



2018

FESTIVE SEASON



INTERCONTINENTAL.
PARIS LE GRAND

A collection of golden snowflakes of various sizes scattered across the page, primarily around the main title and the bottom section.

A magic Christmas

Stay at the Grand Hôtel for an enchanting Christmas!

Celebrate in style with a Christmas tree in your suite
and indulge your festive spirit with a bottle of Champagne.

A memorable moment to share with your family!

A collection of golden snowflakes of various sizes scattered across the page, primarily around the reservation information.

RESERVATIONS :

LEGRAND.RESERVATION@IHG.COM / +33 (0)1 40 07 32 34

A single golden snowflake located at the bottom center of the page.



CHRISTMAS

Yule Log

Pastry Chef SOPHIE DE BERNARDI presents its yule log cake in its most traditional incarnation: a Christmas tree. She creates an ode to the Christmas tree, in its shape but also in savour. Inside, the log is delivered in different layers: first a dark chocolate mousse with a touch of pine, then comes a pine cone cream followed by a pine nut crisp and a Sacher chocolate biscuit, all wrapped in a thin layer of the darkest chocolat.

75 € for 6/8 people. The Christmas yule log is available at the restaurant or to takeaway (order 48 hours in advance).

From December 15th to 29th at the Café de la Paix.
Reservations: +33 (0)1.40.07.31.72. / cafelapaixparis@ihg.com





LAURENT ANDRÉ
CHEF EXÉCUTIF



SOPHIE DE BERNARDI
CHEF PÂTISSIERE



MONDAY, DECEMBER 24

Christmas

EVE DINNER

BROCOLETTI

Caviar

**SLOW COOKED DUCK
FOIE GRAS CONFIT**

Pine tree buds condiment,
Gingerbread

'RATTE' POTATOES

Poached organic egg yolk,
grated black truffle, meat jus

SCALLOPS

FROM PORT-EN-BESSIN

Roasted in salted butter,
slow cooked confit chicory,
cress jus, lemon caviar

NORMANDY PEAR

Sorbet, Genepi liqueur

POULTRY

Suprême cooked in broth,
thighs in chartreuse liqueur
Winter vegetables, Jura wine sauce
Black truffle

CHRISTMAS YULE LOG

Chocolate mousse Christmas tree,
pinecone cream, pine nut crisp,
dark chocolate

**COFFEE, TEA AND HERBAL
TEA INFUSION**

Chocolate truffles, 'bugnes' doughnut
style pastries and mandarins

125 € per person,
accompanied by a glass of Champagne Veuve Clicquot

A VEGETARIAN MENU WILL ALSO BE AVAILABLE UPON REQUEST

TUESDAY, DECEMBER 25

CHRISTMAS
Brunch

115 € per person,
accompanied by a glass of Champagne rosé Castelnau

MONDAY, DECEMBER 31

New Year's

EVE DINNER

FEUILLETAGE

Spinach, Parisian ham, black truffle

IMPERIAL LANGOUSTINE

Cauliflower mousseline, parsley juice,
Imperial French Caviar

ROYAL FOIE GRAS

Lobster bisque sauce,
black truffle julienne

TURBOT

Leek, thyme and lemon potatoes,
seashell juice

NORMANDY PEAR

Sorbet, served with Genepi liqueur

WAGYU BEEF ON THE GRILL

Parnsips baked in clay,
fried garlic petals, mustard condiments

**FRESH "PÈRE FAVRE" GOAT CHEESE
& BLACK TRUFFLE**

Frisée salad with walnuts,
toasted cereal bread

BLOOD MOON VACHERIN

Slow cooked confit citrus fruit,
ganache cream with blood orange,
Slow cooked sweet chestnut meringue

**COFFEE, TEA AND HERBAL
TEA INFUSIONS**

Chocolate truffles, 'bugnes' doughnut
style pastries and mandarines

350 € per person,
accompanied by a glass of Champagne Veuve Clicquot

A VEGETARIAN MENU WILL ALSO BE AVAILABLE UPON REQUEST



TUESDAY, JANUARY 1

NEW YEAR'S
Brunch

145 € per person,
accompanied by a glass of Champagne rosé Castelnau



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