



LE NEGRESCO

Un héritage Une légende

Le Negresco weaves childhood memories through its festive season

Some memories never fade. The merry-go-round at the Christmas market, the prancing horse you always chose, lights sweeping past, and a chocolate-covered marshmallow bear hidden in your hand. In Nice, these memories have an address. You first crossed its threshold as a child, hand in hand with your grandfather; thirty years later, you return, holding out your own hand.

Since 1913, [Le Negresco](#) has been central to family celebrations for Niçois and visitors alike. This winter, the hotel makes that sense of continuity the thread running through the holiday season, from the first pastry in November to the last galette in January.

One hotel, generations of memories

Le Negresco, a stage for celebration

Some hotels are places you stay; others are places you remember. Beneath the pink dome, weddings, birthdays, returns from faraway journeys, and festive evenings have all been celebrated; children have been photographed beneath the Christmas tree, in the grand hall, and under the Baccarat chandelier. You won't find these images in a brochure. They live in family albums in Nice, London, New York, or Tokyo. E

ach winter, Le Negresco brings those memories back to life. Its [collection](#) of 6,000 artworks, the reimagined merry-go-round at La Rotonde, the valets' uniforms, and the sweet smell of hot chocolate at Bar Le Versailles are just some of details that fill childhood with wonder and, years later, return intact through a scent, a piece of music, or a place.



[Celebrating](#) at Le Negresco is much more than booking a table. It means remembering, passing something on, and adding one more memory of your own. For the 2026–2027 festive season, pastry chef [Yann Le Douaron](#) draws on this spirit in his seasonal creations, available from mid-November with the Christmas Afternoon Goûter through to late January, when the Three Kings Cake brings the festivities to a close.

One spin on the merry-go-round... never grow up

This year's Yule log, *Le Manège de La Rotonde*

Some pleasures never lose their charm. With his signature Yule log, *Le Manège de La Rotonde*, Yann Le Douaron evokes the childhood magic of a ride on the merry-go-round. The creation pays tribute to [La Rotonde](#)'s historic carousel, a familiar feature of Le Negresco brasserie that generations of children recognised before they had even stepped inside.





"When we were children, the merry-go-round was far more than a simple ride. It was a suspended moment when time seemed to slow. As we grow older, those memories don't disappear. They become emotions we sometimes rediscover in a scent, a piece of music... or a place. At Le Negresco, that place exists," says the Pastry Chef.

Beneath a gilded canopy, chocolate horses filled with delicate vanilla marshmallow evoke the famous teddy bears cherished by generations of children. Soft gingerbread biscuit, crisp Cazette hazelnut praline, orange marmalade, and chocolate mousse come together in an entremets that recalls the irresistible pleasures of childhood desserts.

The Christmas Afternoon Goûter

New for the 2026–2027 Christmas season at Bar Le Versailles



From 15 November, Le Negresco introduces its Christmas Afternoon Goûter, allowing guests to spend long winter afternoons in the bright, lively setting of [Bar Le Versailles](#). The trolley is at the heart of the service, moving through the bar and inviting each guest to choose a pastry as one might choose a jewel.

Hot chocolate, waffles, *pain perdu*, and Christmas shortbread: the treats we loved as children, except that here the trolley comes round twice. A grand-hotel tradition, that Le Negresco has made its own.

The Night the hotel lights up

The art of celebration at Le Chantecler, Salon Royal, and N Les Bars

On the evening of 24 December, Le Negresco prepares as one might set the table at home: a little ahead of time, with an eye for detail. The revolving doors turn more often, the Christmas tree keeps watch in the lobby, and coats disappear into the cloakroom. Three festive settings await, each with its own mood.

At MICHELIN-starred restaurant [Le Chantecler](#), celebrations unfold amid wood panelling and Malines leather. [Chef Virginie Basselot](#) has created dinners on 24 and 31 December, along with a lunch on 25 December. The menu features Giol oysters seared over a flame with Sologne caviar, Terre de Toine farm poultry sautéed Archiduc-style, and fir-smoked trout from the Cians gorges. Guests can enjoy these dishes at leisure, with optional food-and-wine pairings to explore every nuance. Children's menus are available to ensure that everyone finds something to their heart's desire.

Beneath the listed glass roof of [the Salon Royal](#), the evening unfolds with a sense of occasion. The welcome cocktail is served at Bar Le Versailles, before the doors open to reveal the Baccarat chandelier, tables laid in the round, and live music. For the festive dinners on 24 and 31 December, the menu features foie gras royale, beef Wellington, and baked Alaska flambéed at the table. On 1 January, New Year's brunch brings families together beneath the glass roof. Here, children have their kingdom, and the year its first family photograph.



At [N Les Bars](#), New Year's Eve is marked by a sparkling note, with cocktails, champagne, and delicate petits fours accompanying the final hours of the year in an elegant, festive atmosphere.

A little of Le Negresco just for you

The gift of a memory yet to be made

Sometimes the finest gift is simply an address. A night, a treatment, an object from the boutique: different ways to take a little of Le Negresco home.

