

10

la réserve

PARIS

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CHRISTMAS & NEW YEAR  
*celebrations*



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## Set off on a fairytale journey...

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During this enchanted season, the most exclusive of Parisian palace hotels is adorned in bright red and gold, offering a setting filled with sparkling traditions. Here, every moment becomes a cherished memory. Embrace the gentle magic of the festive season.





## Festive Entertainment

To add to the season's charm, La Réserve Paris offers an exceptional program combining gourmet cuisine, warmth and hospitality.





## The Signature Hot Chocolate

*Collection N°3 – Anniversary Edition*

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**T**hree Michelin-starred Chef Jérôme Bancetel and Pastry Chef Jordan Talbot unveil a Signature Hot Chocolate to mark the 10<sup>th</sup> anniversary of La Réserve Paris. Two indulgent recipes are on offer, accompanied by marbled madeleines with a chocolate caramel heart and crunchy dark chocolate topping. A comforting interlude to be savored by the fireside.

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35 euros per person  
Served daily from 3 pm to 6 pm

[Book your table](#)



## Gaspard Show

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**O**n Saturday 13 December, the cozy, relaxed atmosphere at Bar Le Gaspard will give way to party time as our team of bartenders welcome you to celebrate a month of exciting events.

Come and be swept away by artist Indrit's captivating live piano and vocal performance. An exclusive happening enhanced by a selection of tapas and cocktails, specially created for this exceptional evening.



Holiday  
Treats





Information & Reservations

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## “L’Astre d’Or” Yule Log

With “L’Astre d’Or” Yule Log, Pastry Chef Jordan Talbot unveils a creation that captures the very spirit of Christmas. Akin to a stylized North Star and featuring geometric lines and a coppery sheen, its design echoes the Belle Epoque in a tribute to the golden age of our Parisian home, which in 2025 will celebrate a decade of timeless excellence.

The dessert consists of a *Fleur de Sel* crumble, a soft sponge and a caramel infused with sweet spices, in which a creamy rice pudding and a light mousse with three types of vanilla tantalize the taste buds.

La Réserve Paris' lucky star, a holiday gift to share!

98 euros

From 6 to 8 people

Available in limited edition,  
orders to be picked up on 23, 24, and 25 December  
Pre-orders open from 1 to 20 December

[Book your Yule Log](#)



## “Fleur de Noisette” *Galette des Rois*

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For Epiphany, Pastry Chef Jordan Talbot has crafted a unique interpretation of the traditional *Galette des Rois*, paying tribute with this creation to his homeland, Brittany, which he shares with Jérôme Banctel, the Parisian palace hotel’s three Michelin-starred Chef.

Beneath a golden, crispy crust lies fresh butter puff pastry enveloping a hazelnut frangipane cream with Valencia almonds and toasted vanilla. Garnished with an intense Piedmont hazelnut heart, this exquisite treat promises moments of indulgence and sharing that will delight young and old alike.

Lucky gourmets who discover one of the five exceptional “beans” will be treated to a Signature Hot Chocolate for two, to be enjoyed by the fireside.

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68 euros

From 6 to 8 people

Available as a takeaway from 4 to 11 January 2026  
and served by the slice at La Pagode de Cos

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Holiday  
Menus





## A Timeless Christmas

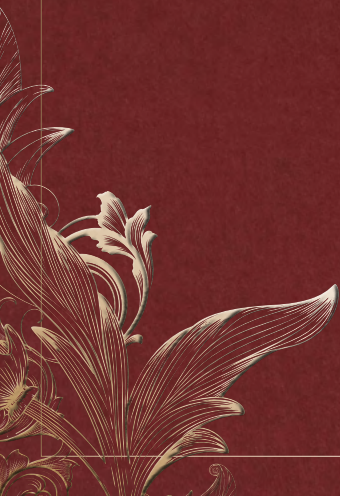
**F**or Christmas, three Michelin-starred Chef Jérôme Bancel has created a culinary experience worthy of this enchanting winter season. Indulge in a rare moment, suspended between two worlds.

