CHRISTMAS EVE
THURSDAY, 24 DECEMBER 2026

LE CHANTECLER

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

•

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

•

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

•

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

•

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

•

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

•

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

•

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

•

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

•

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

•

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

•

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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CHRISTMAS EVE
THURSDAY, 24 DECEMBER 2026

SALON ROYAL

Foie gras royale, Port, and light Parmesan emulsion

•

Delicate choux pastry, scallop and black truffle millefeuille, and shellfish sauce

•

Terre de Toine poularde stuffed with girolles,
pressed celeriac and chestnuts, and rich jus

•

Tête de Moine, confit Morello cherries and almonds, sourdough, and watercress

•

Dark chocolate log, Cazette de Bourgogne praline, orange marmalade,
hazelnut crisp, and gingerbread sponge

A welcome cocktail will be served at 7.00 pm in Le Versailles bar,
with live music throughout the evening.

Adults: €200 per guest,
Wine, mineral water, and coffee included.
Complimentary for children aged 0-3 years
Special three-course menu for children aged 4–12: €95 per child, including drinks

RESERVATION

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NEW YEAR'S EVE DINNER
THURSDAY, 31 DECEMBER 2026

SALON ROYAL

Barbecued oyster, Granny Smith apple, and sea salt emulsion

•

Foie gras mi-cuit with potatoes, black truffle, and reduced poultry jus

•

Stuffed sole, tender leeks, and Noilly Prat sauce

•

Beef Wellington, seasonal mushrooms, gratin dauphinois, and rich jus

•

Brie de Meaux filled with Sicilian pistachios,
Treviso radicchio, and citrus vinaigrette

•

Citrus and vanilla Baked Alaska, flambéed with Grand Marnier

A welcome cocktail will be served at 7.30 pm at Le Versailles bar.
Throughout dinner, the strolling quartet Seb Chaumont & His Bopster Blue
will entertain guests at their tables.
From midnight, guests are invited to continue the celebrations with music in the Salon Masséna.

Adults: €480 per guest
Free-flowing champagne, mineral water and coffee included
Complimentary for children aged 0–3
Special three-course menu for children aged 4–12: €95 per child, including drinks

RESERVATION
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NEW YEAR'S DAY BRUNCH
FRIDAY, 1 JANUARY 2027

SALON ROYAL

Live music by the strolling 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 12:30 pm to 3 pm.

Adults: €210 per guest
Free-flowing Champagne, mineral water and coffee included

Complimentary for children aged 3 and under, 4-12 years : €95, drinks included

RESERVATION

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