



## CHRISTMAS EVE

Dinner on saturday, December 24th 2022

### THE CAVIAR

"Kristal" caviar, steamed blinis, haddock fish "Blanc Manger"

### THE SCALLOP

Sea scallop dumpling, carrot, ginger and chive

### THE SEA BASS

Steamed sea bass, crispy nori potato, shellfish

### THE HEN

Frrom Cour d'Armoise with black truffle and onion tartlet

### THE CALISSON

Lime mousse, crispy caramelized almonds

### COFFEE BEAN

Meringue, birch syrup ice cream

*295€ excluding beverages, net prices, tax and service included  
Indicative menu*



## SAINT-SYLVESTRE

Dinner on Friday, December 31st, 2022

### THE CAVIAR

"Kristal" caviar , steamed blinis, haddock fish "Blanc Manger"

### THE BLUE LOBSTER

Brittany blue lobster, pumpkin seed praline, butternut squash marbles

### THE SEABASS

Steamed steam carrot, ginger and chive

### THE VENISON

Grilled venison filet, red cabbage, crispy « dôme » with tamarind

### LE FROMAGE / THE CHEESE

Mont d'or with truffles

### LA VANILLE / THE VANILLA

From Tahiti different textures

395€ excluding beverages, net prices, tax and service included  
Indicative menu

La Réserve Paris - Hotel and Spa  
Exécutive Chef Jérôme Banctel