



INTERCONTINENTAL®
PARIS LE GRAND

2019

FESTIVITÉS
FESTIVE SEASON

TUESDAY, DECEMBER 24

Christmas MENU

IMPERIAL OYSTERS

Green apple jelly,
a touch of Imperial French caviar

FOREST MUSHROOM BROTH CAPPUCCINO STYLE

Lobster medallion and marine samphire

PAN FRIED DUCK FOIE GRAS

Slow cooked turnip, port gravy,
gingerbread toast

GRILLED SCALLOPS FROM OUR COAST

Pumpkin mousseline with chestnut
fragments, grated black truffle

CHOCOLATE SORBET

Ginger granita, cocoa liquor, chips of chocolate

GRANDVILLAIN FARMYARD POULTRY SUPREME

Slow cooked winter vegetables,
"Albufera" sauce,
black truffle

TRADITIONAL YULE LOG

Chocolate biscuit with a chocolate Goji crisp,
vanilla mousse with wild rose,
sponge cake soaked in vanilla syrup,
fine robe of Ruby chocolate

COFFEE, TEA OR HERBAL INFUSION

Christmas treats

130€ per person, accompanied by a glass of Champagne Billecart-Salmon Brut Réserve
A vegetarian menu will also be available upon request

WEDNESDAY, DECEMBER 25

CHRISTMAS Brunch

120€ per person, accompanied by a glass of Champagne Rosé Castelneau

TUESDAY, DECEMBER 31

New Year's EVE MENU

"GOUGERES" SAVORY CHOUX

Truffle and Comté

ROYAL DUCK FOIE GRAS

Mushroom and white truffle froth

FRENCH SCALLOPS TARTARE

Imperial French Caviar, yuzu-soy guacamole

LOBSTER RAVIOLI

Buttered New Zealand spinach, seashell jus with tarragon

LINE CAUGHT SEABASS COOKED

AT THE RIGHT TEMPERATURE

Small roasted chicorees, fountain cress juice and lemon caviar

CHOCOLATE SORBET

Ginger granita, cocoa liquor, chips of chocolate

GRILLED KOBE BEEF

Iced chards, fried garlic petals, mustard condiment

SAINT-MARCELLIN CHEESE WITH BLACK TRUFFLE

Frisee salad heart, toasted cereal bread

MANGO

Green mango, mango mousse,
slow cooked mango with sumac,
Sumac chantilly,
mango crisp, mango jelly

COFFEE, TEA OR HERBAL INFUSION

Sweet Treats

355€ per person, accompanied by a glass of Champagne Billecart-Salmon Extra Brut

Live music and dancing under the winter garden's glass roof

A vegetarian menu will also be available upon request

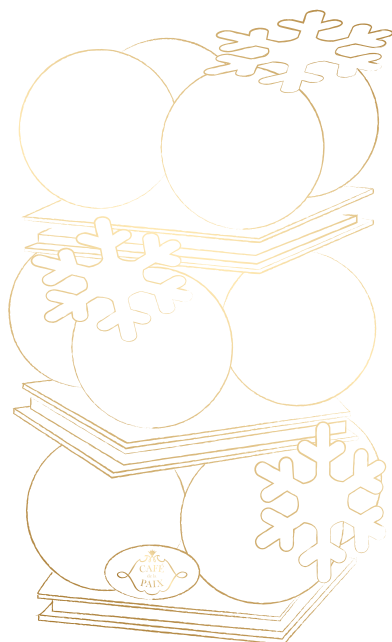
WEDNESDAY, JANUARY 1

NEW YEAR'S Brunch

145€ per person, accompanied by a glass of Champagne Rosé Castelneau

DU 16 AU 25 DÉCEMBRE

Bûche DE NOËL



Sophie de Bernardi, la Chef pâtissière du Café de la Paix, a imaginé une création de Noël aux saveurs de son enfance en Alsace en choisissant de travailler l'égantine. Elle propose une bûche composée d'un sablé au chocolat et d'un croustillant chocolat-baie de goji, d'une mousse vanille avec un insert églantine ainsi que d'une génoise imbibée dans un sirop vanille.

Ces perles de Noël sont ensuite enrobées d'une fine couche de chocolat Ruby (chocolat naturellement rose grâce à sa fève).

FROM DECEMBER 16TH TO 25TH

CHRISTMAS Yule Log

Sophie de Bernardi, the Café de la Paix's pastry chef, has imagined a Christmas creation reminiscent of her childhood in Alsace by choosing to work with wild rose or 'églantine'. The Christmas yule log is composed by a chocolate biscuit with a chocolate Goji crisp below, a delicate vanilla mousse with wild rose, as well as a sponge cake soaked in vanilla syrup. The baubles are then swathed in a fine robe of Ruby chocolate (naturally pink chocolate thanks to its bean).



VENTE À EMPORTER / TAKEAWAY

BÛCHE DE NOËL

75€ pour 6 personnes.

La bûche est disponible sur place ou à emporter
(commande à passer 48 heures à l'avance).

CHRISTMAS YULE LOG

75€ for 6 people.

The Christmas yule log is available at the restaurant or to takeaway
(order 48 hours in advance).

**LOBE DE FOIE GRAS DE CANARD,
CONFIT AU NATUREL**

80€ pour 6/8 personnes.

NATURAL DUCK FOIE GRAS LOBE CONFIT

80€ for 6/8 people.

**PLATEAUX DE COQUILLAGES
ET CRUSTACÉS, SELON LES ARRIVAGES
DU CAFÉ DE LA PAIX**

SHELLFISH PLATTER,
ACCORDING TO THE SEAFOOD AVAILABLE
AT THE CAFÉ DE LA PAIX

Réservations : 01 40 07 31 72 / cafedelapaixparis@ihg.com
Reservations : +33 (0)1 40 07 31 72 / cafedelapaixparis@ihg.com

Les menus de fêtes sont imaginés par le Chef Exécutif Laurent André.
Executive Chef Laurent André has imagined these festive menus.



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