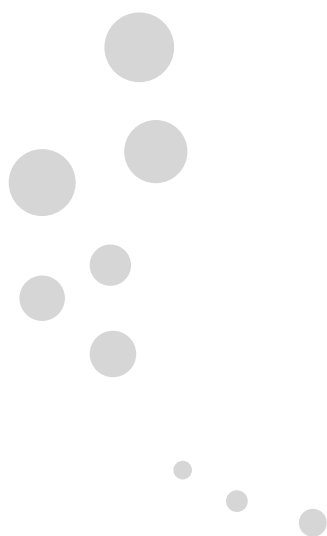


LE CHANTECLER



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Les extraits de mon carnet

ORGANIC ZUCCHINI:

Jean Charles Orso "La campagne Orso" à Cannes La Bocca

FISHES FROM LA BAIE DES ANGES:

Steve Molinari à la Baie des Anges

SAFRAN:

Mélanie Cassard, "La cabane à safran" à Venanson

JERSIAN BEEF:

Guillaume Gatard "Élevage Gatard", à Boismé

FISH:

Cyril Lorenzi "Les pêcheries de l'océan" à Menton

CAVIAR:

Keyan Eslamdoust, "La maison Nordique"

VEGETABLES:

Romain Balestrieri "Terroir Truffe" à Tavernes

GOAT CHEESES :

Jorge Monteiro «Fromagerie Monteiro» à Peymeinade

FLOWERS:

Eve Vernice, "Les jardins d'Eve" à Menton

ROSES:

Stephanie Aufrere-Montigny, "Le comptoir de la rose" à Grasse

CANDIED FRUITS:

La Maison Auer à Nice

BREAD:

Jean-Paul Veziano, Antibes

OLIVE OIL:

Henri Derepas, "Le domaine de Champsoleil" à La Trinité

The Negresco and its suppliers undertake and guarantee the origin of all their meats (born, raised and slaughtered)

veal, lamb, pigeon, foie gras and beef (France).

Our tableware is available for sale.

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.

L'éveil des sens

ZUCCHINI FLOWERS FROM JEAN CHARLES ORSO

smoked mozzarella, Bronte's pistachios and coriander

AMBERJACK

snacked, coconut beans and basil mousseline

BLACKBERRIES

greek yogurt, blackcurrant pepper

puffed spelled from Nice's countryside

110€ per person, excluding drinks

Available on Wednesday and Thursday only

Cheese suggestion 29€

Le chant des saveurs

ZUCCHINI FLOWERS FROM JEAN CHARLES ORSO

smoked mozzarella, Bronte's pistachios and coriander

CEPS MUSHROOMS

tomme de Nice and ceps ice cream

PEARLY COD

local butternut squash, Japanese tapioca pearls

lemon balm butter sauce

ALPILLE'S LAMB

grilled, smoked eggplants

tomatoes' lamb juice

BLACKBERRIES

greek yogourt, blackcurrant pepper

puffed spelled from Nice's countryside

OR

CHAMPSOLEIL OLIVE OIL

local orange blossom water crémeux,

fine leaves of Venezuelian chocolate pure origin

175€ per person, excluding drinks

Cheese suggestion 29€

Les secrets de Virginie

surprises, 8 Acts

220€ per person, excluding drinks

Our pleasures

MEDITERRANEAN SEA BASS AND NORMANDY OYSTERS

in tartare, lemon cream and Sologne caviar

98€

ZUCCHINI FLOWERS FROM JEAN CHARLES ORSO

smoked mozzarella, Bronte's pistachios and coriander

37€

GOAT CHEESE RAVIOLIS FROM JORGE MONTEIRO

herbal iced tea

42€

CEPS MUSHROOMS

tomme de Nice and ceps ice cream

49€

PEARLY COD

local butternut squash, Japanese tapioca pearls

lemon balm butter sauce

52€

JERSIAN BEEF

black olives from Nice, anchovies and artichokes

81€

PIGEON FROM LES DEUX-SÈVRES

roasted on the chest, shiso, wild sloe, celeriac

78€

Our refinements

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

29€

Our delicacies

BLACKBERRIES

greek yogourt, blackcurrant pepper

puffed spelled from Nice's countryside

34€

CHAMPSOLEIL OLIVE OIL

local orange blossom water crémeux,

fine leaves of Venezuelian chocolate pure origin

37€

LOCAL TOMATOES

pineapple tomatoes sorbet and jam

strawberries from Laserreduplan

27€

La Madeleine de Proust

Up to 12 years

ZUCCHINI FLOWERS FROM JEAN CHARLES ORSO

smoked mozzarella, Bronte's pistachios and coriander

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.

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we invite you to inquire with our team.

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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