

Festive Season at l'Hôtel du Couvent
1 rue Honoré Ugo, Nice



Saturday December 21st, 2024

The Convent's Christmas market

FROM 2 PM TO 5 PM

In the courtyard of the Orange Trees - Free entry

In the courtyard of the orange trees, a Christmas market celebrates local producers and artisans. They come to share their love for the land and high-quality products. You'll find honey, fruit jellies, chocolate, fresh vegetables and citrus fruits, bread, flowers, and ceramics... At the heart of the cloister, a choir fills the air with enchanting Christmas carols. To warm and delight both young and old, enjoy a cart of hot chocolate and mulled wine, along with fire-roasted chestnuts... You'll also discover the convent's artisan bread, made on-site—nourishing and full of life.

Chœur Coräson

2:00 PM - Opening performance (30 min)

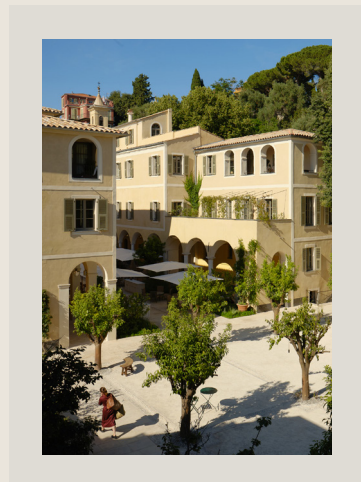
3:30 PM - Performance (15 min)

5:00 PM - Closing performance (30 min)

Christmas buckwheat and fig bread, festive brioche

Available at the Convent bakery from December 21st, 2024, to January 5th, 2025, while supplies last.

For any information, you can write to contact@hotelduconvent.com or call us at +33 4 12 05 55 60.



Tuesday, December 24th, 2024 *Christmas Eve at l'Hôtel du Couvent*

At the Convent Restaurant - By booking only

The Convent Restaurant welcomes you for Christmas Eve with its seasonal menu, festive suggestions, and Christmas cake.

*À la carte & our festive suggestions**

Starters

- * Pithiviers with foie gras and beef, daube gravy
- * Oysters from Thau
- * Vegetable chartreuse with truffle dressing

Main courses

- * Stuffed turkey from Pierrelas, chestnuts and butternut squash
- * Scallops, leek, and natural sparkling sauce
- * Braised leek julienne

Desserts

- * The Convent Christmas Cake

Children's menu

- * Baked eggs with roasted bread
- * Chicken supreme, ivory sauce, Pommes Dauphine
- * Chocolate charlotte

(35€ drink included, from 7 to 12 years old)

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L'Hôtel du Couvent



Wednesday, December 25th, 2024 *Christmas Lunch at l'Hôtel du Couvent*

At the Convent Restaurant - By booking only

The Convent Restaurant welcomes you for Christmas luncheon.

Festive menu

Shared starters

- * Baked egg cocotte
- * Sea urchin delicacy / Oysters from Thau
- * Smoked trout with a variety of condiments
- * Mushroom vegetarian ravioli, mushroom broth, and herb medley
- * Potato, melted cow's tomme cheese, and truffle

Choice of main courses

- * Venison Wellington
- * Turbot and clementine pithiviers
- * Leek and truffle tart

Desserts

- * The Convent Christmas Cake

Children's menu

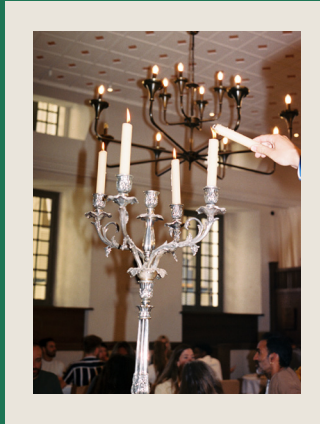
- * The Convent's foie gras
- * Stuffed turkey with waffle-cut potatoes
- * The Convent Christmas Cake

Per person - Menu 130€ (drinks additonal)

Per person - Menu 180€ with unlimited Champagne

Children's menu 35€ drink included, from 7 to 12 years old

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Tuesday, December 31st, 2024

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

At the Convent Restaurant - By booking only

The Convent Restaurant welcomes you for the New Year's Eve dinner with its seasonal menu and festive suggestions.

*À la carte & our festive suggestions**

Starters

- * Scallops, bard sauce, kumquat
- * Beef ravioli, truffled consommé
- * Oyster mushroom ravioli, truffled mushroom consommé

Main courses

- * Venison fillet, pepper sauce and tuberous chervil
- * Sea bass with hay, watercress, and quince
- * Seasonal minestrone

Desserts

- * Sweet pumpkin

Children's menu

- * Smoked trout, blinis, and lemon
 - * Beef ravioli, braised beef gravy
 - * Pear in syrup, vanilla, and chocolate
- (35€ drink included, from 7 to 12 years old)*

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Wednesday, January 1st, 2025

New Year's Day lunch at l'Hôtel du Couvent

At the Convent Restaurant - By booking only

The Convent Restaurant welcomes you for New Year's Day luncheon.

Festive menu

Shared starters

- * Baked egg cocotte
- * Sea urchin delicacy / Oysters from Thau
- * Smoked trout with a variety of condiments
- * Grilled squid, julienned and served with a black sauce
- * Rich beetroot broth, vegetables, and kimchi

Choice of main courses

- * Poached poultry with Albufera sauce, boulangère potatoes
- * Cians trout with blue cheese, citrus sabayon
- * Celeriac, truffle, and fermented milk

Desserts

- * The Festive cake

Children's menu

- * Baked egg cocotte, reduced cream
- * Cockerel, fries
- * French toast and custard

Per person - Menu 130€ (drinks additonal)

Per person - Menu 180€ with unlimited Champagne

Children's menu 35€ drink included, from 7 to 12 years old

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From December 21st to January 5th, 2025 *Le Bistrot des Serruriers*

*During Festive Season, le Bistrot des Serruriers will be open
as usual, from Wednesday to Sunday.*

*À la carte & our festive suggestions**

Starter

* Seared scallops, dry vermouth sauce, green cardamom leek fondue

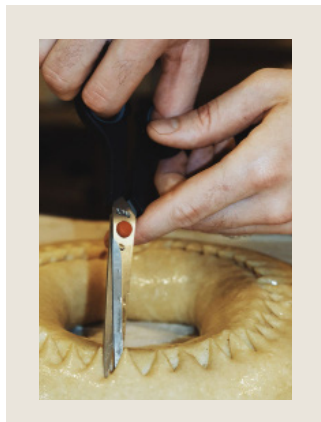
Main course

* Venison fillet, roasted tuberous chervil, mustard-flavored
green tomato condiment

Dessert

* Spiced crowns

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From January 6th to 31st, 2025 *Epiphany at l'Hôtel du Couvent*

Our Head Baker, Geoffrey Marx and his team of bakers are preparing golden brioches and frangipanes for Epiphany, complete with ceramic beans and wheat crowns.

Brioche - 38€ (6 servings)

Frangipane - 42€ (6 servings)

Booking start from December 26th, 2024

Pick-up from January 6 to January 31st, 2025

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