of Jeanne Augier, a free-spirited and determined figure who shaped the hotel's identity. Two temperaments, two visions, one symbol. One at the helm of an ocean liner topped with a pink dome; the other within a gastronomic world long governed by strict conventions. Today, this culture is more feminine than ever, extending into the vibrancy of the kitchens themselves, carried by two sous-chefs – [one Executive](#), [the other at Le Chantecler](#) – united by a genuine spirit of sisterhood.

Through esteemed houses and exceptional brigades, she has worked with, and under the formative influence of her father, himself a chef, Virginie Basselot she has successfully embodied her own style: modern and bold. Today, her journey unfolds along the winding roads of the Nice hinterland and the luminous shores of the Mediterranean.

'I aspire for my cuisine to stand out brilliantly, to bear a unique signature, and for Le Chantecler to become a gastronomic icon on par with Le Negresco, by contributing to the influence of authentic Niçoise cuisine.'

Yann Le Douaron, pâtisserie as narrative



Pastry Chef [Yann Le Douaron](#) has recently joined Le Chantecler, adding a storytelling element to the dessert menu. His [Easter Egg](#) 2026 is the most expressive example of this approach. It is opened, contemplated, and its heart revealed. Manjari 64% from Valrhona – a Maison recognised as a Living Heritage Company – forms the structure, adding depth and aromatic tension. Notes of milk chocolate and hazelnut soften the profile, while subtle touches of white highlight its lines. In the centre, a hazelnut praline unveils a silky texture, extending the tasting experience.



'For Easter, I envisioned an egg as a casket. The key is revealed by a door bearing the emblem of Le Negresco. The key is there, present, yet offered only to the gaze of those who dare to make the gesture of opening it.'

The [Signature Easter Egg](#) continues the symbolism first introduced with the Yule log: the key, unveiled then revealed again, serves as a metaphor for opening – representing the [Jeanne & Paul Penthouse Suite](#), a story, and an experience.



Wine, flame, and gesture

An excellent restaurant is judged by its cuisine; it is recognised by its service.



[Julien Freulon](#), Director of Dining Room Services, upholds a precise vision of the French art of living, shaped from childhood by the epicurean pleasures of fine dining. His commitment extends equally to his teams. *'My success rests on them, in the dining room as much as in the kitchen, and on the partners who surround me.'*

This vision naturally unfolds through space and gesture. New tables, wider and rounder, blending leather and wood, redefine conviviality while retaining elegance. Tablecloths and napkins, woven from Madeira embroidery thread, are decorated with a yellow cockerel designed by Garnier -Thiebaut, recognised by the Living Heritage Company label.



At his side, [Jean-Gabriel Siviragol](#), Head Sommelier, curates a meticulous wine list, designed to complement the chef's creations and convey a clear vision of the gastronomic experience. Even before decanting, his dedication is evident in the precise pairings, aimed at enhancing each dish. By candlelight, he then performs the time-honoured act of

decanting, separating the wine from its sediment with clarity and reverence. For him, wine is *'a story to be told, a sensory journey, an intimate encounter between each bottle and each guest.'*

Major moments in a house in motion

Over the course of the season, Le Chantecler will establish its rhythm through a series of exceptional encounters. The [four-hands dinners](#) will unfold as a true triptych.

On the 8th of April, the [first act](#) of this gastronomic encounter will bring together [Emmanuel Renault](#), Chef of the three MICHELIN-starred restaurant Flocons de Sel, and Virginie Basselot, at the helm of the MICHELIN-starred restaurant Le Chantecler. During this event, the Alps and the Mediterranean will share their landscapes and their character, in dialogue through inspired cuisine. A culinary exchange united by shared values of transmission, generosity and excellence — the hallmarks of the Best Craftsman of France.



The second chapter will open in November with [Christophe Hay](#), Chef of his eponymous two-MICHELIN-starred restaurant, crowning this series of four-hands dinners.