Under the gilded ceilings of Le Gabriel, the moment unfolds in an enveloping, hushed atmosphere. Take your seat in this exclusive haven at the heart of the City of Light.

Elegance meets conviviality at La Pagode. Savor the moment between the warmth of the fireplaces and the sparkling lights.

Two settings, one signature: that of an exquisitely radiant Christmas.





LE GABRIEL

PARIS

## Lunch

*Wednesday, 24 December 2025*

### **Center-cut Salmon Fillet | Kristal Caviar**

Candied, caviar, cucumber, Noilly Prat sauce

### **Pheasant Hen**

Steamed, Swiss chard, black truffle reduction

### **Blue Lobster**

Glazed potatoes, full bodied juice, black truffle

### **Poultry**

Roasted farm-raised chicken from Gars Daudet, celeriac, black truffle

### **Brie de Meaux**

Brie, black truffle

### **Mango**

Crispy meringue, passion fruit sorbet, saffron

398 €

Excluding drinks, taxes and service included – Menu for information only, subject to change

[Book your table](#)





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## Christmas Eve

Wednesday, 24 December 2025

### Center-cut Salmon Fillet | Kristal Caviar

Candied, caviar, cucumber, Noilly Prat sauce

### Blue Lobster

Navarin, potatoes, black truffle condiment

### Sea Bass

Crispy skin, sand-grown carrot, fermented ginger, tangy ginger

### Poultry

Roasted farm-raised chicken from Gars Daudet, celeriac, black truffle

### Brie de Meaux

Brie, black truffle

### Mango

Crispy meringue, passion fruit sorbet, saffron

### Chocolate

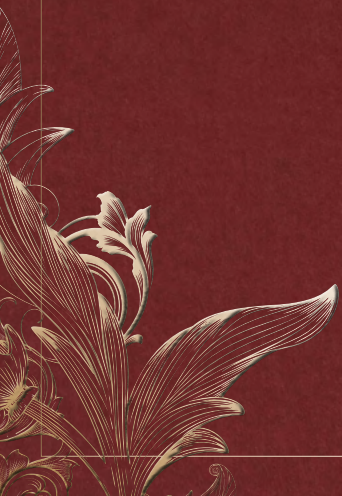
Grand Cru chocolate, hazelnut praline, grilled vanilla

550 €

Excluding drinks, taxes and service included – Menu for information only, subject to change

[Book your table](#)





LE GABRIEL

PARIS



## Christmas Lunch & Dinner

*Thursday, 25 December 2025*



### Center-cut Salmon Fillet | Kristal Caviar

Candied, caviar, cucumber, Noilly Prat sauce

### Truffle

Raw button mushroom, truffled chicken butter

### Pheasant Hen

Steamed, Swiss chard, black truffle reduction

### Sea Bass

Crispy skin, sand-grown carrot, fermented ginger, tangy ginger

### Poultry

Roasted farm-raised chicken from Gars Daudet, celeriac, black truffle

### Brie de Meaux

Brie, black truffle

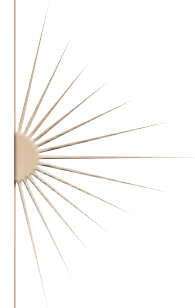
### Mango

Crispy meringue, passion fruit sorbet, saffron

490 €

Excluding drinks, taxes and service included – Menu for information only, subject to change

[Book your table](#)





## New Year's Eve

The final hours of 2025 will unfold at La Réserve Paris, where a sparkling evening awaits you. To mark New Year's Eve, Le Gabriel, the hotel's signature three Michelin-starred restaurant, will take over the entire hotel for an exceptional gastronomic experience.

The transition to the new year will be shining with promise during an unforgettable evening as taste and sharing come together in a vibrant setting.





