



*Ritz*  
PARIS

*Festive  
Season*  
AT RITZ PARIS

DECEMBER 2017 - JANUARY 2018



For a  
**Brunch**

## Salon d'Été

♦ FROM 12PM TO 2:30PM

MONDAY, DECEMBER 25

**The Christmas Brunch**

**280€\***

MONDAY, JANUARY 1

**The New Year's Brunch**

**280€\***

\*Per person,  
accompanied by a glass of Champagne Ritz Réserve Brut Blanc de Blancs or Rosé - Barons de Rothschild

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## Les Week-ends de L'Espadon

♦ FROM 12:30PM TO 3PM

MONDAY, DECEMBER 25

**Christmas Spirit**

**180€\***

MONDAY, JANUARY 1

**A festive New Year's Day**

**180€\***

\*Per person



# Teatime

## Bar Vendôme

📍 FROM DECEMBER 11 TO JANUARY 7  
🕒 FROM 3PM TO 6PM

### Tea

65 €\*

85 €\*\*

\*Per person,  
including a selection of pastries, scones and finger sandwiches  
served with a hot drink

\*\*Per person,  
including a selection of pastries, scones and finger sandwiches  
served with a hot drink and accompanied by a glass of Champagne Ritz Réserve Brut - Barons de Rothschild

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## Salon Proust

📍 FROM DECEMBER 11 TO JANUARY 7  
🕒 FROM 2:30PM TO 6PM

### Tea à la française

65 €\*

85 €\*\*

\*Per person,  
including a selection of pastries  
served with a hot drink

\*\*Per person,  
including a selection of pastries  
served with a hot drink and accompanied by a glass of Champagne Ritz Réserve Brut - Barons de Rothschild



# Christmas

Tale

## Dinner at La Table de L'Espadon

◆ SUNDAY, DECEMBER 24

### Christmas Eve Dinner

650€\*

950€\*\*

\*Per person

\*\*Per person,  
accompanied by a selection of wines





# Christmas Eve Dinner Menu

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*Champagne Ritz Réserve Brut Millésime 2008 - Barons de Rothschild*

## **FOIE GRAS**

Terrine with pulp of black grapes and mustard from Brive  
White grape candies and green apple

*Pinot Gris Réserve Personnelle 2012, Domaine Trimbach, Alsace*

## **SAINT-JACQUES SCALLOPS**

Sauteed, truffled green cabbage and Meursault sauce

*Magnum Corton Charlemagne Grand Cru 2014, Domaine Rapet, Burgundy*

## **JOHN DORY**

Roasted with saffron, artichokes, cockles and crispy mussels

*Châteauneuf-du-Pape 2012, Domaine Saint Préfert, Rhône Valley*

## **VENISON**

Marinated and roasted medallion  
Parsnip purée with black truffle, Grand Veneur red wine sauce

