







## CHRISTMAS EVE DINNER SATURDAY DECEMBER 24<sup>™</sup> 2022

# CHRISTMAS LUNCHEON SUNDAY DECEMBER 25<sup>TH</sup>, 2022

#### LE CHANTECLER

Terre de Toine blond foie Royale, watercress, and hirateke mushrooms

Scallops with citrus fruits, smoked butternut, and razor clams

Trou Normand

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Terre de Toine poulard with Périgord black truffle, Jerusalem artichokes, and mendiants

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Brillat-Savarin with morels and purslane salad

Corsican clementine, crispy meringue leaf, and creamy chestnuts

You will enjoy your lunch to the sound of pianist Luc Escolano

Adults: €380 per guest excluding drinks

Mineral water and coffee included

Food and wine pairing: €220 per guest

Children: 0-4 years free, 4-12 years special 3-course menu available for €110 per child, beverages included

#### RESERVATION

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















### NEW YEAR'S EVE DINNER SATURDAY DECEMBER 31<sup>st</sup>, 2022

#### LE CHANTECLER

Grilled Giol's oyster, apple condiment, fish roe and vodka mousse

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Black truffle in a lukewarm salsify salad, Pecorino mousse

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Poached lobster, mango bergamot chutney and samphire

Trou Normand

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Sweetbreads with capers, Jean-Charles Orso's spinach, and seasonal mushrooms

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Mont d'Or with Jura yellow wine, walnut and dandelion bread

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Fine leaves of pure dark chocolate, candied cramberries and creamy fir liqueur

You will enjoy your dinner to the sound of pianist Luc Escolano

To celebrate the New Year, you will be served a glass of champagne at midnight

and invited to party with our DJ

Adults: €590 per guest excluding drinks

Mineral water and coffee included

Food and wine pairing: €330 per guest

Children: 0-4 years free, 4-12 years special 3-course menu available for €190 per child, beverages included



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