





L'éveil des sens

AGNES LOCAL ZUCCHINI, SMOKED BURRATA FROM PUGLIA

Sicilian pistachios and fresh basil

PEARLY COD

fondant pepper artichokes, Japanese pearls lemon balm butter

OR

JERSIAN BEEF with olives from Nice, anchovies, spinach and candied potatoes

RHUBARB

sheep's milk yogurt in light foam, rice pudding

110 € per person, excluding drinks Pairing food and wine with a discovery of 3 glasses from here and elsewhere selected by our Head Sommelier Florian Guilloteau Supplement 75 € per person

Cheese suggestion 25 €

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Le chant des saveurs

MEDITERRANEAN SEA BASS AND NORMANDY OYSTERS

in tartare, lemon cream and Sologne caviar

JACQUELINE AND FRANCOISE RISSO TOMATO

roasted with Valence black lemon

PEARLY COD

fondant pepper artichokes, Japanese pearls lemon balm butter

LOCAL ORGANIC POULTRY TERRE DE TOINE

steamed Camargue rice, tandoori and stuffed zucchini

RHUBARB

sheep's milk yogurt in light foam, rice pudding

OR

CHAMPSOLEIL OLIVE OIL

local orange blossom water crémeux, fine leaves of Venezuelian chocolate pure origin

150 € per person, excluding drinks

Pairing food and wine with a discovery of 4 glasses from here and elsewhere selected by our Head Sommelier Florian Guilloteau Supplement 100 € per person

Cheese suggestion 25 €

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Les secrets de Virginie

surprises, 8 Acts

190 € per person, excluding drinks Pairing food and wine with a discovery of 5 glasses from here and elsewhere selected by our Head Sommelier Florian Guilloteau Supplement 120 € per person



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Up to 12

JACQUELINE AND FRANCOISE RISSO TOMATO

roasted with Valence black lemon

PEARLY COD FISH FILET

seasonal vegetables

OR

JERSIAN BEEF potatoes and vegetables

CHOCOLATE & CARAMEL light and delicate foam

OR

ICED NEGRESCO DOME vanilla and strawberry

55 € per person, excluding drinks

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