*Château Mouton-Rothschild 2008, Pauillac*

## **CHEESE**

Mont-d'Or Vacherin lamb's lettuce (corn salad) with truffles

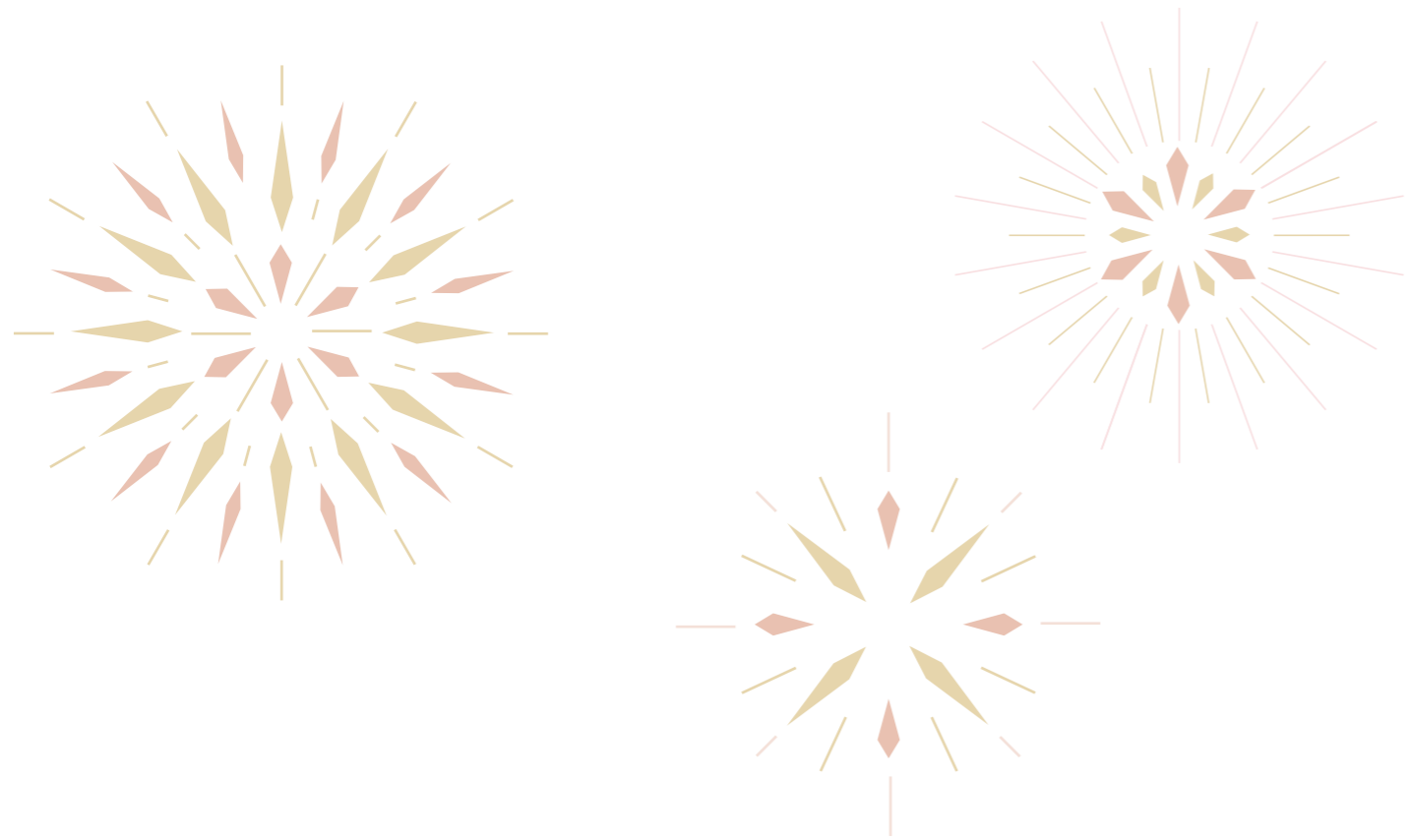
*Côtes du Jura Chardonnay La Bardette Ouillé 1998, Domaine Labet, Jura*

## **CHRISTMAS DESSERT**

*La Touche*: Madagascar vanilla ice cream, floating island and caramel sauce  
Chocolate Christmas tree with a creamy heart caramelized

