



LE CHANTECLER



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Le Chant des Saveurs

5 Sequences, 210 € per person, excluding drinks

MEDITERRANEAN WILD BASS AND GIOL OYSTERS

*in tartar, tangy cream and caviar from Sologne,
crispy buckwheat galette*

HERBAL BLESSING

*carrots from our region, fresh herbs sorbet
toasted Piedmont hazelnuts and local citrus*

MEDITERRANEAN MONKFISH

*tapioca, Agnès Papone's leeks
lemon butter from Menton*

JERSEY BEEF

*artichokes variation, black olives from Nice
cooking juice with anchovies*

DESSERT

Your choice of dessert à la carte

Mare Nostrum pairing, 5 glasses by 10 cl · 180 €

Le Chant du Coq

280 € per person, excluding drinks

*8 Sequences, five dishes selected by our chef,
cheeses on the trolley and two desserts*

Cellarium Visita pairing, 8 glasses by 10 cl · 250 €

LE CHANTECLER

Our Carte

MEDITERRANEAN WILD BASS AND GIOL OYSTERS

*in tartar, tangy cream and caviar from Sologne,
crispy buckwheat galette*

110 €

HERBAL BLESSING

*carrots from our region, fresh herbs sorbet
toasted Piedmont hazelnuts and local citrus*

45 €

NICOIS RAVIOLI

*beef cheek stewed in Bellet red wine
parmesan cheese emulsion*

60 €

CELERY FROM OUR FARMERS

*creamy, delicate Ethiopia coffee gelée
crunchy Matignon*

65 €

MEDITERRANEAN MONKFISH

*tapioca, Agnès Papone's leeks
lemon butter from Menton*

95 €

SEA SCALLOPS FROM THE NORMANDY COAST

*small spelt risotto
seaweed and wild mushrooms*

115 €

TERRE DE TOINE POULTRY

*marined with locally red wine and roasted
fermented grappes and kale*

105 €

JERSEY BEEF

*artichokes variation, black olives from Nice
cooking juice with anchovies*

110 €

LE CHANTECLER

Our Refinements

Selection of local and international cheeses ripened by Monsieur Néry

34 €

Our Sweet Pleasures

APPLE CHANTECLER

in two ways

hibiscus flower emulsion and sorbet

30 €

CHAMPSOLEIL OLIVE OIL

orange blossom water cream

pure Venezuelan chocolate leaves

35 €

PEAR WILLIAMS FROM OUR REGION

caramelised, confit citron

melissa infused foamy cream

30 €

LE CHANTECLER

La Madeleine de Proust

up to 12 years, 65 € per person, excluding drinks

NICOIS RAVIOLI

*beef cheek stewed
parmesan cheese emulsion*

TROUT FROM CIANS RIVER

seasonal vegetables

OR

JERSIAN BEEF

mashed potatoes and vegetables

CHOCOLATE & CARAMEL

light and delicate foam

OR

ICED DESSERT

vanilla and strawberry

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*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, services and employee contribution
of 2% of the note included, per person, excluding drinks.*

No payment by check is accepted.



LE NEGRESCO

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