



MANDARIN ORIENTAL  
PARIS



*Magic Holidays  
in Paris*



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MANDARIN ORIENTAL, PARIS

# Bonhomme de Bois

## A FRENCH TOY HOUSE

In December, Mandarin Oriental, Paris hosts a magical pop-up store in the lobby with Bonhomme de Bois.



For 30 years, the French gift shop has been offering a selection of refined, authentic wooden toys to delight children of all ages.





MANDARIN ORIENTAL, PARIS

## *Yule Log*

BY PASTRY CHEF ADRIEN BOZZOLO

Straight out of a magical cotton candy and lollipop forest, the Mandarin Oriental, Paris' Yule Log takes the form of an enchanting pink tree.

Taking its inspiration from a fairytale that Pastry Chef Adrien Bozzolo used to read to his children (Le Loup qui Croyait en ses Rêves, Auzou Éditions, written by Orianne Lallemant and illustrated by Éléonore Thuillier), the log features a hibiscus crunch, a coconut cookie, a coconut cream with a mango and passion fruit confit.



AVAILABLE AT THE CAKE SHOP

### CHRISTMAS YULE LOG INDIVIDUAL

From 1 to 30 December 2023  
To take away,  
or at Camélia restaurant

20€

### CHRISTMAS YULE LOG 6 PEOPLE

From 20 to 26 December 2023  
With a 48-hour advance order

130€

More information at +33 1.70.98.74.00 or [mopar-camelia@mohg.com](mailto:mopar-camelia@mohg.com)



MANDARIN ORIENTAL, PARIS

# Winter Teatime

## CELEBRATING GOURMANDISE

Enjoy a delicious festive Teatime by Pastry Chef Adrien Bozzolo at restaurant Camélia by Thierry Marx.

It features a choice of hot beverages, exclusive sweet treats: a citrus gingerbread, a chocolate-coconut flaky brioche, an iced pavlova lollipop, or a chocolate-passion cake in the shape of a chocolate bar. Additionally, enjoy three savoury treats including a foie gras toast with mango chutney or a brioche bun with salmon gravlax and dill.



THE WINTER TEATIME WILL BE SERVED  
AT RESTAURANT CAMÉLIA BY THIERRY MARX  
FROM 3PM TO 5:30PM

FROM 1 DECEMBER 2023 TO 7 JANUARY 2024

79€ PER PERSON

More information at +33 1.70.98.74.00 or [mopar-camelia@mohg.com](mailto:mopar-camelia@mohg.com)



## FESTIVE BRUNCH AT CAMÉLIA

### ✦ BUFFET ✦

Seafood selection    Foie Gras Terrine

Cheese selection    "Pâté en croûte" terrine

Smoked fish selection    Asian salads

Mezze selection

### ✦ "À LA CARTE" ✦

Egg Benedict    Salmon Kouloubiac

Beef Wellington    "Vol-au-vent"

### ✦ DIM SUM ✦

Wonton soup    Beef Bao Bun

Green thai curry with chicken

### ✦ DESSERTS ✦

Dessert selection from Pasty Chef Adrien Bozzolo

Bakery selection

25 DECEMBER 2023 AND 1 JANUARY 2024

250€ PER PERSON  
(EXCLUDING WINES AND BEVERAGES)

On 25 December, Santa Claus visiting!

More information at +33 1.70.98.74.00 or mopar-camelia@mohg.com

## FESTIVE DINNER AT CAMÉLIA

THIS MENU IS SERVED  
TO ALL GUESTS AT THE TABLE  
7PM TO 9:30PM

Roasted leeks, truffle vinaigrette



Scallops carpaccio with citrus



Roasted John Dory, watercress and salsify purée



Lacquered poultry, sweet potato



Matured cheeses for more than 18 months "Rodolphe Le Meunier"  
(Extra charge 18€)



Christmas Yule Log, individual version

FROM 1 TO 30 DECEMBER 2023  
EXCEPT 24 DECEMBER

TASTING MENU: 98€ PER PERSON  
(EXCLUDING WINES AND BEVERAGES)



## CHRISTMAS EVE MENU AT CAMÉLIA

Foie gras, red wine reduction

Truffle gougère

Gravlax salmon



Scallops, Jerusalem artichoke, passion fruit



Grilled John Dory, white butter with trout eggs, caviar,  
cauliflower, candied lemon condiment