*Tokaji Aszù 5 Puttonyos 2004, Domaine Samuel Tinon, Hungary*





# New Year's Eve



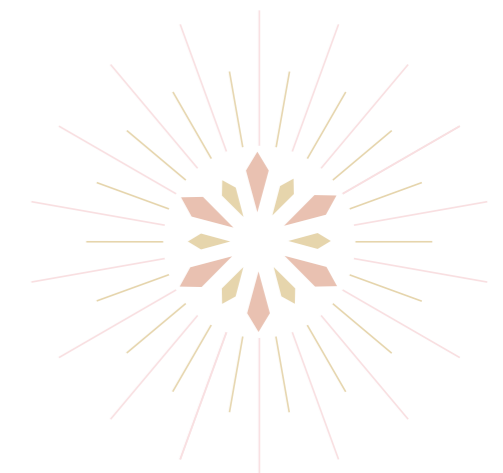
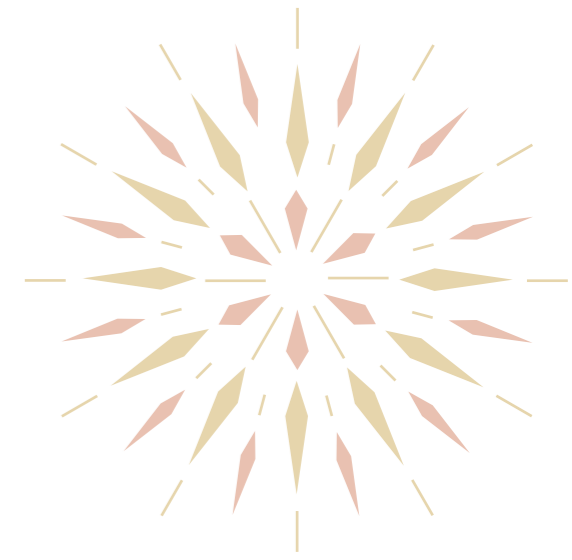
## Dinner at La Table de L'Espadon

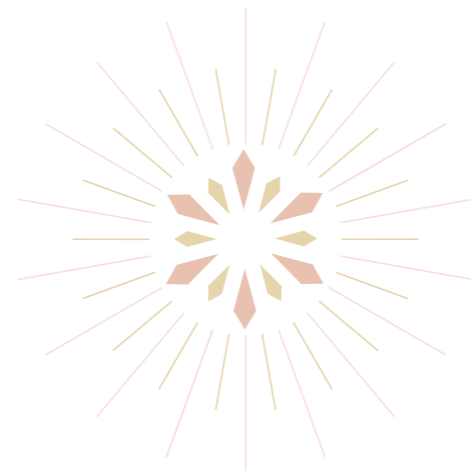
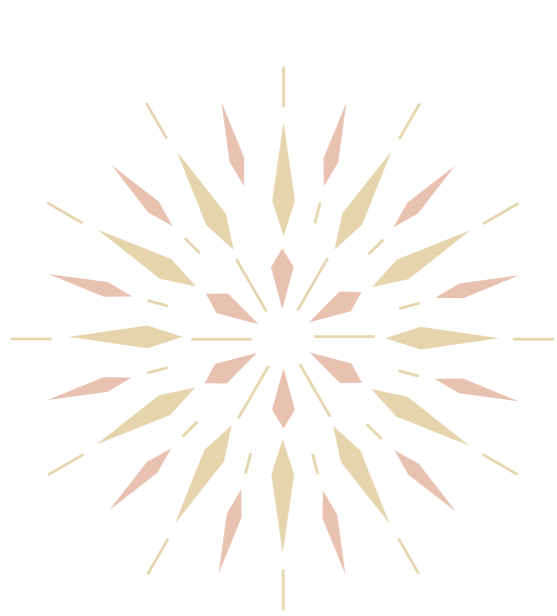
🔥 SUNDAY, DECEMBER 31

### New Year's Eve Dinner

2 018€\*

\*Per person,  
accompanied by a selection of prestige wines





## New Year's Eve Dinner Menu

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*Magnum Champagne Bollinger La Grande Année, 2005*