LE GABRIEL  
PARIS

**Lunch**  
*Wednesday, 31 December 2025*

**Artichoke**

Artichoke heart, cherry blossom vinegar

**Sea Scallops | Kristal Caviar**

Spinach ravioli, Noilly Prat sauce

**Blue Lobster**

Glazed potatoes, full-bodied jus, black truffle

**Poultry**

Roasted farm-raised chicken from Gars Daudet, celeriac, black truffle

**Brie de Meaux**

Brie, black truffle

**Vanilla**

Toasted vanilla, Grand Cru chocolate, warm tartlet

490 €

Excluding drinks, taxes and service included – Menu for information only, subject to change

**Book your table**



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## New Year's Eve

Wednesday, 31 December 2025

**Sea Scallops | Kristal Caviar**  
Spinach ravioli, Noilly Prat sauce

**Artichoke**  
Artichoke heart, cherry blossom vinegar

**Blue Lobster**  
Glazed potatoes, full-bodied jus, black truffle

**Sea Bass**  
Crispy skin, sand-grown carrot, fermented ginger, tangy ginger

**Poultry**  
Roasted farm-raised chicken from Gars Daudet, celeriac, black truffle

**Brie de Meaux**  
Brie, black truffle

**Mango**  
Crispy meringue, passion fruit sorbet, saffron

**Vanilla**  
Toasted vanilla, Grand Cru chocolate, warm tartlet

980 €

Excluding drinks, taxes and service included – Menu for information only, subject to change

[Book your table](#)

