



LE CHANTECLER



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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 Chant des Saveurs

5 Sequences, 210 € per person, excluding drinks

SQUID AND CUTTLFISH FROM OUR COASTS

*on a fire-place, Jean-Charles Orso's fennel
cooled consommé*

OCCITANE SAGE FROM AGNÈS PAPONE

*emulsion, wild mushrooms
Kampot pepper ice-cream*

ROCK RED MULLET

cabbage purée with combava zest, liver condiment and intense jus

JERSEY BEEF

*grilled and smoked on wood-fire, braised rougette salad,
mushrooms and reduced juice with peated whisky*

DESSERT

Your choice of dessert à la carte

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

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Our Carte

MEDITERRANEAN WILD BASS AND GIOL OYSTERS

in tartar, tangy cream and caviar from Sologne, buckwheat tuiles

110 €

OCCITANE SAGE FROM AGNÈS PAPONE

emulsion, wild mushrooms

Kampot pepper ice-cream

60 €

NICOIS RAVIOLI

beef cheek stewed in Bellet red wine, parmesan cheese emulsion

65 €

GIOL MUSSEL

dulce and kombu seaweed, saffron broth by Mélanie Cassard

65 €

GREEN ASPARAGUS FROM PROVENCE

creamy polenta, tuber melanosparum, lardo di Colonnata

85 €

MEDITERRANEAN MONKFISH

tapioca, white asparagus, lemon balm butter and Var lemon

90 €

ROCK RED MULLET

cabbage purée with combava zest, liver condiment and intense jus

95 €

POULTRY FROM THE TERRE DE TOINE FARM

roasted with herbs, lovage coulis and stuffed morels

105 €

JERSEY BEEF

*grilled and smoked on wood-fire, braised rougette salad,
mushrooms and reduced juice with peated whisky*

110 €

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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 €

STRAWBERRIES FROM VILLENEUVE-LOUBET

with Amazonian chilli

whipped egg whites and crispy puff pastry

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

mashed potatoes and 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.*

*The Negresco and its suppliers undertake and guarantee
the origin of all their meats
(born, raised and slaughtered)
veal, lamb, pigeon, foie gras, beef and poultry (France).*

Our tableware is available for sale.

*For any additional information,
we invite you to inquire with our team.*

All our prices include taxes and service.

No payment by check is accepted.



LE NEGRESCO

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