

CHRISTMAS EVE

WEDNESDAY, 24 DECEMBER 2025



SALON ROYAL

Carpaccio of scallops with pumpkin, watercress, and mandarin



Semi-cooked duck foie gras with Medjool date
and 70% Carúpano dark chocolate



Terre de Toine guinea fowl stuffed with chestnuts,
mushroom fricassée, Jerusalem artichokes,
and chicken jus scented with Black Périgord truffle



Cheese trolley with tableside service
Brie de Meaux and ancient wheat bread



Pistachio, orange blossom, and Vallauris clementine Yule Log

*Opening cocktail reception at 7:00pm in the bar Le Versailles
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, drinks included

RESERVATION

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

NEW YEAR'S EVE DINNER

WEDNESDAY, 31 DECEMBER 2025



SALON ROYAL

Terre de Toine poultry galantine with cep mushrooms
and Black Périgord truffle



Mediterranean red mullet with toasted brioche,
cauliflower milk and vinegar-dressed tips



Rossini-style beef fillet with pommes dauphines,
pumpkin and hazelnut fricassée, and truffle-reduced jus



Saint-Nectaire farmhouse cheese with walnuts, carmine endive,
and rustic bread made with heirloom wheat



Frosted and candied orange
with delicate jelly and crispy Arlette

Special cocktail reception at 7:30pm in the bar Le Versailles.

*The strolling live band, Seb Chaumont and his Bopster Blue
will play around the tables throughout your dinner.*

After midnight, you are invited to enjoy the music in the Salon Masséna.

Adults: € 480 per guest

Complimentary champagne, mineral water and coffee included

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

€ 90 per child, drinks included

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