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# Le Chant des Saveurs

5 Acts, four half dishes selected by our chef and dessert 210€ per person, excluding drinks

8 Acts, five half dishes selected by our chef, cheeses and desserts 280€ per person, excluding drinks

Pairing Mare Nostrum

3 glasses 130€

4 glasses 150€

6 glasses 210€

# Our Pleasures

# MEDITERRANEAN WILD BASS AND GIOL OYSTERS

in tartar, lemon cream, and Sologne caviar 110€

### GIOL MUSSELS

Mélanie Cassard's seaweed bouillon with saffron

65€

#### NICOIS RAVIOLI

beef cheek with Bellet wine

60€

### RISSO SISTER'S TOMATO

roasted with black lemon from Valence pulp sorbet, crispy focaccia 60€

### PEARLY COD

Japanese pearls, young potatoes lemon-balm butter

95€

#### MEDITERRANEAN DENTEX

Agnès Papone's green beans and black garlic

90€

#### TERRE DE TOINE POULTRY

zucchini, lemon and basil condiment 100€

#### JERSEY BEEF

with Nice olives, anchovies and artichokes 110€

# Our Refinements

Selection of local and international cheeses ripened by Monsieur Néry

34€

# Our Delicacies

# CARPENTRAS STRAWBERRIES

red wine granita, lemon balm emulsion

30€

### CHAMPSOLEIL OLIVE OIL

light and creamy flavoured with orange blossom water, thin leaves of pure Venezuelan chocolate

35€

### THE RHUBARB

poached, almond biscuit

Bessauges's Sheep milk yogurt mousse
30€

# La Madeleine de Proust

Up to 12 years

### NICOIS RAVIOLI

beef cheek with Bellet wine

### PEARLY COD FISH FILET

seasonal vegetables

OR

#### JERSIAN BEEF

mashed potatoes and vegetables

### CHOCOLATE & CARAMEL

light and delicate foam

OR

# ICED DESSERT

vanilla and strawberry

65€ per person, excluding drinks

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.



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