



MANDARIN ORIENTAL
PARIS

Happy
festive
Season
2022



Au Nain Bleu

IN NOVEMBER,
giant stuffed animals from
Au Nain Bleu are back in
the lobby and decorate our
giant Christmas tree.



Every weekend from 10 to 24 December 2022,
from 12:30pm to 15:30pm, Mandarin Oriental, Paris hosts a magical
pop-up store, offering a selection of wooden toys, costumes,
dolls and soft toys, all perfect for gifting.

For more than 150 years, Au Nain Bleu has brought joy to every
generation appealing to kids and grown-ups. The collections are
a celebration of beauty, quality, elegance and French craftsmanship.

WINTER

Tea-Time



Enjoy a delicious festive teatime by Pastry Chef Adrien Bozzolo in restaurant Camelia featuring an array of savory delights.

It features a selection of treats, the individual version of the mandarin and chocolate flavoured Yule Log, a Parisian flan with cascara and the Chef's signature praline hot chocolate.

AVAILABLE FROM 1 TO 30 DECEMBER

from 3pm to 5:30pm upon reservation priced at 65 €

(EXCEPT ON 24, 25 AND 31 DECEMBER)



YULE

Log

For his new 2022 Christmas Yule Log, our Pastry Chef Adrien Bozzolo has teamed up with Nisrine Bouaz-zaoui Grillié, a nose for the perfume creation house Givaudan. Through their joint creation, the two artisans invite you to a journey in the world of perfumes and flavours from the Far East.



In a nod to Mandarin Oriental's Asian origins, the Yule Log takes the ultra-realistic form of a fan, the symbol of the hotel group.

This astonishing 'trompe l'oeil' between art object and sweet temptation imitates the legendary accessory to perfection, right down to its lacquered coating and its ginkgo leaf engravings.

At its heart, lyokan mandarin and Kogane ginger are wrapped in a light Loma Sotavento chocolate foam.

The Mandarin Oriental, Paris Christmas Yule Log is available in a limited edition from 22 to 26 December 2022, with a 48-hour advance order at 01 70 98 74 00 for 108 € (6 people).

An individual Yule Log is also available from 1 to 30 December for 18 € on site.



by Chef Thierry Marx

FESTIVE BRUNCH

SHARING STARTERS

Seasonal foie gras terrine

Selection of smoked fish

Cheese selection
Rodolphe le Meunier and condiments

Pastries selection

YOUR CHOICE OF TWO MAIN COURSES

Avocado taco
Grilled haloumi, corn, and spicy yoghurt sauce

Caesar salad
Grilled gambas and basil

Savoury croffle
Poached egg, avocado and bacon

Sweet croffle
Green apple, salted butter caramel cider and vanilla ice cream



“Thousand holes” crepes
Red fruits and praline

Gua Bao
Beef or Tofu

Benedict egg, smoked salmon

Dumpling « Sui Mai » (6 pcs)

Meat of the day

Squid ink risoni, cuttlefish tagliatelle
and crisp vegetables

FESTIVE DELIGHTS BY PASTRY CHEF ADRIEN BOZZOLO



25 DECEMBER AND 1 JANUARY

Roederer Champagne
Half a bottle per person

Menu: 208 €
Children's menu (-12 years): 70 €





by Chef Thierry Marx

FESTIVE DINNER

Chestnut and pumpkin ravioli

Marbled foie gras with red wine, pear and hibiscus

Roasted Saint-Pierre with butter, shellfish and iodine emulsion

Matured cheese
« Rodolphe Le Meunier »

Christmas Yule Log
« Individual version »



FROM 1 TO 30 DECEMBER 2022

98 € per person (excluding beverages)

(EXCEPT 24 DECEMBER)



PRIVATE Events

FROM 1 TO 30 DECEMBER

Private dinners by Chef Thierry Marx from 10 people.



