

CHRISTMAS EVE DINNER SUNDAY DECEMBER 24TH, 2023



SALON ROYAL

Pan-seared terrine of foie gras with truffle and port jelly



Smoked scallops in a broth of Jerusalem artichokes,
roasted hazelnuts



Terre de Toine roast poulard with a rich grape sauce,
chestnut crumble, "Capoun" stuffed thighs



Fourme d'Ambert, endive salad with walnuts



Glossy spherical Christmas black forest with 70% chocolate and Morello cherries

Opening cocktail reception at 7pm in Le Versailles bar and live music throughout the evening

Adults: € 195 per guest excluding drinks

Mineral water and coffee included

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

€ 90 per child, beverages included

RESERVATION

restauration@lenegresco.com · +33 (0)4 93 16 64 20



NEW YEAR'S EVE DINNER

SUNDAY DECEMBER 31ST, 2023



SALON ROYAL

Cream of pumpkin velouté with a delicate Parmesan foam



Winter garden of vegetables,
creamy scrambled eggs, truffle vinaigrette, smoked duck breast shavings



Pearly turbot, fizzing Champagne sauce, leek fondue



Tournedos Rossini, bread lace, potatoes Macaire,
fondant Brussels sprouts in jus



Farmhouse Saint-Nectaire, candied apricot from the Maison Auer



The scintillating New Year's star, vanilla cream, hazelnut bursting with brilliance,
fresh Corsican mandarin

Special cocktail reception at 8pm in Le Versailles bar

Seb Chaumont and his Bopster Blue strolling musical quartet will play around the tables throughout your dinner

From midnight onwards, you will be invited to party with live music at the Salon Massena

Adults: € 440 per guest

Unlimited champagne, mineral water and coffee included

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

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