### **SAINT-JACQUES SCALLOPS**

Raw with a touch of citrus

*« Junmai-Daiginjo » Sake Tatenokawa, Japan*

### **CAVIAR**

*L'Impérial caviar with creamed broccoli*

*Riesling Cuvée Frédéric Emile 2007, Domaine Trimbach, Alsace*

### **SEA BASS**

Served in a charlotte with sea urchin and watercress

*Château Haut-Brion Blanc 2008, Pessac-Léognan*

### **LOBSTER**

Roasted with chestnuts, celery root risotto with gravy

*Bâtard-Montrachet Grand Cru 2010, Domaine Vincent Girardin, Burgundy*

### **RITZ PRESTIGE EAU-DE-VIE**

*Cognac 1834*

### **BRESSE HEN**

Candèle pasta and crayfish gratin with white truffle Albufera sauce

*Château Lafite Rothschild 1998, Pauillac*

### **CHEESE**

Truffled Brie de Meaux with lettuce hearts

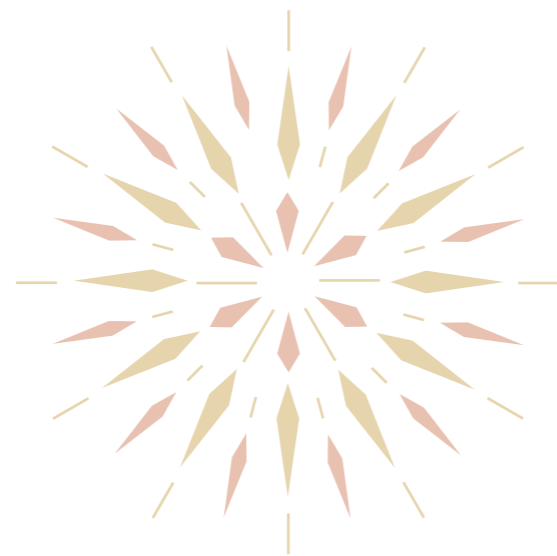
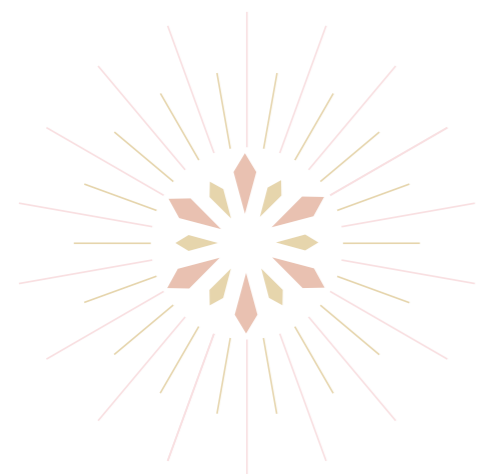
*Barolo La Tartufaia Giulia Negri 2011, Italy*

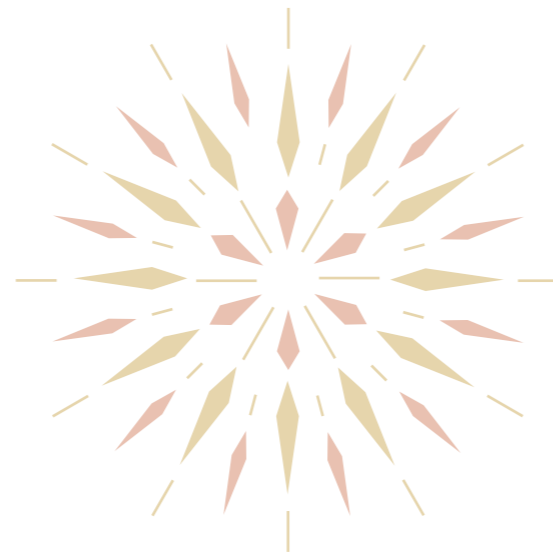
### **NEW YEAR'S DESSERT**

Chocolate and meringue "Midnight Smoking"

