

Christmas and New Year's Eve 2013

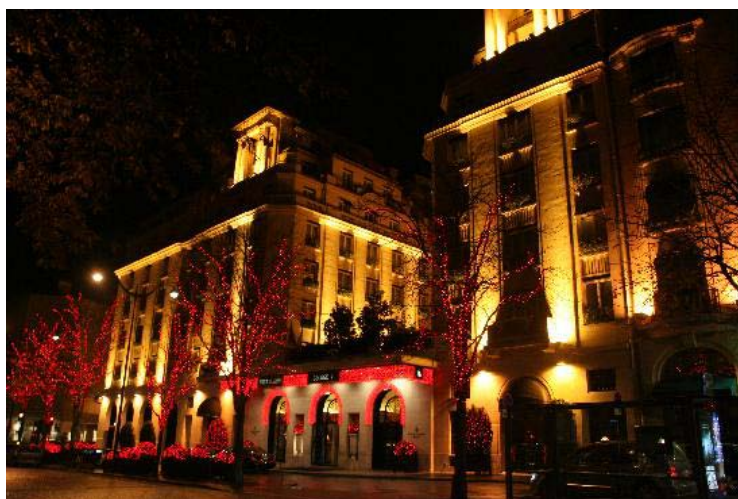
Four Seasons Hotel George V Paris

A Unique Experience

Christmas songs

Discover

Christmas magic



*Special flower arrangements
by our Artistic Director Jeff Beatham*



*"My goal is to give our guests
a new and unforgettable experience"*

Jeff Beatham



*Four Seasons Hotel George V Paris
31 avenue George V
+33 (0)1 49 52 70 00*

Tuesday December 24th 2013

Le Cinq

Jerusalem artichoke egg / truffle / Parmesan



Sold caviar tart, buckwheat blinis



*Sea scallops duet « chaud-froid »
green apple, wakame, mango*



*Vegetable consomme spiced with raz el hanout
fresh Bруccio cheese ravioli*



*Brittany lobster roasted with Château Yquem
« Sugarloaf » pineapple and vanilla
green curry, fresh coconut, citron*



*The black truffle pie
stuffed with duck foie gras
root vegetables floralie*



*Vacherin Mont d'Or cheese, quince marmalade from Provence
Brillat Savarin with black truffle*



*Frozen mango « minute »
candied chestnut cream*



*Hibiscus panacotta
cedar nuts with rose water
lychee sorbet chilled with sparkling Sake*

640 Euros (excluding beverages)

Gospel Concert

3:30–6:30 pm

Quartet Jazz Band

7:30pm–Midnight

La Galerie

Jerusalem artichoke egg / truffle / Parmesan



*Sea scallops scented with Timut pepper
Champagne and passion fruit butter*



*Brittany lobster roasted with Château Yquem
« Sugarloaf » pineapple and vanilla
green curry, fresh coconut, citron*



*The black truffle pie
stuffed with duck foie gras,
root vegetables floralie*



*Vacherin Mont d'Or cheese, quince marmalade from Provence
Brillat Savarin with black truffle*



*Frozen mango « minute »
candied chestnut cream*



*Hibiscus panacotta
cedar nuts with rose water
lychee sorbet chilled with sparkling Sake*

450 Euros (excluding beverages)

Four Seasons Hotel George V Paris

31 avenue George V

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Wednesday December 25th 2013

Le Cinq

Jerusalem artichoke egg / truffle / Parmesan



Duet of Marennes oysters

green apple jelly, gold caviar, tangerine granite



*Duck foie gras from "Les Landes" poached with hibiscus
root vegetable floralie, ginger brioche*



*Black truffle from Richerenches ravioli
and consommé*



Pearly sea scallops

pecan nuts, mango and passion fruit scented with Timut pepper



*Hind filet from french hunt
roasted with Christmas spices*

rennet apple and chestnuts with salted butter



*« Sugar Boaf » pineapple cocktail
coconut foam, rhum ice cream, grapes, tonka*



*Tanariva chocolate christmas cake
dark chocolate sorbet scented with pure sea salt*

410 Euros (excluding beverages)



Discover the afternoon tea and our different varieties of homemade hot chocolates at La Galerie.



*Four Seasons Hotel George V Paris
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Fine Dining

Le Cinq

Jerusalem artichoke egg / truffle / Parmesan



*Selection of salmon from faeroe island
Green apple / half smoked wasabi flavoured with dill*



*Sea scallops with Gold caviar
Champagne and shellfish "mariniere"*



*Royal langoustine maki with seaweed
bergamot "chaud-froid", spicy yellow mango*



*Mushroom broth
cepe ravioli and white Alba truffle*



*Blue lobster from Chausey
roasted with clams, fennel, chestnuts, kumquat*



*Free-range chicken from Bresse
browned with black truffle, crayfish sauce
Baeckeoefe style winter vegetables*



*Vacherin Mont d'Or cheese, quince marmalade from Provence
Brillat-Savarin with black truffle*



*Snowball chilled with Gin Fizz
candied lemon cream, fresh coriander jelly*



*New year's eve chocolate cake
ginger and pear sorbet*

1150 Euros (excluding beverage)

*Party in the Salon Auteuil
Midnight to 4 am*

*Relax time at La Galerie
with a harp concert*

Wednesday 1st of January 2014

2 pm

*Ray Ventura style
Orchestra*

La Galerie

Jerusalem artichoke egg / truffle / Parmesan



*Selection of salmon from faeroe island
Green apple / half smoked wasabi flavoured with dill*



*Mushroom broth
cepe ravioli and white Alba truffle*



*Blue lobster from Chausey
roasted with clams, fennel, chestnuts, kumquat*



*Free-range chicken from Bresse
browned with black truffle, crayfish sauce
Baeckeoefe style winter vegetables*



*Vacherin Mont d'Or cheese, quince marmalade from Provence
Brillat-Savarin with black truffle*



*Snowball chilled with Gin Fizz
candied lemon cream, fresh coriander jelly*



*New Year's Eve chocolate cake
ginger and pear sorbet*

900 Euros (excluding beverage)

Le Restaurant Anglais

L'Anglais

Jerusalem artichoke egg / truffle / Parmesan



*Selection of salmon from Faeroe Island
green apple, wasabi, half smoked with dill*



*Mushroom broth
cepe ravioli and white Alba truffle*



*Blue lobster from Chausey
roasted with clams, fennel, kumquat*



*Free-range chicken from Bresse
browned with black truffle, crayfish sauce
Baeckeoffe style winter vegetables*



*Vacherin Mont d'Or cheese, quince marmalade from Provence
Brillat Savarin with black truffle*



*Snowball chilled with Gin Fizz
candied lemon cream, fresh coriander jelly*



*New year's eve chocolate cake
ginger and pear sorbet*

900 Euros (excluding beverages) – Net Price

*For the first time,
Le Restaurant Anglais opens its doors to a
unique atmosphere specially adorned
for the celebration of the New Years' Eve.*

*Thanks to its wonderful quartet orchestra
and the talented 2 Michelin Starred chef
Eric Briffard,
you will experience an exclusive evening
full of emotions*



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