

CHRISTMAS EVE
TUESDAY, 24 DECEMBER 2024



LE CHANTECLER

Petals of bergamot-marinated scallops,
Light citrus mango chutney



Black Périgord truffle gnocchi, watercress coulis



Terre de Toine poulard, roasted breasts, foie gras stuffed thighs
Celeriac served in truffle leaves, Port wine jus



Spooned Mont d'Or, peated whisky, toasted walnut bread and lamb's lettuce salad



Pillars of Black Forest gâteau rhythmically accompanied by a mousse, a cream, and a confit



The Christmas trolley of Yule Logs

Pianist Luc Escolano will provide the musical accompaniment for your dinner.

Adults: € 400 per guest, excluding drinks

Mineral water and coffee included

Food and wine pairing: € 280 per guest

Children: 0-4 years free, special three-course menu for 4-12 years

€ 110 per child, drinks included

RESERVATION

chantecler@lenegresco.com · +33 (0)4 93 16 64 10

NEW YEAR'S EVE DINNER

TUESDAY, 31 DECEMBER 2024



LE CHANTECLER

Local lobster à la Parisienne, Crithmum and coral, plankton mayonnaise



Salsify and truffle spaghetti, spinach cloud, truffled pecorino cheese



Seabass in puff pastry, green Camargue rice,
oyster leaf and caviar sauce



Royal Hare with a celery and chestnut papillote



Brillat-Savarin with roasted porcini mushrooms, toasted bread with Piedmont hazelnuts, fresh herb salad



Fir tree and cranberries, thin wafers of dark chocolate (Venezuela 70%)



Grapefruit and rosé champagne caviar, meringue petals, and lychee sorbet

*Pianist Luc Escolano will provide the musical accompaniment for your dinner.
After midnight, you are invited to enjoy the music the evening in the Salon Masséna.*

Adults: € 650 per guest, excluding drinks

Mineral water and coffee included

Food and wine pairing: € 350 per guest

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