Granny Smith apple freshness

*Réhoboam of Porto Graham's Tawny 20 years*





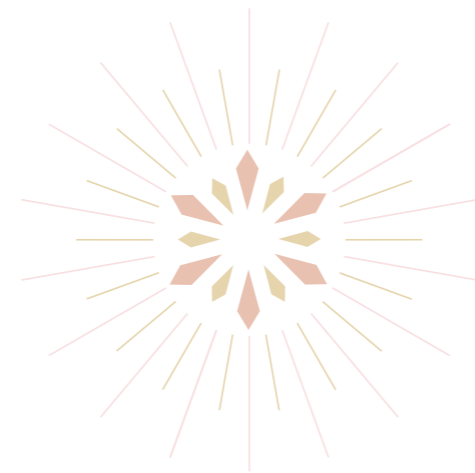
## Dinner at Bar Vendôme

🔥 SUNDAY, DECEMBER 31

### New Year's Eve Dinner

650€\*

\*Per person,  
accompanied by a selection of wines



## New Year's Eve Dinner Menu

*Champagne Ritz Réserve Brut Blanc de Blancs - Barons de Rothschild*

### CANAPÉS

Poached Gillardeau oysters, oyster bavarois with daikon radish mousse and condiments  
Duck foie gras marbled with Gevrey-Chambertin wine, dates with lemon confit and caramelized sesame seeds  
Lobster aspic, seasonal vegetables and custard sauce

*Crozes-Hermitage L'essentiel 2014, Domaine des Hauts-Châssis, Rhône Valley*

### SAINT-JACQUES SCALLOPS

Truffled  
Butternut risotto, chestnut slivers and citronella emulsion

*Meursault Le Limozin 2013, Domaine Rodolphe Demougeot, Burgundy*

### SOLE

Filet with coral  
Truffled leeks, chanterelle mushroom mousseline and shellfish sauce

*Domaine de Chevalier 2000, Pessac-Léognan*

### BRESSE HEN

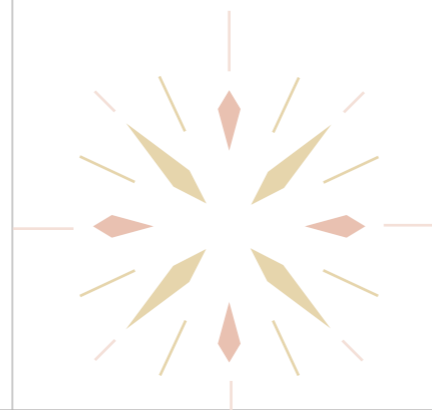
Breast with truffled potato gnocchi and Reggiano parmesan  
Wild mushrooms and Albufera sauce

*Banyuls Galatéo 2013, Domaine Coume Del Mas, Roussillon*

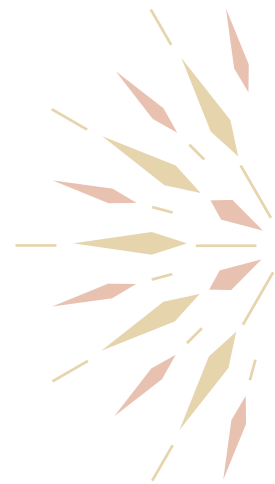
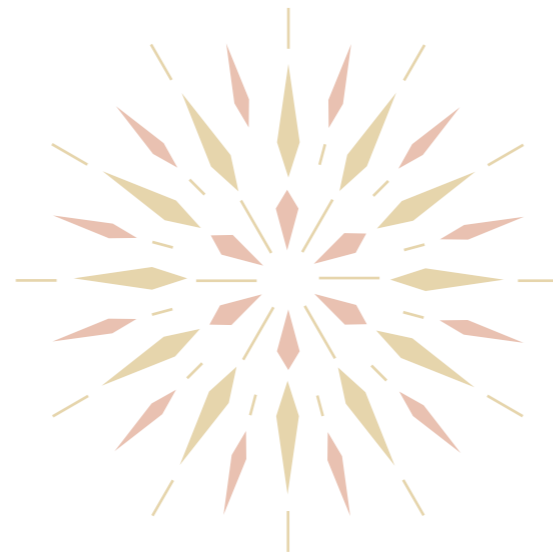
### DESSERT

