



PRINCE DE GALLES
HOTEL
PARIS

THE
LUXURY
COLLECTION

FESTIVE SEASON 2017

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*The "Late Riser's" Corner
December 24 and 31 at Les Heures bar*

GENERAL INFORMATION ABOUT THE FESTIVE SEASON

Reservations are made by the Food & Beverage office at Prince de Galles on +33 (0)1 53 23 77 77 or directly at La Scène restaurant and Les Heures bar.

For all reservations, a copy of your passport or ID and a prepayment of the total amount are mandatory. The payment can be made at the hotel or sent via a secured fax number on +33 (0)1 53 23 43 36.

CANCELLATION POLICY

Our guests will have up to two weeks before the event to cancel their reservation without being charged a cancellation fee. Please note that no refund will be made, should the cancellation of reservation be requested beyond this time period.

We ask that our guests adapt their evening wear to the end-of-year festivities: suits and ties for gentlemen and evening dresses for ladies.

NET PRICES. SERVICE INCLUDED.
EMAIL: LASCENE@LUXURYCOLLECTION.COM
TEL: +33 (0)1 53 23 77 77

PRINCE DE GALLES PRESENTS...

To celebrate Christmas, Chef Stéphanie Le Quellec and Pastry Chef Nicolas Paciello propose « Tahitensis », a very unique Christmas log, in numbered limited edition.

For sale to take away from December 18 (€95), this delicious creation is also available in individual pieces at Les Heures bar (€18).



LA SCÈNE
PRINCE DE GALLES
A LUXURY COLLECTION HOTEL PARIS

CHRISTMAS EVE DINNER

December 24

SEA BASS AND CAVIAR

Tartare with citrus fruit / Caviar from France

DUCK FOIE GRAS

*Plain, part-cooked / Compressed quince and apples spiced with ginger /
Puff pastry brioche*

SOLE « PETIT BATEAU »

Cooked in a dish / Baby leeks / Champagne / Shellfish

CEP MUSHROOMS

In tagliolini / Parsley root broth

AGED "COUR D'ARMOISE" CHICKEN

Casserole-browned supreme / Celery with truffles / Rich jus

CLEMENTINE

Peeled / Frosted meringue / Wild anise flavouring

TAHITENSIS

Our Christmas log

€285 per person (beverages not included) ; sup. €135 for wine pairing

€85 for children under 12 years old

CHRISTMAS BRUNCH

December 25

Glass of Champagne Laurent-Perrier Brut /

Your choice of hot drinks / Fresh juices

MORNING DELICACIES

Pastries selection, your choice of yogurt and fresh fruits

THE GOURMET CLASSICS

Green beans, walnuts, smoked duck / Mixed leaves with truffled vinaigrette /

Lobster salad / Smoked salmon, bagels and buckwheat blinis /

« Angus » beef carpaccio / Pumpkin veloute, chestnut

FROM OUR COASTS...

Prawns / Joël Dupuch oysters / Whelks / Dog cockles / Langoustines / Crab pincers

SUSHI CHEF

Sushis and sashimis selection / Miso soup / Crispy prawns / Coriander spring rolls

SLICES

Charcuterie selection

MIDDLE-EASTERN SELECTION

Oriental hot and cold mezze

VERRINES

Creamy mascarpone, chanterelle, truffle / Duck foie gras, porto, truffle / Salmon tartar, broccoli and wasabi mousse / Passion fruit quinoa, spicy roasted prawns

LA SÉLECTION DE METS CHAUDS RÉALISÉS DEVANT VOUS

Mini cheddar cheeseburger / Poultry from Bresse with Corrèze chestnut /

Veal wrapped in brioche, foie gras dressing / Shellfish vol au vent /

Champagne poached sea bass filet / Pike perch, lobster cream /

Creamy truffled risotto / Truffled shirred eggs...

