



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 include taxes and services, per person, excluding
drinks. No payment by check is accepted.*



LE NEGRESCO

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