



VALENTINE'S DAY
DINNER

LE CHANTECLER ❁

Amuse-Bouche



Tartare of scallops with a mimosa jelly



Green asparagus and black truffle, Agnès Papone's free-range egg



Terre de Toine poultry poached with Menton lemon, olives from Nice and cardoon



Light mousse of Granny Smith apples and hibiscus



Passionflower with an exotic fruit heart and passion fruit sorbet



Mignardises

290 € per guest excluding drinks

Food and wine pairing: 180 € per guest

RESERVATION

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Our menus are subject to modifications depending on the availability of products