Staying here is like embarking on a journey. Each of the [130 rooms and suites](#) reflects a distinct era of French art, including 28 suites, such as the [Signature Collection](#). On the sixth floor, the [Jeanne & Paul Penthouse Suite](#) spans 400 m² under a pink dome and features three terraces offering an 180° view of the Baie des Anges, where Jeanne Augier once looked over her hotel.

Some dream of spending an afternoon without checking the time. At [N Le Spa](#), which features an innovative concept that combines the best elements of several brands rather than a single one, the Concept Store encourages spontaneous exploration. Meanwhile, [L'Écrin](#) offers 100 square metres of private spa space, equipped with a jacuzzi, sauna, and hammam, available for booking for two or with friends. At [La Boutique Jeanne](#), gift boxes and home décor items extend the experience, perfect for adding a touch of Le Negresco legend beneath the Christmas tree.

The magic is there at every hour, in every salon. At the bar, in a fifth-floor corridor before a work of art, in the light of 1 January at breakfast. Le Negresco is a place made for celebration.

The Three Kings Cake

The celebrations continue until 30 January

Some celebrations end at the twelfth stroke of midnight; others linger into January, awaiting their crowning. For those, the chef has crafted a galette. Golden, crisp puff pastry encases a frangipane made with whole almonds and scented with orange blossom. This year's trinket takes the form of Le Negresco's famous pink dome. Who shall wear the crown this year?

Practical information & bookings

CHRISTMAS AFTERNOON GOÛTER

Bar Le Versailles.

From 15 November to 25 December, daily from 12 noon to 5 pm. Set menu: €55 with a soft drink or €70 with a glass of champagne.

Bookings: restauration@lenegresco.com · +33 (0)4 93 16 64 12.

YULE LOG, *LE MANÈGE DE LA ROTONDE*

From 14 to 31 December. One size, serving 6 to 8 people (14 cm × 29 cm high) · €120. Limited edition of 50. Order online via the Negresco website under [Offers & Gift Sets](#) · Collection from Bar Le Versailles. Time slot to be confirmed on +33 (0)4 93 16 64 11.

FESTIVE DINING at CHRISTMAS AND NEW YEAR'S EVE

Le Chantecler: dinner on 24 and 31 December; lunch on 25 December; €250–€650 per guest (food-and-wine pairings and children's menus available) · +33 (0)4 93 16 64 10.

Salon Royal: festive dinners on 24 and 31 December, €200 and €480 respectively; brunch on 1 January, €210 · +33 (0)4 93 16 64 20.

N Les Bars: New Year's Eve · +33 (0)4 93 16 64 20. Bookings: restauration@lenegresco.com

TREAT YOURSELF TO LE NEGRESCO

Gift boxes: Le Negresco website, [Offers & Gift Sets](#).

Rooms and suites: +33 (0)4 93 16 64 00.

N Le Spa and L'Écrin: spa@lenegresco.com · +33 (0)4 93 16 64 46.

THE THREE KINGS CAKE

2–30 January 2027 · order at least 48 hours in advance · one size, serving 4–6 people · €50. Order online via Le Negresco website under [Offers & Gift Sets](#) · collection from Bar Le Versailles · +33 (0)4 93 16 64 11.

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 38 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 2026: Restoration of the four allegorical statues on the iconic façade; continued restoration works including the coffered ceiling of the bar Le Versailles; ongoing bedroom refurbishment programme (10–15 rooms), with 13 renovated this year; completion of the second phase of the façade restoration; and renovation of the Baie des Anges Salon.

For more information visit lenegresco.com

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Facebook : [Hôtel Le Negresco](https://www.facebook.com/Hotel-Le-Negresco) – LinkedIn : [Hôtel Le Negresco](https://www.linkedin.com/company/hotel-lenegresco).

About The Leading Hotels of the World, Ltd. (LHW).

Comprised of more than 400 hotels in over 80 countries, LHW is the largest collection of independent luxury hotels. In 1928, 38 independent hoteliers came together to create LHW. Since then, the Company has carefully curated distinctive hotels, resorts, inns, chalets, villas, and safari camps from the snow-capped Alps of Europe to the African veldt, to share them with adventurous souls who seek the remarkably uncommon. The LHW community is filled of exceptional individuals, united by a passion for the surprising discoveries and details that come with every experience. LHW hoteliers are artisans of hospitality whose expertise, commitment to excellence, and individual flair allows them to create story-worthy moments for their guests. And it is these authentic, individualized experiences combined with the warm hospitality and high-touch service they provide that keeps discerning travelers returning again and again. LHW's collection covers the globe and promises a broad range of destinations and uncommon experiences, enhanced by LHW's tiered guest loyalty program [Leaders Club](#). From converted former palaces, and countryside retreats run by the same families for generations, to gleaming skyscrapers in dynamic urban centers, serene private island escapes, glamorous tented camps – and beyond – explore, find inspiration, and experience unforgettable travel moments.

For more information visit www.lhw.com

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