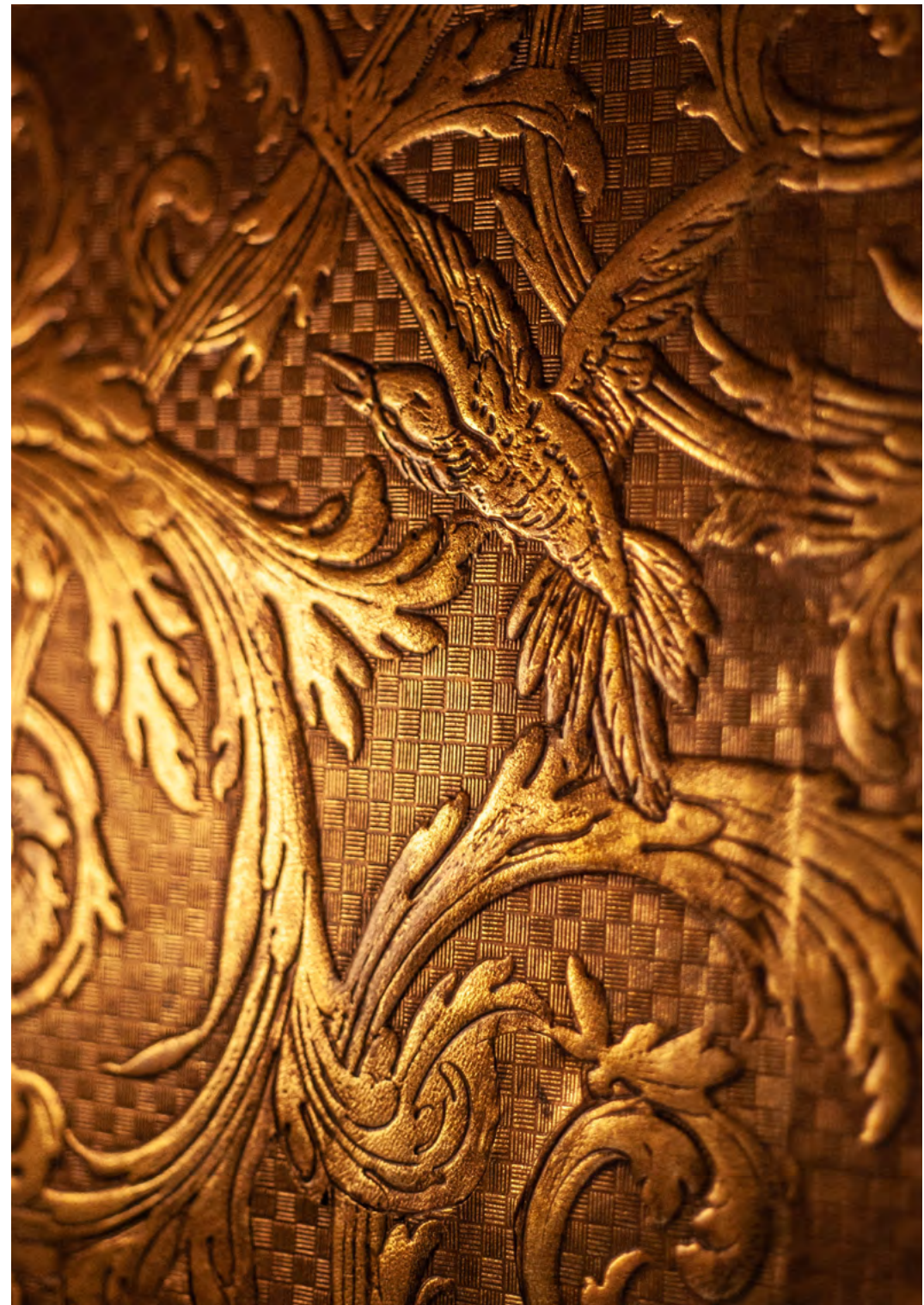




## New Year's Day

Celebrate the dawn of 2026 at Le Gabriel restaurant, the three Michelin-starred jewel of La Réserve Paris. Chef Jérôme Banctel has created a unique menu that reflects his expertise and creativity, welcoming in the new year amid a special atmosphere.

Whether as a couple, with family, or among friends, come and share this moment in time where each dish tells a story and every moment becomes precious. An invitation to experience 2026 from its very first moments, surrounded by excellence and warm hospitality.





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PARIS

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**Lunch & Dinner**  
*Thursday, 1 January 2026*

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**Artichoke**

Artichoke heart, cherry blossom vinegar

**Sea Scallops | Kristal Caviar**

Spinach ravioli, Noilly Prat sauce

**Blue Lobster**

Glazed potatoes, full-bodied jus, black truffle

**Poultry**

Roasted farm-raised chicken from Gars Daudet, celeriac, black truffle

**Brie de Meaux**

Brie, black truffle

**Vanilla**

Toasted vanilla, Grand Cru chocolate, warm tartlet

490 €

Excluding drinks, taxes and service included – Menu for information only, subject to change

**Book your table**



Festive  
Pleasures





## The Christmas Boutique

The magic of the festive season combines the wonder of Parisian lights with the joy of pampering your loved ones. Amid the excitement, La Réserve Paris is delighted to unveil its first pop-up Christmas Boutique.

Discover a curated selection of gourmet treats, candles, home fragrances and fashion accessories: perfect for delighting family and friends. You may also be tempted by our gift vouchers, offering unique experiences in our restaurants or at Spa Nescens.



## A Moment of Serenity inspired by Nescens

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As the holidays approach, rediscover radiance and absolute relaxation at Spa Nescens with the Sublime Decade Ritual. Designed to celebrate the 10<sup>th</sup> anniversary of La Réserve Paris, this signature 90-minute face and body treatment draws on all Nescens' expertise to revitalize the skin and soothe the mind.

High-performance textures, precise techniques and a scientific approach to better aging come together in a deeply regenerating experience. The ritual continues by the indoor pool, enabling you to fully enjoy this moment of serenity.

To enhance this sparkling season, Nescens is also unveiling a limited edition of its Bio-Identical Rehydrating Serum, presented in an exclusive case. An exceptional opportunity to treat someone or yourself to that special Nescens glow.

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320 euros

[Book your treatment](#)

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HOTEL AND SPA

PARIS



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