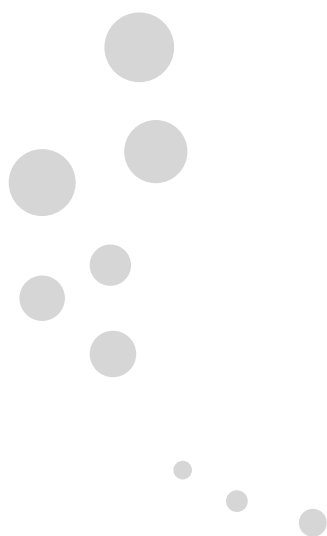


LE CHANTECLER



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## *L'éveil des sens*

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### ZUCCHINI FLOWERS FROM JEAN CHARLES ORSO

*smoked mozzarella, Bronte's pistachios and coriander*

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### AMBERJACK

*snacked, coconut beans and basil mousseline*

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### APRICOT FROM PROVENCE

*lavender ice cream and countryside honey*

*110€ per person, excluding drinks*

*Available on Wednesday and Thursday only*

*Cheese suggestion 29€*

# *Le chant des saveurs*

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## **MEDITERRANEAN SEA BASS AND NORMANDY OYSTERS**

*in tartare, lemon cream and Sologne caviar*

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## **ZUCCHINI FLOWERS FROM JEAN CHARLES ORSO**

*smoked mozzarella, Bronte's pistachios and coriander*

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## **PEARLY COD**

*local zucchinis, Japanese tapioca pearls*

*lemon balm butter sauce*

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## **ALPILLE'S LAMB**

*grilled, smoked eggplants*

*tomatoes' lamb juice*

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## **APRICOT FROM PROVENCE**

*lavender ice cream and countryside honey*

OR

## **CHAMPSOLEIL OLIVE OIL**

*local orange blossom water crémeux,*

*fine leaves of Venezuelan chocolate pure origin*

*175€ per person, excluding drinks*

*Cheese suggestion 29€*

# *Les secrets de Virginie*

*surprises, 8 Acts*

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*220€ per person, excluding drinks*

## *Our pleasures*

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### MEDITERRANEAN SEA BASS AND NORMANDY OYSTERS

*in tartare, lemon cream and Sologne caviar*

98€

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### ZUCCHINI FLOWERS FROM JEAN CHARLES ORSO

*smoked mozzarella, Bronte's pistachios and coriander*

37€

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### GOAT CHEESE RAVIOLIS FROM JORGE MONTEIRO

*herbal iced tea*

46€

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### MEDITERRANEAN RED TUNA

*half-cooked, local tomatoes and combava lime*

68€

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### PEARLY COD

*local zucchinis, Japanese tapioca pearls*

*lemon balm butter sauce*

52€

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### TERRE DE TOINE POULTRY

*in a Camargue rice crust, Tandoori,*

*stuffed zucchini with basil*

76€

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### JERSIAN BEEF

*black olives from Nice, anchovies and artichokes*

81€

## *Our refinements*

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

29€

## *Our delicacies*

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### *APRICOT FROM PROVENCE*

*lavender ice cream and countryside honey*

31€

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### *CHAMPSOLEIL OLIVE OIL*

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

34€

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### *LOCAL TOMATOES*

*pineapple tomatoes sorbet and jam  
strawberries from Laserreduplan*

27€

# *La Madeleine de Proust*

*Up to 12 years*

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## *ZUCCHINI FLOWERS FROM JEAN CHARLES ORSO*

*smoked mozzarella, Bronte's pistachios and coriander*

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## *PEARLY COD FISH FILET*

*seasonal vegetables*

OR

## *JERSIAN BEEF*

*potatoes and vegetables*

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## *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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