MATURED CHEESE SELECTION

With a large bread and Bordier butter selection

CHRISTMAS TREATS

Around chocolate buffet / Mont-Blanc / Christmas log / Sliced fresh fruits / Crepes /

Exotic fruits panna cotta / Lemon tart / Cakes / Macaroons

€150 per person / €75 for children under 12 years old



NEW YEAR'S EVE DINNER

December 31 / Live Piano Concert

LANGOUSTINE

Marinated raw / Wild sorrel sorbet

OSCIETRA CAVIAR

Warm watercress cream soup / Lightly-smoked confit potatoes

SEA SCALLOPS

Lightly browned in salt butter / Frothy toasted buckwheat stock

ALBA WHITE TRUFFLE

Simply grated / Stuffed stracciatella and squash agnolotti / Chestnut

LINE CAUGHT SEA BASS

Poached in sweet spices / Coriander

GRANNY SMITH

The essential, classic "Trou Normand"

SIMMENTAL BEEF

With brioche and truffles / Tannic jus / Fine vegetable leaves

MANGO

Thin strips / Ginger flavor / Sorbet

VANILLA ORIGINS AND BLACK TRUFFLE

In the spirit of a Norwegian omelette / Grated truffle

€485 per person (beverages not included) ; sup. €215 for wine pairing

€95 for children under 12 years old



LES HEURES

NEW YEAR'S EVE DINNER

December 31

Live DJ

Glass of Champagne Laurent-Perrier Brut

"AMUSE-BOUCHE"

Ceps veloute / Hazelnut whipped cream

SMALL LANGOUSTINE RAVIOLI

Thinly-shredded winter root vegetables / Foaming Timut pepper bisque

BRESSE POULTRY

Breast filet pressed with foie gras / Cabbage / Mashed potatoes with truffle

THE HAZELNUT

Creamy praline center / Thin milk chocolate leaves / Yuzu sorbet

€185 per person

€55 for children under 12 years old

NEW YEAR'S DAY BRUNCH

January 1st

Glass of Champagne Laurent-Perrier Brut /

Your choice of hot drinks / Fresh juices

MORNING DELICACIES

Pastries selection, your choice of yogurt and fresh fruits

THE GOURMET CLASSICS

*Chicory, Blue Cheese, truffle / Mixed leaves truffled vinaigrette / Lobster salad /
Smoked salmon, bagel and buckwheat blinis / Sea bass carpaccio with vanilla oil /
Ceps veloute, hazelnut whipped cream*

FROM OUR COASTS...

Schrimps / Joël Dupuch oysters / Whelks / Dog cockles / Langoustines / Crab pincers

SUSHI CHEF

Sushis and sashimis selection / Miso soup / Crispy prawns / Coriander spring rolls

SLICES

Charcuterie selection

MIDDLE-EASTERN SELECTION

Oriental hot and cold mezze

VERRINES

*Duck foie gras, porto, truffle / Celeriac mousse, salmon tartar with citrus fruits /
Crab cannelloni and crunchy vegetables / Lentils salad, truffled mousse*

LIVE COOKING STATION

*Mini cheddar cheeseburger / Free-range quail stuffed with foie gras /
Fillet of hind sauce grand veneur / Fillet of sole stuffed with herbs / Roasted king prawns /
Truffled vol au vent poultry / Truffled creamy risotto / Truffled shired eggs...*

MATURED CHEESE SELECTION

With a large bread and Bordier butter selection

CHRISTMAS TREATS

*Around chocolate buffet / Christmas log / Sliced fresh fruits / Crepes /
Exotic fruits panna cotta / Lemon tart / Cakes / Macaroons*

€180 per person / €75 for children under 12 years old



LES HEURES

THE “LATE RISER’S” CORNER

December 24 & 31

*Glass of Champagne Laurent-Perrier Brut /
Your choice of hot drinks / Fresh juices*

MORNING DELICACIES

Pastries selection, your choice of yogurt and fresh fruits

THE GOURMET CLASSICS

*Mixed leaves with truffled vinaigrette / Smoked salmon, bagels and buckwheat blinis /
Matured cheese selection / Charcuterie selection / Oriental hot and cold mezze /
Mini cheddar cheeseburger / Mini club sandwich / Fresh eggs at your convenience*

CHRISTMAS TREATS

Brioche / Cakes / Macaroons / Sliced fresh fruits

€59 per person

*All our meats are raised, slaughtered
and come from France, Ireland, Spain,
Germany, Japan and the USA.*

*All our fish and shellfish are wild, caught
in the Mediterranean sea and North
Atlantic ocean.*

*Our oysters come from the bay
of Arcachon.*

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