

# LE CHANTECLER



## *Le Chant des Saveurs*

5 Sequences, 210 € per person, excluding drinks

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### TROUT FROM CIANS RIVER

*marinated local beetroot, aniseed cream with trout eggs*

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### GREEN ASPARAGUS FROM PROVENCE

*creamy polenta, tuber melanosparum, lardo di Colonnata*

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### RED MULLET

*in 'Niçoise-style', marinated anchovies, Swiss chards  
and fava beans condiment, rock-fish sauce*

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### POULTRY FROM TERRE DE TOINE FARM

*stuffed and roasted, locally grown courgettes, candied lemon, basil, infused juice*

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### APPLE FROM THE ORCHARDS OF PROVENCE

*candied in olive oil, hay-flavoured ice cream, cider vinegar*

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



*Nos plats signatures*



## *Le Chant du Coq*

8 Sequences, 280 € per person, excluding drinks

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### MEDITERRANEAN BASS

*in tartar, Giol oysters, Normandy cream, caviar from Sologne, buckwheat tuiles*

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### ARTICHOKE FROM CAGNES-SUR-MER

*soft and stuffed, barigoule emulsion, black garlic ice cream*

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### MEDITERRANEAN DENTEX

*snow peas, herbal sauce with fermented Kampot pepper*

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### MORELS FROM VALENSOLE

*stuffed and roasted, snails by Odeline Luiggi cooked with 'persillade', lovage condiment*

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### SWEETBREAD OF FARM VEAL

*seared, watercress, wild garlic, wild mushrooms, intense juice*

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### FRESH AND RIPENED CHEESES

*on the cart, mesclun of baby greens, toasted Dominica Zielinska breads*

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### CITRUS FRUITS FROM OUR REGION

*raw, candied peel, tangy marmelade and creamy yuzu*

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### CHOCOLATES FROM VALRHONA

*crunchy Manjari 64% cocoa pod, roasted Piedmont hazelnuts,  
Itakuja 55% emulsion and lemon-thyme*

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



*Nos plats signatures*





## Starters

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### MEDITERRANEAN BASS

*in tartar, Giol oysters, Normandy cream, caviar from Sologne, buckwheat tuiles*

110 €

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### GREEN ASPARAGUS FROM PROVENCE

*creamy polenta, tuber melanosparum, lardo di Colonnata*

85 €

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### MORELS FROM VALENSOLE

*stuffed and roasted, snails by Odeline Luiggi cooked with 'persillade', lovage condiment*

65 €

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### TROUT FROM CIANS RIVER

*marinated local beetroot, aniseed cream with trout eggs*

65 €

## Main courses

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### RED MULLET

*in 'Niçoise-style', marinated anchovies, Swiss chards  
and fava beans condiment, rock-fish sauce*

90 €

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### MEDITERRANEAN LOBSTER

*tarragon sabayon sauce, crispy coral beignets, avocado from Menton*

115 €

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### POULTRY FROM TERRE DE TOINE FARM

*stuffed and roasted, locally grown courgettes, candied lemon, basil, infused juice*

85 €

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### SWEETBREAD OF FARM VEAL

*seared, watercress, wild garlic, wild mushrooms, intense juice*

95 €





## Refinements

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*Fresh cheeses matured by Monsieur Néry to choose from on our cart,  
mesclun of young shoots, toasted bread*

25 €

## Sweet pleasures

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### CHAMPSOLEIL OLIVE OIL

*creamy, orange blossom ice cream, pure Venezuelan chocolate leaves*

30 €

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### CITRUS FRUITS FROM OUR REGION

*raw, candied peel, tangy marmelade and creamy yuzu*

25 €

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### APPLE FROM THE ORCHARDS OF PROVENCE

*candied in olive oil, hay-flavoured ice cream, cider vinegar*

25 €

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### CHOCOLATES FROM VALRHONA

*crunchy Manjari 64% cocoa pod, roasted Piedmont hazelnuts,*

*Itakuja 55% emulsion and lemon-thyme*

25 €



## *La Madeleine de Proust*

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

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### TROUT FROM CIANS RIVER

*thinly sliced, with whipped cream and homemade blinis*

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### MEDITERRANEAN BASS

*roasted, seasonal vegetables and golden panisses*

*OR*

### POULTRY FROM THE TERRE DE TOINE FARM

*roasted, seasonal vegetables and golden panisses*

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### CHOCOLATE CREAM

*vanilla ice cream and chocolate leaves*

*OR*

### NEGRESKO ICE CREAMS AND SORBETS

*vanilla, chocolate, yoghurt, orange blossom,  
rose, lemon, citrus fruits, mango/passion fruit*



*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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