



LE CHANTECLER



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Le Chant des Saveurs

5 Sequences, 210 € per person, excluding drinks

POTATOES FROM BAYARD

soft and crispy, Charroux mustard sabayon and ice cream

SEA SCALLOPS FROM THE NORMANDY COAST

*steamed with mimosa flowers,
black radish condiment and creamy bard juice*

MEDITERRANEAN MONKFISH

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

JERSEY BEEF

*fine artichoke mousseline with crispy Nice olives
and reduced anchovy juice*

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 €

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Our Carte

MEDITERRANEAN WILD BASS AND GIOL OYSTERS

*in tartar, tangy cream and caviar from Sologne,
buckwheat tuiles with semi-salted butter*

110 €

POTATOES FROM BAYARD

soft and crispy, Charroux mustard sabayon and ice cream

60 €

NICOIS RAVIOLI

beef cheek stewed in Bellet red wine, parmesan cheese emulsion

65 €

OCCITANE SAGE

emulsion, wild mushrooms, Kampot pepper ice-cream

60 €

GREEN ASPARAGUS FROM PROVENCE

creamy polenta, tuber melanosparum, lardo di Colonnata

85 €

MEDITERRANEAN MONKFISH

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

90 €

ROCK RED MULLET

cabbage purée with combava zest, liver condiment and intense jus

95 €

POULTRY FROM TERRE DE TOINE FARM

*marinated with Chartreuse elixir, sweet potato
and Brussels sprouts*

105 €

JERSEY BEEF

fine artichoke mousseline with crispy Nice olives and reduced anchovy juice

110 €

SWEETBREADS OF FARM VEAL

seared, green peas, onion confit and caper jus

115 €

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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 €

GOLFE-JUAN'S GRAPEFRUIT

confit and granita

Grasse rose mousse

30 €



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La Madeleine de Proust

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

NICOIS RAVIOLI

*beef cheek stewed
parmesan cheese emulsion*

MEDITERRANEAN MONKFISH

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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