

Happy
Festive
Season



BEST WISHES - JOYEUSES FÊTES -
LOS MEJORES DESEOS - MUITAS FELICIDADES
MANDARIN ORIENTAL
PARIS



AU NAIN BLEU

PARIS
DEPUIS 1836

From 7 to 24 December (7 days a week), 10am - 8pm,

Mandarin Oriental, Paris hosts in the lobby a magical 'Au Nain Bleu' 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.

Bar 8

This winter, Bar 8's terrace hosts a pop-up bar with Cognac Martell and is revamped with a spectacular design inspired by the iconic Cognac barrels. From 19 November, it offers exclusive cocktails to be savored in the covered and heated garden.

The enchanted forest also makes a comeback at Bar 8.

The glittering decorations and illuminations transform the terrace into a cozy winter garden.

The ideal place to enjoy long evenings with family and friends, including gospel concert on 16 December and DJ live sets on New Year's Eve.



Winter Tea Time

Enjoy a delicious festive tea time by Pastry Chef Adrien Bozzolo in restaurant Camélia featuring an array of savory delights.

It features a selection of treats, the individual version of the pear, hazelnut and yuzu flavoured Yule log, a glass of hot apple juice with cinnamon and a choice of hot drinks, including the Chef's signature praline hot chocolate.

❄ Available in December from 3.30 pm to 5.30 pm
from Friday to Sunday (except 24 and 25 December)
priced at EUR 49



Camelia

by Chef Thierry Marx

festive Menu

Butternut squash collection
Black truffle

Foie gras
Pickled beetroot and candied kumquat

Somme Bay scallops
Vegetables tagliatelle,
Ossetra caviar and candied lemon

Fine cheese selection

Christmas Yule log

✿ EUR 88 per person for dinner
from 01 to 30 December
(Excluding 24 December)

✿ EUR 198 per person at the Christmas lunch
on 25 December and 1 January
(One bottle of Ruinart Blanc de Blancs for 2,
including mineral waters and hot drinks).

✿ Don't miss the gospel concert at lunch time
on 19 December to soak up the Christmas spirit.

Dinner

Christmas Eve New Year's Eve

Butternut squash collection
Black truffle

Foie gras
Pickled beetroot and candied kumquat

Flamed Brittany lobster
Carrots and mild spices

Somme Bay scallops
Vegetables tagliatelle,
Ossetra caviar and candied lemon

« Apicius » style Challans duckling
Chervil "Beurre noisette"
and dates seasonings

Fine cheese selection

Christmas Yule log

A bottle of Ruinart Blanc de Blancs for 2, ✿
mineral waters and hot drinks included
EUR 328 per person

Fine wild mushroom tarte
Jura yellow wine foam

Marbled poultry with foie gras
Pickled beetroot and candied kumquat

Flamed Brittany lobster
Carrots and mild spices

John Dory, "beurre noisette"
Spelt risotto, bottarga

Culoiselle young hen
Mashed squash potatoes
and black truffle

Truffled Brie de Meaux

Iced parfait New Year's Eve

✿ A bottle of Dom Pérignon for 2,
mineral waters and hot drinks included
EUR 458 per person

New Year's Eve Dinner

par Chef Thierry Marx

Scallops /Imperial Osetra Caviar

Soy and oysters “Risotto” /Black truffle

Pan-fried “Escalope” & Umeboshi

Lobster & Miso cream

Miyazaki Charred Beef

Sweet Bento

Chocolate “The twelve strokes of midnight”

✿ Tasting menu: EUR 690 per person
(Champagne pairing included)

SUR MESURE
PAR THIERRY MARX





Yule log

This year, **Pastry Chef Adrien Bozzolo** has chosen to use the refined and geometric shapes of the Christmas decorations as an inspiration for his new Yule log. As a real artistic masterpiece in trompe l'oeil, the Yule log follows the curves of a Christmas decoration adorned with elegant red and white twisted lines.

Wrapped in a white chocolate flock, it is made of a Piedmont hazelnut and bulgur soufflé crunch, a hazelnut biscuit, a Williams pear compote, a yuzu confit, and a light Piedmont hazelnut mousse.

- ❁ The Mandarin Oriental, Paris Yule log is available in limited edition from 20 to 26 December 2021 to be ordered 48 hours in advance at 01 70 98 74 00 for EUR 98 (6 people).
- ❁ An individual yule log is also available from 1 to 30 December at a price of EUR 15 on site.

Private events

Let us host your holiday private dinners from 10 people,
available from 1 to 30 December.

✿ Five course menu priced at EUR 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 EUR 18
per person as well as fresh and seasoned cheeses at EUR 22 per person.





Festive Moment - 2 hours 30 minutes
EUR 450 per person – EUR 860 for two

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 moment ends with a relaxing one hour and twenty-minutes Oriental Massage Essence in your own private treatment room.

Complete your experience with an extra magical touch! Get in the mood for the holiday season by savouring a lemongrass ginger infusion and mignardises by Chef Thierry Marx.

Offer available from 1 to 31 December.

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 [mandarinoriental.com/giftcard](https://www.mandarinoriental.com/giftcard)

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Mandarin Oriental, Paris

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