

FESTIVE SEASON



2025

Hôtel du Couvent
1 rue Honoré Ugo, Nice

As the Festive season approaches, l'Hôtel du Couvent opens its doors, offering a setting where tradition shines. It is time for reunions, a time to gather and share moments of warmth and togetherness. Around the table, carefully prepared meals, sweet delights, seasonal and candied fruits, a golden bread, still warm from our bakery's oven. Stories are exchanged, laughter fills the air, and every bite is a memory...



Saturday, December 20, 2025

The Convent Christmas Market

FROM 10 A.M TO 4 P.M
In La Cour des Orangers – Free entrance

In La Cour des Orangers, our Christmas market takes place, showcasing local producers and artisans. They come to share their love for the land and for fine products. You'll find honey, jellies, chocolate, vegetables and citrus fruits, bread, flowers, and ceramics... something for everyone.

La Cour des Orangers is beautifully lit with garlands and candles. To warm up: a hot chocolate cart for children, mulled wine with cinnamon and chestnuts roasted over an open fire. You'll also find festive breads and pastries made right here in our bakery. For the occasion, the Convent is decorated with simple elegance, Christmas trees, wreaths, and garlands in the season's colors.

For more information: contact@hotelducouvent.com, +33 4 12 05 55 60

Wednesday, December 24, 2025

Christmas Eve at l'Hôtel du Couvent

Le Restaurant du Couvent – with reservation

Le Restaurant du Couvent welcomes you to celebrate Christmas Eve.

MENU



Panisse

-

Truffled foie gras

-

Scallops, carrot & citrus

-

Poularde prepared two ways,
red kuri squash & chestnuts

-

Cheese platter

-

Chestnut & citrus yule log roll

Adult menu 165 euros, drinks not included

Children's menu (7 to 12) starter, main course, dessert, and drinks : 48 euros

Children 2 to 6 : free

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L'Hôtel du Couvent

Thursday, December 25, 2025

Christmas Lunch at l'Hôtel du Couvent

Le Restaurant du Couvent – with reservation

Le Restaurant du Couvent welcomes you for Christmas lunch.

MENU



Convent Socca

STARTERS Jerusalem artichoke & chestnut velouté, truffle

ou

Convent Foie Gras

ou

Smoked trout, herb condiment

MAIN DISHES Lobster, beetroot & barberry

ou

Vegetable raviolo, wild mushroom consommé

ou

Poultry & foie blond Pithiviers

DESSERTS Chestnut & citrus yule log roll

ou

Frozen chocolate cocoa pod

Adult menu 150 euros, drinks not included

Children's menu (7 to 12) starter, main course, dessert, and drinks : 48 euros

Children 2 to 6 : free

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Wednesday, December 31st, 2025

New Year's Eve dinner at l'Hôtel du Couvent

Le Restaurant du Couvent – with reservation

Le Restaurant du Couvent welcomes you for
New Year's Eve Dinner, with live music.

MENU



Langoustine, caviar & celery

-

Scallops & buckwheat

-

Turbot, aniseed fennel

-

Venison, chervil root & rosehip condiment

-

Truffled Brillat-savarin

-

Citrus & pistachio

-

Frosted pomegranate, blood orange sauce

Adult menu 195 euros, drinks not included

Children's menu (7 to 12) starter, main course, dessert, and drinks : 48 euros

Children 2 to 6 : free

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L'Hôtel du Couvent

Thursday, January 1st, 2026

New Year's lunch at l'Hôtel du Couvent

Le Restaurant du Couvent – with reservation

Le Restaurant du Couvent welcomes you for New Year's day lunch, featuring its seasonal menu and our chef's specials.

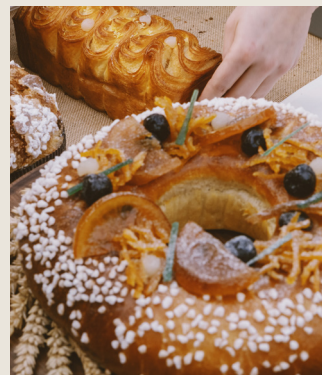
À LA CARTE & OUR SPECIALS



STARTER	Truffled Foie gras
MAIN DISHES	Scallops, carrot & citrus <i>ou</i> Poularde supreme stuffed with Niçoise-style mushrooms
DESSERT	Chartreuse soufflé & kiwi

Children's menu (7 to 12) starter, main course, dessert, and drinks : 48 euros
Children 2 to 6 : free

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L'Hôtel du Couvent

From January 3 to 16, 2026 *Epiphany at l'Hôtel du Couvent*

Le Couvent's bakers are preparing golden brioches and frangipane galettes for Epiphany.

Brioche – 38 euros (serves 8)

Frangipane Galette, Calisson-style – 44 euros (serves 6)

** Reservations from December 20, 2025, until January 16, 2026.*

** Pickup from January 3 to 17, 2026, between 10 a.m. and 6 p.m. at the Restaurant du Couvent.*

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