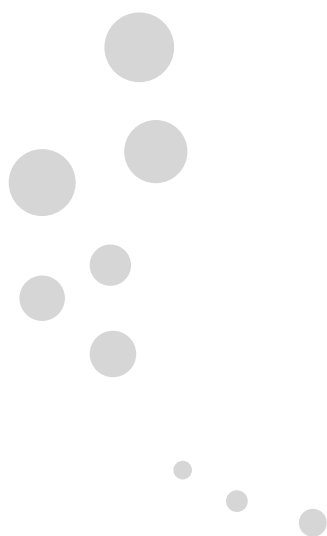


LE CHANTECLER



LE CHANTECLER





LE CHANTECLER

Our pleasures

MEDITERRANEAN SEA BASS
AND NORMANDY OYSTERS

in tartare, lemon cream and Sologne caviar

98€

GIOL'S MUSSELS

safran, celeriac and nasturtiums

48€

MORRELS FROM GOURDON

stuffed, backcountry spelt, lovage perfumes

42€

PEARLY COD

local zucchinis, Japanese tapioca pearls

lemon balm butter sauce

52€

TERRE DE TOINE POULTRY

in a Camargue rice crust, Tandoori,

stuffed zucchini with basil

76€

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€

LOCAL TOMATOES

*pineapple tomatoes sorbet and jam
strawberries from Laserreduplan*

32€



LE CHANTECLER

L'éveil des sens

MORRELS FROM GOURDON

stuffed, backcountry spelt, lovage perfumes

PEARLY COD

local zucchinis, Japanese tapioca pearls

lemon balm butter sauce

VICTORIA PINEAPPLE

green curry and Laotian coffee from Malongo

110 € per person, excluding drinks

Cheese suggestion 25 €



LE CHANTECLER

Le chant des saveurs

MEDITERRANEAN SEA BASS
AND NORMANDY OYSTERS

in tartare, lemon cream and Sologne caviar

GIOL'S MUSSELS

safran, celeriac and nasturtiums

PEARLY COD

*local zucchinis, Japanese tapioca pearls
lemon balm butter sauce*

TERRE DE TOINE POULTRY

*in a Camargue rice crust, Tandoori,
stuffed zucchini with basil*

VICTORIA PINEAPPLE

green curry and Laotian coffee from Malongo

OR

CHAMPSOLEIL OLIVE OIL

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

175 € per person, excluding drinks

Cheese suggestion 25 €

LE CHANTECLER



Les secrets de Virginie

surprises, 8 Acts



220 € per person, excluding drinks



LE CHANTECLER

La Madeleine de Proust

Up to 12

MORRELS FROM GOURDON

stuffed, backcountry spelt, lovage perfumes

—

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

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