

CHRISTMAS EVE
WEDNESDAY, 24 DECEMBER 2025



LE CHANTECLER

Normandy coastal crab
black radishes and pomegranate by Jean-Charles Orso, coral sauce



Celery from our farmers
roasted in a pie, tuber melanosporum, spinach, truffle juice



Mediterranean turbot
cooked on the bone, root vegetables in 'persillade', reduced cream



Mallard duck
in a salt crust, cabbage and wild mushrooms, intensive sauce



Cow's milk cheese
honey from the Maures hills, Var citron and crispy gingerbread



Clementine from Vallauris
raw and candied, creamy orange blossom from Golfe-Juan, pistachio praline

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: special menu for children up to 12 years old,
three-courses for € 110, drinks included

RESERVATION

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

CHRISTMAS LUNCH

THURSDAY, 25 DECEMBER 2025



LE CHANTECLER

Goose foie gras
cooked in a cloth, Port gel, and Parisian brioche



Sole fish in Normandy style
with shellfish, vegetables and wild mushrooms



Poultry from the Terre de Toine farm
'demi-deuil', supreme sauce, thighs in truffle broth



Christmas Logs
creations by our pastry chef, to choose from the trolley

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

Adults: € 200 per guest, excluding drinks

Mineral water and coffee included

Food and wine pairing: € 150 per guest

Children: special menu for children up to 12 years old,
three-courses for € 90, drinks included

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NEW YEAR'S EVE DINNER

WEDNESDAY, 31 DECEMBER 2025



LE CHANTECLER

Mediterranean sea urchins
seaweed ice cream, Var lemon, and fresh algae



Cauliflower mushrooms
on a thin tart, caramelized pearl onions, toasted Piedmont hazelnuts



Sea scallops from Normandy coast
smoked with fir trees, beetroot with plankton butter, bud vinegar



Sweetbread of farm veal
seared, spinach and roasted chestnuts, intensive jus



Brie de Melun
with black truffle, Bronte pistachios and mesclun salad



Blue Mountain chocolate and Burgundy cazette
creamy and crunchy cocoa, sorbet, fine praline with fleur de sel

*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

Children: special menu for children up to 12 years old,

three-courses for € 110, drinks included

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