Le Chant du Coq

8 Sequences, 280 € per person, excluding drinks

MEDITERRANEAN BASS

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

VEGETABLES AND BASIL FROM OUR FARMERS

served as a pistou soup, garlic, parmesan cheese

FIGS FROM JEAN CHARLES ORSO

Buffalo mozzarella, fermented pepper, fresh almonds and Sebastian's Fossat caviar lime

RED MULLET

in 'Nice-style', barbajuan with capers, parsley, lemon gel

LAMB FROM ALPILLES

over a wood fire, local shellfish, cucumber and seaweeds

FRESH AND RIPENED CHEESES

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

PEACH FROM PROVENCE ORCHARDS

crispy pie and verbena condiment, roasted peach sorbet

CHAMPSOLEIL OLIVE OIL

orange blossom water cream, pure Venezuelan chocolate leaves

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

Le Chant des Saveurs

5 Sequences, 210 € per person, excluding drinks

DUCK FROM PÈRE LÉON

thinly sliced, beetroot, raspberry condiment and elderflower

CAULIFLOWER MUSHROOM

seared, raw gamberoni from San Remo, caramelized shell bisque

WEEVER FROM OUR COASTS

cardamom/green tomato condiment, local green pepper coulis and crispy skin

POULTRY FROM THE TERRE DE TOINE FARM

poached, girolles mushrooms, snow peas, supreme verbena sauce

DESSERT

your choice à la carte

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

Starters

MEDITERRANEAN BASS

in tartar, Giol oysters, Normandy cream, caviar from Sologne, buckwheat tuiles 110 \in

VEGETABLES AND BASIL FROM OUR FARMERS

served as a pistou soup, garlic, parmesan cheese 50 \in

FIGS FROM JEAN CHARLES ORSO Buffalo mozzarella , fermented pepper, fresh almonds and Sebastian's Fossat caviar lime $45\ \in$

CAULIFLOWER MUSHROOM

seared, raw gamberoni from San Remo, caramelized shell bisque $70 \ \in$

Main courses

RED MULLET

in 'Nice-style', barbajuan with capers, parsley, lemon gel 90 €

MEDITERRANEAN DENTEX

local green beans, herbs velouté, vinegar and black garlic 85 €

POULTRY FROM THE TERRE DE TOINE FARM

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

LAMB FROM ALPILLES

over a wood fire, local shellfish, cucumber and seaweeds 95 \in

Refinements

Fresh cheeses matured by Monsieur Néry to choose from on our cart, mesclun of young shoots, toasted Dominica Zielinska bread 25 €

Sweet pleasures

CHAMPSOLEIL OLIVE OIL

orange blossom water cream pure Venezuelan chocolate leaves 30 €

CITRUS FRUITS FROM OUR REGION

raw, candied peel, tangy marmelade and creamy yuzu 25 €

STRAWBERRIES FROM VILLENEUVE-LOUBET

with Amazonian chilli whipped egg whites and crispy puff pastry 25 €

La Madeleine de Proust

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

BUFFALO MOZZARELLA

zucchini spaghetti and fleur de sel

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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