# CHRISTMAS EVE
# THURSDAY, 24 DECEMBER 2026

## LE CHANTECLER

FIRE-ROASTED GIOL OYSTER
Caviar from Sologne, persimmon, tapioca, tangy sauce vierge

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BLACK TRUFFLE RAVIOLI
Creamy free-range egg yolks and Vin Jaune emulsion

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SCALLOPS FROM NORMANDY COASTS
Seared, roasted Jerusalem artichoke, watercress condiment

•

SWEETBREAD VOL-AU-VENT
Wild mushrooms, shallots, Madeira sauce

•

LIVAROT CHEESE FROM E. GRAINDORGE
Pear condiment, sourdough bread, salad with Calvados vinaigrette

•

BURGUNDY HAZELNUT AND DARK CHOCOLATE
Delicate praline, cocoa cream, orange marmalade and gingerbread biscuit

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 €120, drinks included

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

# CHRISTMAS LUNCH
# FRIDAY, 25 DECEMBRE 2026

## LE CHANTECLER

GOOSE FOIE GRAS
Torchon-style, blackcurrant gel, delicate crispy wafers

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SOLE FISH
Meunière style, capers and locally grown lemon, spinach

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POULTRY FROM FERME TERRE DE TOINE
Sautéed "Archduke" style, Anna potatoes with black truffle, broccoletti

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SAINT-NECTAIRE CHEESE
Matured by Georges Néry, served with mendiant dried fruits

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YULE LOGS
Childhood-inspired creations, to be selected from the dessert trolley

Adults: €250 per guest, excluding drinks
Mineral water and coffee included
Food and wine pairing: €170 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
# THURSDAY, 31 DECEMBER 2026

## LE CHANTECLER

TROUT FROM THE CLUES DU CIANS
Delicately fir-smoked, spruce bud Bavarian cream, young fir jelly

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POTATOES AND BLACK TRUFFLE
Thin tart, truffle-infused vegetable jus, fresh herbs

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MEDITERRANEAN LOBSTER
Roasted in butter, braised celeriac, yuzu-infused reduced bisque

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PIGEON FROM BRUNO VERZENI
Stuffed with foie gras and baked in a seed crust, melting turnips, dates

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BANON CHEESE FROM PROVENCE
Flambéed with Cognac, toasted bread, young mesclun salad

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ITAKUJA CHOCOLATE WITH PASSION FRUIT
Creamy, cocoa nibs, caramelized puffed rice and dark chocolate sorbet

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 €120, drinks included

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