

CHRISTMAS EVE DINNER

SUNDAY DECEMBER 24TH, 2023



LE CHANTECLER

Zabaglione of sea urchin tongues with Sologne caviar soldiers

Domaine de Trévallon 2021 – IGP ALPILLES white MAGNUM



Sole meunière stuffed with a truffle fricassee, yellow wine sauce

Chassagne-Montrachet 1^{re} Cru "En Remilly" 2021 – Domaine Morey Coffinet



Terre de Toine poulard with black garlic, fresh salsify and stuffed thighs

Côte Rôtie 2018 – Domaine Jamet



Normandy Camembert, candied strawberries from the Maison Auer

Gaillac "Vin d'Autan" 2009 – Domaine Plageoles



Christmas snowflake, dark chocolate mousse,
with Morello cherries and dark chocolate shortbread

30 years old Niepoort Port

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

Adults: € 380 per guest excluding drinks

Mineral water and coffee included

Food and wine pairing: € 280 per guest

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

€ 110 per child, beverages included

RESERVATION

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



NEW YEAR'S EVE DINNER

SUNDAY DECEMBER 31ST, 2023



LE CHANTECLER

Pearly white medallion of Mediterranean lobster
and its Tonka bean flavoured broth

Clos de la Néore 2018 Edmond Vattan – Sancerre Magnum



Jerusalem artichoke turnovers with a black truffle velouté, fresh lamb's lettuce

Domaine Hauvette "Dolia" 2016 Magnum



Slices of turbot roasted on the bone, seasoned poultry jus,
beer caramelised onion purée

Chassagne-Montrachet 1^{er} Cru "Morgeot" Drouhin 2012 Magnum



"Prince Rainier III*" pigeon with Anna potatoes and black truffle
Tenuta San Guido "Sassicaia" 2019 – Bolgheri



Brillat-Savarin with Alba white truffles

Domaine Tissot "Vin Jaune les Bruyères" 2015 – Jura



Thin leaf of Venezuelan dark chocolate, with cream of fir and cranberry gems

1969 Taylor's Port



Texture of a rose from Grasse with the splendour of lychees

*"Main course created at the Grand Véfour by Raymond Oliver,
in tribute to the 100th anniversary of the birth of Prince Rainier III.*

*You will enjoy your dinner to the sound of pianist Luc Escolano
From midnight onwards, you will be invited to party with live music at the Salon Massena*

Adults: € 950 per guest

Food and wine pairing, mineral water and coffee included

Unlimited champagne at the Salon Massena

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