In parallel, Wine Dinners will punctuate the season with exceptional food and wine pairings. On Saturday the 20th of June, Le Chantecler's table will be paired with the wines of [Thibault Liger-Belair](#) around an exclusive menu, whilst on Saturday the 3rd of October, [Champagne house Frédéric Savart](#) will grace a bespoke dinner with its delicate bubbles.

Reservations & enquiries: restauration@lenegresco.com

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About Le Chantecler Restaurant.

Le Chantecler celebrates the rare harmony between timeless elegance and contemporary creativity. Located inside the iconic Hôtel Le Negresco, Le Chantecler has made history as one of the first restaurants within a French Palace to be awarded a MICHELIN star. Today, it continues to embody French and Mediterranean haute gastronomie under the direction of Chef Virginie Basselot, Best Craftsman of France (Meilleur Ouvrier de France), with both authenticity and audacity.

Set within a sumptuous 18th-century décor, each dish tells the story of a terroir and a season. Here, tradition and modernity meet in perfect harmony.

Since 2018, Chef Virginie Basselot has placed seasonality, innovation, and creativity at the very heart of her culinary philosophy. Her cuisine pays tribute to the remarkable craftsmanship of the men and women of the region, blending exceptional produce with a meticulous selection of the finest local artisans. Simplicity and refinement elevate each plate, where flawless technique serves bold, contemporary creations. The dessert experience is equally distinctive, shaped by Pastry Chef Yann Le Douaron, whose narrative approach to pâtisserie transforms each creation into a sensory journey steeped in symbolism and savoir-faire.

Alongside them, Julien Freulon, Restaurant Manager, orchestrates the dining experience with unwavering attention to detail, creating a sense of enchantment and a unique connection with every guest. Jean-Gabriel Sviragol, Head Sommelier, shares his passion for prestigious vintages as well as hidden gems, taking guests on a journey through stories of terroirs, grape varieties, and personal encounters.

Opening Hours: Wednesday to Sunday, from 7:00 pm to 9:30 pm - Reservations: chantecler@lenegresco.com

For more information : [Le Chantecler – Instagram](#)

About Le Negresco.

Le Negresco is one of the last independent French luxury hotels. Located on the iconic Promenade des Anglais and overlooking La Baie des Anges, it offers a one-of-a-kind sensory journey through 6,000 artworks spanning from Louis XIII to the modern times. More than just a place to stay, it is an art hotel where each of the 102 rooms and 28 suites is uniquely decorated with authentic period pieces reflecting centuries of French artistic heritage. The soul of Le Negresco owes much to Jeanne Augier (owner from 1957 to 2019), whose vision shaped its powerful and singular identity. Culinary excellence is led by Chef Virginie Basselot, Best Craftsman of France, at the MICHELIN-starred restaurant Le Chantecler, the contemporary brasserie La Rotonde and the hotel's N Les Bars - Le 1913 and Le Versailles. The beach club N La Plage, and recently launched N Le Spa complete the experience. A film location for over 37 movies, Le Negresco continues to inspire and enchant. A listed Historic Monument since 1975 (façade) & 2003 (Salon Royal), labelled a Living Heritage Company since 2015, Le Negresco is also a pioneer in sustainable hospitality, with certifications including Ecolabel (2014), Green Key and LHW Sustainability Leader (2024). Proud founding member of The Leading Hotels of the World since 1928. "A Legacy, A Legend."

News 2026: Restoration of the four allegorical statues on the iconic façade; continued restoration works including the coffered ceiling of the bar Le Versailles; ongoing bedroom refurbishment programme (10–15 rooms), with 13 renovated this year; completion of the second phase of the façade restoration; and renovation of the Baie des Anges Salon.

For more information visit lenegresco.com

Instagram : [@hotel_lenegresco](#) [@restaurant_le_chantecler](#) [@lespadunegresco](#) [@laplagedunegresco](#)

Facebook : [Hôtel Le Negresco](#) – LinkedIn : [Hôtel Le Negresco](#).

About The Leading Hotels of the World, Ltd. (LHW).

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