Black Forest Cake

*Champagne Ritz Réserve Brut - Barons de Rothschild*







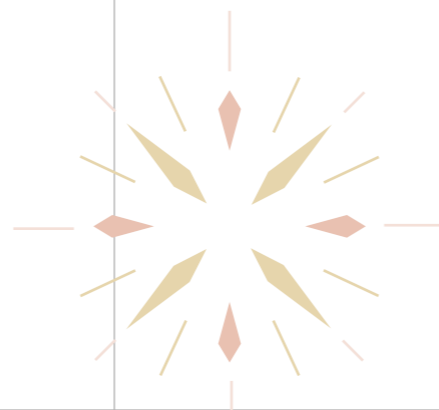
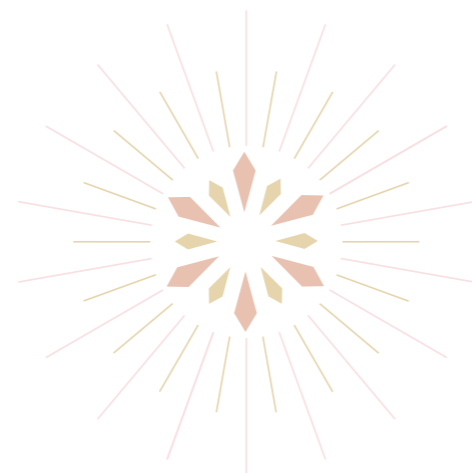
# The Grand Buffet

◆ SUNDAY, DECEMBER 31

## New Year's Eve Grand Buffet

750€\*

\*Per person,  
accompanied by a half-bottle of Champagne  
Ritz Réserve Brut Blanc de Blancs or Rosé - Barons de Rothschild



# The Grand Buffet

## FROM THE MEDITERRANEAN

Humus, Tzatziki, Labneh, Moutabal, Vine leaves and Lebanese bread

## FROM THE NORDIC COUNTRIES

Smoked salmon, halibut, eel and herring pearls  
Marinated salmon, unmarinated or with beets  
Pink and white tarama sea urchin

## FROM ASIA

Classic maki, dim sum, spring roll  
Thai beef salad, shrimp salad

## RAW BAR

Fine de Claire oysters and flat oysters from Bélon  
Crab claws, prawns, shrimp, whelks, French mussels

## FROM THE GARDEN

Assorted salads and vegetables

## FROM FRANCE

Green bean salad, foie gras and smoked breast of duck  
Salad of artichoke and truffled chicken breast  
Scallops, watercress, gnocchi, caviar  
Lobster, potatoes, truffles  
Risotto cooked in a half-wheel of parmesan with condiments  
Chuck steak Parmentier with black truffles  
*Ballotine* of free range poultry with foie gras  
Traditional *pâté en croûte*

