



Le Negresco celebrates the enchantment of Christmas

At the winter solstice, when day yields to night and darkness softly descends, [Le Negresco](#) transforms into a Christmas fairy tale, whispered gently to dreamers.

This year, tradition takes centre stage: corridors are filled with the scent of spices and smoked wood, while golden accents shimmer through salons decorated with crimson velvet and winter foliage. Beyond the windows, December itself is lavishly dressed in light.

A breath of yesteryear drifts through the air, rekindling childhood dreams. This Christmas, it seems as though it has returned through the great doorway we never truly closed.

The 'Key to the Sixth Floor' – Jeanne and Paul's heritage Yule log

As Maurice Maeterlinck once wrote: *'There is nothing more beautiful than a key, as long as you do not know what it opens.'*

This key, resting upon a pristine cushion edged with delicate golden fringes, appears to belong to another era. At once symbolic and enigmatic, it beckons us across an invisible threshold to a refuge at the summit of [Le Negresco](#), where memories take shape as a dessert.

For his debut creation at the hotel, our new Pastry Chef, [Yann Le Douaron](#), has crafted a Yule log that is as precious as it is evocative: *La Clé du 6^e* inspired by the key to the lift that once led to Madame Jeanne Augier's private apartments – today the [Jeanne and Paul Penthouse Suite](#).

'Through this dessert, I wanted to evoke a singular moment in time: the inauguration of a place emblematic of Le Negresco', explains Yann Le Douaron.

Beneath the sculptural silhouette of the Yule log lies a golden chocolate key, delicately infused with orange blossom, pistachio, and tangerine. This exquisite creation entwines narrative with the senses, offering a passage between indulgence and memory.

Festive scenes at Le Negresco

In December, Le Negresco transforms into a venue for celebration. Led by [Virginie Basselot](#), Best Craftsman of France, the tables pay homage to tradition with a modern touch.

On Christmas Eve in the Salon Royal, guests are greeted with the freshness of scallop carpaccio with pumpkin, followed by truffle-scented guinea fowl with chestnut stuffing.

On 31 December, the grand soirée begins: Mediterranean red mullet with iodised accents, fillet of beef à la Rossini, and the sparkle of frosted and candied orange. Between courses, the roaming quartet *Sébastien Chaumont and His Bopster Blue* weave lively swing from table to table.

At midnight, the Salon Masséna opens to music and festivity, while [Le Versailles](#) bar offers an intimate New Year's Eve with champagne, cocktails, and petits fours.

At [Le Chantecler](#), haute cuisine adopts a more intimate character. During the festive season, Mediterranean and local flavours are celebrated. On New Year's Eve, pine-smoked scallops and veal sweetbreads with chestnuts are served to the notes of pianist Luc Escolano.

On 1 January, families and friends gather in the Salon Royal for a New Year's Day brunch enlivened by a quartet, with delicate attentions reserved for younger guests.

And when the festivities fade, the sweetness endures: the Yule logs and Epiphany cakes created by Yann Le Douaron and his team carry on the enchantment at home, extending the most magical days of the year.

Practical Information

Le Negresco's Christmas Yule Log will be available in limited edition from 17 to 31 December inclusive. Designed for six to eight guests, it is priced at €80.

Orders may be placed directly online in the "[Offers & Gift Boxes](#)" section of Le Negresco website.

Reservations

Salon Royal: restaurant@lenegresco.com – +33 (0)4 93 16 64 20

Le Chantecler: chantecler@lenegresco.com – +33 (0)6 93 16 64 10

Accommodation/reservations: reservations@lenegresco.com – +33 (0)4 93 16 64 50



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We invite you to click on the visuals to download them in high resolution.

Should you wish to receive a cut-out visual of the Yule log, we would be delighted to provide it upon request.

About Le Negresco.

Le Negresco is one of the last independent French luxury hotels. Located on the iconic Promenade des Anglais and overlooking La Baie des Anges, it offers a one-of-a-kind sensory journey through 6,000 artworks spanning from Louis XIII to the modern times. More than just a place to stay, it is an art hotel where each of the 102 rooms and 28 suites is uniquely decorated with authentic period pieces reflecting centuries of French artistic heritage. The soul of Le Negresco owes much to Jeanne Augier (owner from 1957 to 2019), whose vision shaped its powerful and singular identity. Culinary excellence is led by Chef Virginie Basselot, Best Craftsman of France, at the MICHELIN-starred restaurant Le Chantecler, the contemporary brasserie La Rotonde and the hotel's N Les Bars - Le 1913 and Le Versailles. The beach club N La Plage, and recently launched N Le Spa complete the experience. A film location for over 37 movies, Le Negresco continues to inspire and enchant. A listed Historic Monument since 1975 (façade) & 2003 (Salon Royal), labelled a Living Heritage Company since 2015, Le Negresco is also a pioneer in sustainable hospitality, with certifications including Ecolabel (2014), Green Key and LHW Sustainability Leader (2024). Proud founding member of The Leading Hotels of the World since 1928. "A Legacy, A Legend."

News 2025: Launch of the Jeanne & Paul Penthouse Suite – former private sanctuary of Jeanne Augier.

For more information visit www.lenegresco.com – Instagram: [@hotel_lenegresco](https://www.instagram.com/hotel_lenegresco) – Facebook [Hôtel Le Negresco](https://www.facebook.com/Hotel-Le-Negresco) – LinkedIn [Hôtel Le Negresco](https://www.linkedin.com/company/hotel-lenegresco)

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