

CHRISTMAS EVE
Dinner on Saturday, 24th 2022

THE CAVIAR

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

THE TRUFFLE

Mushroom burger with egg yolk, black truffle

THE SCALLOP

Sea scallop dumpling, carrot, ginger and chive

THE SEA BASS

Steamed sea bass, crispy nori potato, shellfish

THE POULTRY

From Cour d'Armoise with black truffle and onion tartlet

THE CHESSE

Mont d'or with truffles

THE CALISSON

Lime mousse, crispy caramelized almonds

THE CHETSNUIT

Soufflé with truffle

545€ excluding beverages, net prices, tax and service included
Indicative menu



Lunch & Dinner on Sunday 25 December 2022

THE TRUFFLE

Mushroom burger with egg yolk black truffle

THE SCALLOP

Sea scallop dumpling, carrot, ginger and chive

THE SEA BASS

Steamed sea bass, crispy nori potato, shell

THE POULTRY

From Cour d'Armoise with black truffle and onion tartlet

THE CALISSON

Lime mousse, crispy caramelized almonds

THE CHETSNUIT

Soufflé with truffe

345€ excluding beverages, net prices, tax and service included

Indicative menu

La Réserve Paris - Hotel and Spa
Exécutive Chef Jérôme Banctel

SAINT-SYLVESTRE
Dinner on Saturday 31 December 2022

THE CAVIAR

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

THE ARTICHOKE

Artichoke heart in limestone water, Sakura vinegar

THE BLUE LOBSTER

Brittany blue lobster, pumpkin seed praline, butternut squash marbles

THE SEA BASS

Steam line bar, truffle sauce, pickled mushrooms

LE CHEVREUIL

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

THE CHESSE

Mont d'or with truffles

THE CALISSON

Lime cream, caramelized almonds

THE CHETSNUIT

Soufflé with truffle

785€ excluding beverages, net prices, tax and service included
Indicative menu



Lunch & Dinner on Sunday 1ST January 2023

THE CAVIAR

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

THE BLUE LOBSTER

Brittany blue lobster, pumpkin seed praline, butternut squash marbles

THE SEA BASS

Steamed sea bass, crispy nori potato, shells

LE CHEVREUIL

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

THE CALISSON

Lime cream, caramelized almonds

THE CHETSNOT

Soufflé with truffle

345€ excluding beverages, net prices, tax and service included

Indicative menu