Le Chant du Coq

8 Sequences, five dishes selected by our chef, cheeses on the trolley and two desserts 280 € per person, excluding drinks

Cellarium Visita pairing 8 glasses by 10 cl·250 €

Le Chant des Saveurs

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

SQUID AND CUTTLEFISH FROM OUR COASTS

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

RISSO SISTER'S TOMATO

marinated Mediterranean sardine ginger and origan

MEDITERRANEAN MONKFISH

tapioca, young potatoes, lemon balm butter and Var lemon

PIGEON BY BRUNO VERZENI

contised with almonds then roasted, spring onions fermented cherries, reduced juice with bitter almonds

DESSERT

your choice à la carte

Mare Nostrum pairing 5 glasses by 10 cl·180 €

Our Carte

MEDITERRANEAN BASS

in tartar, Giol oysters, tangy cream and caviar from Sologne, buckwheat tuiles 110 €

SQUID AND CUTTLEFISH FROM OUR COASTS

on a fire-place, Jean-Charles Orso's fennel cooled consommé 60 €

VEGETABLES AND BASIL FROM OUR FARMERS

Served as a pistou soup, garlic and parmesan cheese 50 \in

RISSO SISTER'S TOMATO

marinated Mediterranean sardine ginger and origan $50 \, \, \in$

DUCK FROM PÈRE LEON

thinly sliced, in brine then dried beetroot, raspberry condiment and elderflower 55 €

MEDITERRANEAN MONKFISH

tapioca, young potatoes, lemon balm butter and Var lemon 90 $\ensuremath{\varepsilon}$

MEDITERRANEAN LOBSTER

courgette, roasted apricot, rosemary condiment, coral sabayon 110 $\ensuremath{\varepsilon}$

MEDITERRANEAN DENTEX

local green beans, herbs velouté, vinegar and black garlic 95 $\ensuremath{\varepsilon}$

POULTRY FROM THE TERRE DE TOINE FARM

poached, girolles mushrooms, snow peas, supreme verbena sauce $100 \, \, \oplus \,$

PIGEON BY BRUNO VERZENI

contised with almonds then roasted, spring onions fermented cherries, reduced juice with bitter almonds 105 €

Our Refinements

Selection of local and international cheeses ripened by Monsieur Néry Mixed baby greens, toasted Dominica Zielinska bread 25 €

Our Sweet Pleasures

APPLE CHANTECLER

in two ways hibiscus flower emulsion and sorbet $\mathbf{25} \in$

CHAMPSOLEIL OLIVE OIL

orange blossom water cream pure Venezuelan chocolate leaves $30 \ \in$

STRAWBERRIES FROM VILLENEUVE-LOUBET

with Amazonian chilli whipped egg whites and crispy puff pastry $\mathbf{25} \in$

La Madeleine de Proust

up to 12 years, 65 \in per person, excluding drinks

RISSO SISTER'S TOMATO

tomatoes water with origan

MEDITERRANEAN MONKFISH

mashed potatoes and vegetables

OR

POULTRY FROM THE TERRE DE TOINE FARM

mashed potatoes and vegetables

CHOCOLATE & CARAMEL

light and delicate foam

OR

ICED DESSERT

vanilla and strawberry

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.



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