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A legacy A legend

CHRISTMAS AND NEW YEAR
CELEBRATIONS

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



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 truffe fricassee, yellow wine sauce
Chassagne-Montrachet 1^{er} 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



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

€ 90 per child, beverages included

RESERVATION

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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

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

Domaine Hauvette "Dolia" 2016 Magnum

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

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

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"Prince Rainier III*" pigeon with Anna potatoes and black truffle

Tenuta San Guido "Sassicaia" 2019 – Bolgheri

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Brillat-Savarin with Alba white truffles

Domaine Tissot "Vin Jaune les Bruyères" 2015 – Jura

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

1969 Taylor's Port

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Texture of a rose from Grasse with the splendour of lychees

**Main course created at the Grand Vêfour 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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NEW YEAR'S EVE
SUNDAY DECEMBER 31ST, 2023



LE BAR

The chef's selection of canapés and nibbles,
cocktails and Champagne
will be available on the à la carte menu.
Live music throughout the evening and well into the night!



NEW YEAR'S DAY BRUNCH MONDAY, JANUARY 1ST, 2024



SALON ROYAL

Live music by the strolling quartet Seb Chaumont and his Bopster Blue.
Children will celebrate the New Year in style and enjoy the many activities
on offer in an exclusive area reserved for 3-12 year-olds.

You are welcome from 1pm to 3pm

RESERVATION

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Adults: € 195 per guest

Unlimited champagne, mineral water and coffee included

Children: 0-4 years free, 4-12 years

€ 90 per child, beverages included