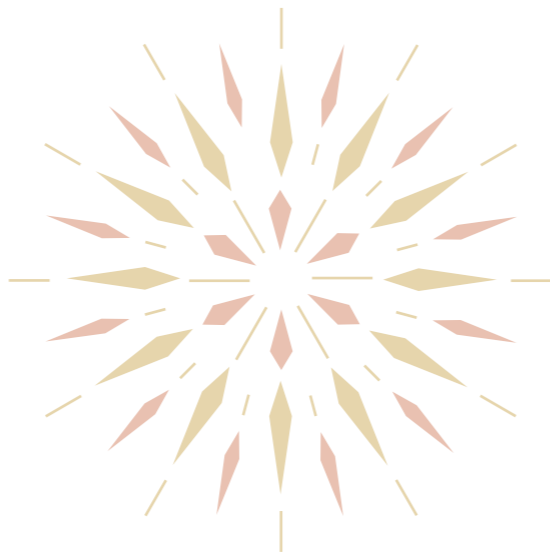
## SEASONAL SOUPS

## CHARCUTERIE

## CHEESE

## DESSERTS

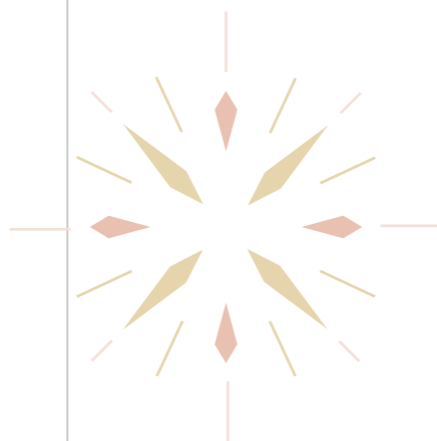
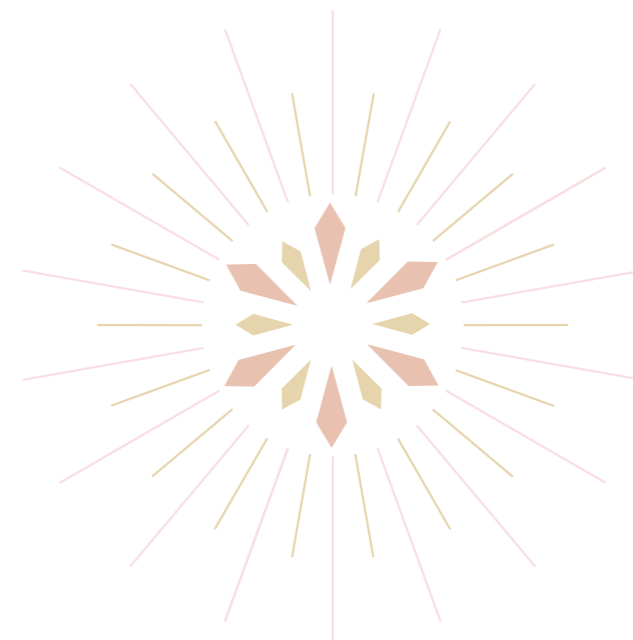
Sliced gingerbread, mandarin sorbet, warm chocolate sauce  
Pink grapefruit with vanilla, Rosé Champagne sorbet  
Caramelized pastry with almond cream, cinnamon and flambéed apple  
Meringue with chestnut *purée*



## Dance the night away

◆ SUNDAY, DECEMBER 31

The Ritz Bar is being extended for an unforgettable evening. The Hall Cambon is transformed into a dance floor complete with live DJ and Champagne cocktails.





## The Ritz Paris Christmas log

♦ FRANÇOIS PERRET PLAYS HIDE-AND-SEEK WITH SANTA

There is the red hat tipped with a downy pompom and a white beard with just a round nose peeking out: in a witty nod to the effervescence that has children keeping watch for Santa Claus, without actually ever spotting him, the Christmas Log by François Perret, Pastry Chef of the Ritz Paris, revisits a joyful Christmas wonderland.

Realizing this hand-sculpted Christmas Log required the Ritz Paris pastry team to create made-to-measure molds. Underneath the hat and beard are marble cake, vanilla mousse and a caramel heart with chocolate chips. "As ever, I wanted to bring together complementary scents that recall the flavors and gourmandise of magical childhood Christmases," notes Chef François Perret.

### The Ritz Paris Christmas log

110€

Limited edition – 5-portion size only  
By special order starting December 1 at the Ritz Paris Concept Store  
T +33 1 43 16 32 74





# End of the year celebrations

at École Ritz Escoffier



## Festive ateliers

To reserve a class, please contact us  
at +33 1 43 16 30 50 or by email [ecole@ritzparis.com](mailto:ecole@ritzparis.com)

[ritzescoffier.com](http://ritzescoffier.com)

### Seasonal products

#### Scallop

4 hours - **220€\***

#### Foie Gras

4 hours - **220€\***

#### Lobster

4 hours - **220€\***

### Christmas Tale

#### Festive meals

4 hours - **220€\***

8 hours - **360€\***

#### Christmas Log 2017 Collection

4 hours - **165€\***

#### Prestige Wines, Burgundy

2 hours - **140€\***

### For budding Chefs, age 6 and up

#### Saint-Nicholas

2 hours - **110€\***

#### My first Christmas log

2 hours - **110€\***

#### My Twelfth Night Cake

2 hours - **110€\***

\*Per person

Rendez-vous 15 Place Vendôme.

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FOR ANY RESERVATION, PLEASE CONTACT US  
AT 01 43 16 33 74 OR BY EMAIL AT RESTAURATION@RITZPARIS.COM

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RITZPARIS.COM

Net prices, taxes and service included.