Five-course menu priced at 195 € per person with a glass of Champagne, wine selection, mineral waters and coffee.

Our menu includes room rental, table flower arrangements and printed menus.

In addition, you can choose a selection of 3 canapés at 18 € per person.



by Chef Thierry Marx

CHRISTMAS EVE DINNER

Chestnut and pumpkin ravioli

Marbled foie gras with red wine,
pear and hibiscus

Langoustine and smoked eel

Roasted Saint-Pierre with butter,
shellfish and iodine emulsion

Challans duck, sesame celery,
candied shallots and juniper

Matured cheese
« Rodolphe Le Meunier »

Christmas Yule Log
« Individual version »

SATURDAY 24 DECEMBER 2022

238 € per person

(Glass of champagne Ruinart blanc de blanc included)

*Children's menu (-12 years): 88 € including starter,
main course and dessert.*





by Chef Thierry Marx

NEW YEAR'S EVE DINNER

Marinated sea bass with fennel, Osetra caviar

Marbled foie gras with red wine,
pear and hibiscus

Blue lobster,
Jerusalem artichoke and red miso

Roasted scallops,
Frégola sarda and bottarga

Culoiselle poultry, wild mushrooms,
black truffle and chicken jus with yellow wine

Coulommiers cheese with truffles

Parfait New Year's Eve

SATURDAY 31 DECEMBER 2022

438 € per person

(Glass of champagne Ruinart blanc de blanc included)

Children's menu (-12 years): 88 € including starter, main course and dessert.

Live performance of french variety and jazz music





NEW YEAR'S EVE DINNER



Soy and oysters “Risotto”
Black truffle

Scallops
Imperial Osetra Caviar

Lobster & Miso cream

Miyazaki Charred Beef

Sweet Bento

The twelve strokes of midnight

SATURDAY 31 DECEMBER 2022

(The restaurant will be closed on 24 and 25 December.)

695 € per person (Champagne pairing included)

Net price, service included – Cheques are not accepted.

The dishes “faits maison” are created and cooked in our kitchen.

*Please do not hesitate to let our team members know
about the allergy you might have.*



BAR

FROM
1 DECEMBER

bar 8 offers an exclusive Festive Cocktail in partnership with The Macallan distillery to be savored in the covered and heated fairy inner garden.

The ideal place to enjoy long evenings with family and friends.



On Christmas Eve, don't miss the concert at bar 8 from 5:30pm to 8pm. A festive moment mixing jazz music and a selection of the most beautiful Christmas carols.

On Christmas Day, bar 8 hosts a concert from 4pm to 6:30pm. The occasion to spend the Holiday season in a festive atmosphere. DJ live sets will animate the last night of the year to celebrate 2023.

SPA

As the cold weather begins to set in, the Spa at Mandarin Oriental, Paris has imagined an exclusive ritual to warm you up. Between wellness and tradition, celebrate the Christmas spirit in our peaceful cocoon. First, awake your senses with the enveloping scents of pine tree and eucalyptus during your hammam session. Then, pamper yourself in a relaxing hot tub with essential oils and rose petals. This experience continues with a soothing 1 hour and 20 minutes hot stone massage with volcanic basalt lava stones for a true sense of healing and warmth. Complete your experience with an extra magical touch! Get in the mood for the Holiday season by savouring fresh apple and cinnamon infusion and mignardises by Chef Thierry Marx.

OFFER AVAILABLE
FROM 1 TO
31 DECEMBER



THE SPA
AT
MANDARIN ORIENTAL

FESTIVE MOMENT

2 hours 30 minutes
450 € per person

950 € for two



GIFT *Card*

Surprise your loved ones with a present they will never forget. Beautifully packaged, the Gift Card is available at any value and can be spent for a dining or Spa experience or for a stay in one of our luxurious rooms or suites.



Available at the Spa and front desk
at Mandarin Oriental, Paris or at
www.mandarinoriental.com/en/shop



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