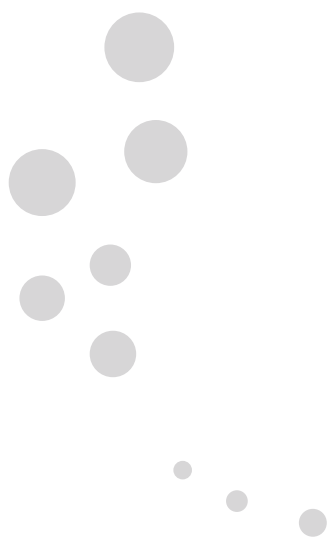


LE CHANTECLER



LE CHANTECLER



LE CHANTECLER

Our pleasures

MEDITERRANEAN SEA BASS
AND NORMANDY OYSTERS

in tartare, lemon cream and Sologne caviar

98€

MORRELLS

stuffed with backcountry spelt and lovage foam

42€

PEARLY COD

*local white asparagus,
Japanese pearls lemon balm butter*

52€

DUCK FOIE GRAS FROM VENDÉE

gingerbread glaze, local asparagus polenta

42€

SWEETBREAD OF VEAL

roasted with wild garlic, fine green peas mousseline

86€

JERSIAN BEEF

black olives from Nice, anchovies and artichokes

81€

LE CHANTECLER

Our refinements

Cheeses' cart refined by M. Nery at "La fromagerie du carré d'or"

25€

Our delicacies

VICTORIA PINEAPPLE

green curry and Laotian coffee from Malongo

25€

CHAMPSOLEIL OLIVE OIL

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

29€

THE GRAPEFRUIT FROM GOLFE-JUAN

*candied, roses' sorbet from Grasse
organic centifolia's sweetness*

32€

LE CHANTECLER

L'éveil des sens

MORRELLS

stuffed with backcountry spelt and lovage foam

PEARLY COD

*local white aspergus,
Japanese pearls lemon balm butter*

VICTORIA PINEAPPLE

green curry and Laotian coffee from Malongo

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 €

LE CHANTECLER

Le chant des saveurs

MEDITERRANEAN SEA BASS
AND NORMANDY OYSTERS

in tartare, lemon cream and Sologne caviar

PEARLY COD

local white aspergus, Japanese pearls lemon balm butter

DUCK FOIE GRAS FROM VENDÉE

gingerbread glaze, local aspergus polenta

SWEETBREAD OF VEAL

roasted with wild garlic, fine green peas mousseline

VICTORIA PINEAPPLE

green curry and Laotian coffee from Malongo

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 €

LE CHANTECLER



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



LE CHANTECLER

La Madeleine de Proust

Up to 12

MORRELLS

stuffed with backcountry spelt and lovage foam

—

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

LE CHANTECLER

Our menus are subject to change
to reflect the availability of seasonal products
and new arrivals of the week.

For any additional information,
we invite you to inquire with our team.

All our prices are taxes and services included,
per person, excluding drinks.

No payment by check is accepted.



LE NEGRESCO

37 promenade des Anglais, 06000 Nice · France · T +33 (0)4 93 16 64 00 · reservations@lenegresco.com

www.lenegresco.com