



Ritz
PARIS

DECEMBER 2019 - JANUARY 2020



A
FESTIVE SEASON
at the

Ritz Paris

From December 2 to January 6,
the Ritz Paris puts on its most beautiful decorations
for the end of the year celebrations
and blows a wind of magic
on the Place Vendôme.



For a
BRUNCH

Two rendezvous on December 25 and January 1
allow guests to share a delicious, memorable moment
with family or friends around a holiday table.

SALON *d'ÉTÉ*

from 12 pm to 3 pm

WEDNESDAY, DECEMBER 25

THE CHRISTMAS GRAND BRUNCH
210€*

WEDNESDAY, JANUARY 1

THE NEW YEAR'S GRAND BRUNCH
210€*

**Per person, drinks not included*

Le BRUNCH *de l'ESPADON*

from 12:30 pm to 2:30 pm

WEDNESDAY, DECEMBER 25

THE CHRISTMAS BRUNCH
210€*

WEDNESDAY, JANUARY 1

THE NEW YEAR'S BRUNCH
210€*

**Per person, drinks not included*



BAR *V*ENDÔME
from December 2 to January 6
from 3 pm to 6 pm

CHRISTMAS TEA
68€*

ROYAL CHRISTMAS TEA
88€**

**Per person
A pastry of your choice, scones, finger sandwiches
served with a hot beverage*

***Per person
A pastry of your choice, scones, finger sandwiches
served with a hot beverage and accompanied by a glass of
Champagne Ritz Réserve Brut or Rosé - Barons de Rothschild*

SALON *P*ROUST
from December 2 to January 6
from 2:30 pm to 6 pm

*T*EATIME

A moment suspended in time, with a tea *à l'anglaise*
served in the purest tradition or a tea *à la française*
reenchanted by Pastry Chef François Perret.

CHRISTMAS TEA *À LA FRANÇAISE*
68€*

ROYAL CHRISTMAS TEA *À LA FRANÇAISE*
88€**

**Per person
A selection of biscuits
served with a hot beverage*

***Per person
A selection of biscuits
served with a hot beverage and accompanied by a glass of
Champagne Ritz Réserve Brut or Rosé - Barons de Rothschild*



CHRISTMAS *Eve*

Nicolas Sale signs a menu composed of six chapters in a Christmas tale filled with unexpected twists and turns.

❁❁
DINNER, *at*
La TABLE *de* L'ESPADON

Tuesday, December 24

650€*

**Per person, drinks not included*

MENU

FOIE GRAS TERRINE

Passion fruit, toasted brioche

SEA SCALLOP

Creamy fennel and Imperial caviar

BLUE LOBSTER

Macaroni and bisque with verbena

DUCK FROM CHALLANS

« À la royale », black truffle and confit quince

CHEESE

Mont d'Or thin tartlet with black truffle, leaf lettuce

THE CHRISTMAS DESSERT

The Ritz Paris Christmas Log
with hazelnut and a chocolate swirl

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DINNER, *at*
la TABLE *de l'*ESPADON

Tuesday, December 31

2 020€*

*Per person,
including prestige wine pairings

M E N U

Champagne Roederer Cristal 2008

CAULIFLOWER

Creamy and crunchy with Imperial caviar
Riesling Cuvée Frédéric Émile 2007, Domaine Trimbach, Alsace

LOBSTER

Carpaccio, smoked avocado and tangerine
Le Petit Cheval 2014, Bordeaux Blanc

HAND DIVED SEA SCALLOP

Shellfish stock and homemade pasta
Corton-Charlemagne Grand Cru 2011, Domaine Bonneau du Martray, Burgundy

TURBOT

Sautéed, early leeks and black truffle foam
Champagne Billecart-Salmon, Cuvée Nicolas François Billecart 1999

RITZ RÉSERVE EAU-DE-VIE

Cognac 1834

VENISON

Sautéed fillets, colored beetroots with pomegranate molasses
Magnum Château Haut-Brion 2000, Pessac-Léognan, Bordeaux

CHEESE

Brie de Meaux with black truffle and lettuce hearts
Brunello di Montalcino Sugarille 2008, Angelo Gaja, Italy

THE 12 STROKES OF MIDNIGHT

Chocolate crisp and light cocoa crane, Venezuela ice cream
Maury 1985, Mas Amiel, Roussillon

NEW YEAR'S
Eve

Nicolas Sale unveils a gastronomic orchestration with
a seven-course menu for an incredible journey.

And for a truly magical evening: live music and
dancing under the glass-roofed winter garden.

the DINNER at the SALON d'ÉTÉ

At the Salon d'Été, caviar draws all the attentions.
One is seduced by an Ossetra, an Alverta or a Daurenki caviar,
accompanied by a glass of Champagne for refined pairings.