Tauzin poultry with juniper sauce, parsnip, snacked pear



Truffle "Coulommiers" cheese



Yule Log, individual version

SUNDAY 24 DECEMBER 2023

TASTING MENU: 268€ PER PERSON  
(EXCLUDING WINES AND BEVERAGES)

More information at +33 1.70.98.74.00 or [mopar-camelia@mohg.com](mailto:mopar-camelia@mohg.com)



## NEW YEAR'S EVE MENU AT CAMÉLIA

Brioche toast, foie gras, quince jelly

Cauliflower caviar panna cotta

Grenadine and clementine oysters tartare



Scallop carpaccio, apple verbena jelly, tapioca



Roasted sea bass, chervil and tuberose purée, glazed radish, lobster bisque



Beef fillet Rossini style, truffle sauce, mushrooms, potatoes



Truffled Brie cheese



Sweet New Year's Eve dessert

SUNDAY 31 DECEMBER 2023

**TASTING MENU: 468€ PER PERSON  
(EXCLUDING WINES AND BEVERAGES)**

More information at +33 1.70.98.74.00 or [mopar-camelia@mohg.com](mailto:mopar-camelia@mohg.com)







## NEW YEAR'S MENU AT SUR MESURE

Soy "Risotto" – black truffle



Shellfish mousse – caviar longuet



Lobster & miso cream – black tempura



Charbon Miyazaki beef



Sweet bento



The twelve strokes of midnight

SUNDAY 31 DECEMBER 2023

TASTING MENU AT 770€ PER PERSON

CHAMPAGNE-PAIRING INCLUDED  
ORIGINS OF THE MEATS: FRANCE & JAPAN

More information at +33 1.70.98.73.00 or [mopar-restauration@mohg.com](mailto:mopar-restauration@mohg.com)

MANDARIN ORIENTAL, PARIS

# Private Events

PRIVATE DINNERS BY CHEF THIERRY MARX  
(FROM 10 PEOPLE)

FIVE-COURSE MENU PRICED AT 250€ PER PERSON  
WITH A GLASS OF CHAMPAGNE, A WINE SELECTION,  
MINERAL WATERS AND COFFEE.



FROM 1 TO 30 DECEMBER 2023

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

More information at +33 1.70.98.70.28 or [mopar-events@mohg.com](mailto:mopar-events@mohg.com)



MANDARIN ORIENTAL, PARIS



### ENCHANTED ATMOSPHERE

Enjoy the warm atmosphere at bar 8 with festive weekends from 15 to 30 December 2023 featuring DJ live sets from Friday to Sunday, seasonal cocktails, seafood and a selection of champagne by the glass. The indoor heated garden is the perfect place to gather with family and friends.



### ON 31 DECEMBER 2023

Starting at 8pm our special offer includes two drinks (cocktail, wine or champagne) with a snack bar, priced

**AT 88€ PER PERSON**



**DJ SET FROM 9PM TO 1AM**

More information at +33 1.70.98.78.88 or [mopar-bar@mohg.com](mailto:mopar-bar@mohg.com)





MANDARIN ORIENTAL, PARIS

*Spa*

### FESTIVE MOMENTS

The Spa at Mandarin Oriental, Paris has imagined an exclusive ritual to warm you up.

Between wellness and tradition, celebrate the holiday 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 2023

2 HOURS AND 30 MINUTES

450€ PER PERSON / 900€ FOR TWO

More information at +33 1.70.98.73.35 or [mopar-spa@mohg.com](mailto:mopar-spa@mohg.com)





## Gift Cards

### GIFT A MEMORY

Surprise your loved ones with an experience they will never forget.  
Our digital gift cards can be spent for a wine or cocktail tasting,  
an haute couture dinner at our two Michelin Star restaurant  
Sur Mesure by Thierry Marx, or for a Spa treatment.



Available at the Spa and front desk or at:  
[giftcards.mandarinoriental.com/experiences/paris-place-vendome/moh-paris](https://giftcards.mandarinoriental.com/experiences/paris-place-vendome/moh-paris)





MANDARIN ORIENTAL, PARIS

# Contacts

## MANDARIN ORIENTAL PARIS

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mopar-info@mohg.com

## CAMÉLIA

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## PRIVATE EVENTS

+33 1.70.98.70.28  
mopar-events@mohg.com

## SUR MESURE BY THIERRY MARX

+33 1.70.98.73.00  
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## BAR 8

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## INSTAGRAM

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[www.mandarinoriental.com/en/paris](http://www.mandarinoriental.com/en/paris)





