



VALENTINE'S DAY  
DINNER

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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**

chantecler@lenegresco.com · + 33 (0)4 93 16 64 10

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





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## VALENTINE'S DAY DINNER

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### LA ROTONDE

#### *Love canapés to be shared*

Parsnip and pomegranate Bavarian cream

Foie gras enrobed with Morello cherries

Beetroot and blackcurrant marshmallow

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Fresh salad of Brittany lobster with pomelos and rose from Grasse

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#### *To be shared*

Foie gras stuffed quail flambéed with Gin 44, baby broccoli, blackberry and shiso

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Toffee apples to bite into

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Mignardises

89 € per guest excluding drinks

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rotonde@lenegresco.com · + 33 (0)4 93 16 64 11

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