Tuesday, December 31

1 200€*

**Per person,
including prestige Champagne pairings*

M E N U

Champagne Ritz Réserve Blanc de Blancs - Barons de Rothschild

SEA SCALLOP

Tangy yogurt, citrus, Ossetra caviar
Champagne Étienne Calsac - L'échappée Belle - Extra-Brut

WATERCRESS

Creamy, crispy buckwheat, Alverta caviar
Champagne Rémi Leroy - Blanc de Noirs - Brut Nature

TURBOT

Cauliflower, shellfish stock with Champagne, Imperial caviar
Magnum Champagne Bollinger - La Grande Année - Brut 2007

FILLET OF VEAL

Charlotte potato with Tsar Imperial caviar, caramelized onion
Champagne Laurent-Perrier - Grande Cuvée Rosé Alexandra - Brut 2004

HAZELNUT

Sliced, roasted praline, Daurenki Imperial caviar
Magnum de Champagne Deutz - William Deutz - Brut 2000

DELICACY

Brioche with Daurenki Imperial caviar butter

the DINNER at the BAR VENDÔME

Take a rendezvous underneath the Bar Vendôme' spectacular
glass canopy that transforms the patio into a cozy winter garden.

On the menu? Champagne and a jazzy atmosphere
under a twinkling Paris sky.

Tuesday, December 31

650€*

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

M E N U

TRUFFLE

Mushrooms velouté, golden croûtons

DUCK FOIE GRAS

Cocoa marble duck terrine, confit lemon dates, caramelized sesame

SEA SCALLOP

Pan-fried sea scallops, root vegetables pickles, Ossetra royal caviar

BRESSE POULTRY

Roasted breast, puff pastry garnished with truffle and potatoes, red pepper juice

FROZEN NOUGAT

Figs, apricots and caramelized dry fruits

VENEZUELAN CHOCOLATE

Biscuit and chocolate mousse, caramel, hazelnut slivers

Le BAR à CHAMPAGNE
at the SALON PROUST

The evening opens with a jazz trio,
the delicate *bouchées* of Michelin-starred Chef Nicolas Sale
with the added gold or pink sparkle of a glass of Champagne.

Tuesday, December 31
from 6 pm to 1 am
No reservation

ALL NIGHT
long

On the Cambon side, the Ritz Bar and the Bar Hemingway
welcome dancing with live DJ and signature cocktails.

Paris is a moveable feast on New Year's Eve.

Rendezvous at the Ritz Paris.

Tuesday, December 31
from 6 pm to 2 am
No reservation





the RITZ PARIS
CHRISTMAS *log*
BY
François Perret

Hazelnuts and ribbons of chocolate:
François Perret's Christmas Log reunites the essence
of holiday tales and legends.

A true Christmas Log with a feather-light touch, this special creation is designed for bringing people together and for sharing. It is composed of a moist biscuit with torrefied hazelnuts dipped in creamy Gianduja and Carupano 70% dark chocolate. An airy cream made with Muscovado – an unrefined cane sugar with notes of caramel and vanilla – brings it a final, epicurean touch. An aroma harking back to childhood and an ethereal heart, an abracadabra-esque chocolate spiral and a sprinkling of caramelized gold cocoa beans make it all the more enchanting.

The magic of Christmas takes hold, transporting young and old into a wonderland of delights.

Gourmandise meets a dream-like weightlessness.

THE RITZ PARIS CHRISTMAS LOG

Serves 6 to 8. 110€. Limited edition.

By reservation 48 hours in advance at the Ritz Paris Concept Store
at +33 1 43 16 32 74.

Available from December 7 to 24
in individual portions at the Bar Vendôme at the Ritz Paris.
25€ per person

SEASONAL PRODUCTS

SCALLOP

3 hours - 180€*

FOIE GRAS

4 hours - 240€*

LOBSTER

4 hours - 240€*

CHOCOLATE

3 hours - 140€*

CHRISTMAS TALE

FESTIVE MEALS

4 hours - 240€*

CHRISTMAS LOG 2019 COLLECTION

4 hours - 200€*

TASTING ATELIER – THE CHAMPAGNE REGION

2 hours - 130€*

FOR BUDDING CHEFS

from 6 years old

SAINT-NICHOLAS

2 hours - 110€*

MY FIRST CHRISTMAS LOG

2 hours - 110€*

MY TWELFTH NIGHT CAKE

2 hours - 110€*

**Per person*

END OF *the* YEAR CELEBRATIONS *at* *the* ÉCOLE RITZ ESCOFFIER

The École Ritz Escoffier reveals its best recipes
and the secrets of its Chefs to surprise your guests.

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

RITZESCOFFIER.COM



Rendez-vous

15 PLACE VENDÔME

For any reservation, please contact us
at +33 1 43 16 33 74 or by email at restauration@ritzparis.com

RITZPARIS.COM

Net prices, taxes and service included.