

Le Restaurant CHRISTMAS EVE

M E N U

Panisse

Truffled foie gras

Scallops, carrot & citrus

Poularde prepared two ways,
red kuri squash & chestnuts

Cheese platter

Chestnut & citrus yule log roll

Menu 165 euros, drinks not included

Net prices in Euros – Service included

Allergen menu available from the Maitre d'Hôtel

Origin of meats: France

Hôtel du Couvent
Nice, France

Le Restaurant CHRISTMAS LUNCH

M E N U

Convent Socca

STARTERS Jerusalem artichoke & chestnut velouté, truffle

or

Convent Foie Gras

or

Smoked trout, herb condiment

MAINS

Lobster, beetroot & barberry

or

Vegetable raviolo, wild mushroom consommé

or

Poultry & foie blond Pithiviers

DESSERTS

Chestnut & citrus yule log roll

or

Frozen chocolate cocoa pod

Menu 150 euros, drinks not included

Net prices in Euros – Service included

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Le Restaurant

NEW YEAR'S EVE DINNER

M E N U

Langoustine, caviar & celery

Scallops & buckwheat

Turbot, aniseed fennel

Venison, chervil root & rosehip condiment

Truffled Brillat-savarin

Citrus & pistachio

Frosted pomegranate, blood orange sauce

Menu 195 euros, drinks not included

Net prices in Euros – Service included

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