

LE CHANTECLER



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Our pleasures

MEDITERRANEAN SEA BASS
AND NORMANDY OYSTERS

in tartare, lemon cream and Sologne caviar

98€

ROASTED PUMPKIN

*Piedmont hazelnuts, truffled pecorino foam
and ancient wheat crispy bread*

41€

SEASONAL MUSHROOMS

candied wild duck and arugula

42€

PEARLY COD

*fondant Jerusalem artichokes,
Japanese pearls lemon balm butter*

52€

THE HARE À LA ROYALE

celeriac, chestnuts, watercress farfalles and horseradish

110€

JERSIAN BEEF

black olives from Nice, anchovies and artichokes

81€

LE CHANTECLER

Our refinements

Cheeses' cart refined by M. Nery at "La fromagerie du carré d'or"

25€

Our delicacies

COMICE PEAR

crispy arlette refreshed by a Tonka bean ice cream

25€

CHAMPSOLEIL OLIVE OIL

*local orange blossom water crémeux,
fine leaves of Venezuelian chocolate pure origin*

36€

THE PERSIMMON FROM GOLF-JUAN

with sakura vinegar, crispy tile and puffed rice

25€

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L'éveil des sens

ROASTED PUMPKIN

*Piedmont hazelnuts, truffled pecorino foam
and ancient wheat crispy bread*

PEARLY COD

*fondant Jerusalem artichokes,
Japanese pearls lemon balm butter*

COMICE PEAR

crispy arlette refreshed by a Tonka bean ice cream

110 € per person, excluding drinks

Pairing food and wine with a discovery of 3 glasses from here and elsewhere selected by our

Head Sommelier Florian Guilloteau

Supplement 75 € per person

Cheese suggestion 25 €

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Le chant des saveurs

MEDITERRANEAN SEA BASS
AND NORMANDY OYSTERS
in tartare, lemon cream and Sologne caviar

THE CELERIAC FROM CHRISTOPHE LATOUR
*honey and Ethiopian coffee glazed vegetable
steamed bread with celeriac leaves*

PEARLY COD
fondant Jerusalem artichokes, Japanese pearls lemon balm butter

THE WILD DUCK
*Braised red cabbage from Risso sisters, juniper
and kumquat condiments*

COMICE PEAR
crispy arlette refreshed by a Tonka bean ice cream

OR

CHAMPSOLEIL OLIVE OIL
*local orange blossom water crémeux,
fine leaves of Venezuelan chocolate pure origin*

150 € per person, excluding drinks

Pairing food and wine with a discovery of 4 glasses from here and elsewhere

selected by our Head Sommelier Florian Guilloteau

Supplement 100 € per person

Cheese suggestion 25 €

LE CHANTECLER

Les secrets de Virginie

surprises, 8 Acts

190 € per person, excluding drinks

Pairing food and wine with a discovery of 5 glasses from here and elsewhere
selected by our Head Sommelier Florian Guilloteau

Supplement 120 € per person

LE CHANTECLER

La Madeleine de Proust

Up to 12

ROASTED PUMPKIN

*Piedmont hazelnuts, truffled pecorino foam
and ancient wheat crispy bread*

PEARLY COD FISH FILET

seasonal vegetables

OR

JERSIAN BEEF

potatoes and vegetables

CHOCOLATE & CARAMEL

light and delicate foam

OR

ICED NEGRESCO DOME

vanilla and strawberry

55 € per person, excluding drinks

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LE NEGRESCO

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