

LE BRISTOL
PARIS

NEWS!

WINTER 2013 / 2014

A
Festive
Season

Full of Stars
at Le Bristol Paris

This year's holiday festivities will be celebrated under the stars at Le Bristol Paris. Whether it is the three-Michelin star gastronomic restaurant Epicure or the one-Michelin star luxury brasserie 114 Faubourg, guests will enjoy exquisite menus created by Head Chef Eric Frechon.



Christmas Eve, December 24th

Restaurant Epicure

- *The goose that lays the golden eggs*

- *Duck foie gras "calisson"*
winter fruit jelly, toasted brioche

- *Sea scallops*
cooked "à la plancha", white truffle,
fingerling potato gnocchi with fountain watercress

- *Poultry from Bresse*
black truffle cooked in bladder, "suprême" sauce flavored with yellow wine,
duck leg and old-world vegetables cooked in puff pastry

- *Brie from Meaux*
matured with toasted walnuts

- *Christmas orange*
Thin Christmas log with vintage chocolate, subtle twist of arabica coffee

750 € per person (excluding beverages)

Restaurant 114 Faubourg

There will be something to suit all tastes with oysters n°2, sea scallops and oysters tartare, pan-sautéed sole stuffed with Spring onions, shellfish and country ham, venison fillet, "Grand Veneur" sauce, chestnut gnocchi and the traditional Christmas log.

400 € per person (excluding beverages) Children's menu: 150 €



New Year's Eve celebrations at Le Bristol Paris always include culinary treasures.

The festive delights prepared by three-Michelin Star Chef Eric Frechon will be served in the colorful Epicure dining room facing the garden or in the prestigious Salon Castellane, decorated with warm wood walls and crystal chandeliers.

New Year's Eve dinner

Served on December 31 from 8:00pm

- **Caviar from Sologne**

fingerling potato mousseline smoked with haddock

- **Black truffle from Perigord**

polenta ravioli pasta stuffed with melted cheese, caramelized onions juice

- **Glazed wild turbot**

Jerusalem artichoke mousseline, caramelized fishbone and truffle juice

- **Back of venison**

roasted with juniper, braised red cabbage with chestnuts, Grand Veneur sauce

- **Vacherin from Mont-d'Or**

matured with toasted walnuts

- **Litchi with rose petals**

pear, raspberry and lime zest savour

- **Peruvian chocolate**

pod milk foam flavored with white truffle

1 100 € per person (excluding beverages)



Celebrate New Year's Eve

Restaurant 114 Faubourg

- **Appetizer**
 - **Sea scallops**
and oysters tartare, lemon Chantilly cream
 - **Artichoke soup**
pan-fried foie gras slice, black truffle foam
 - **Pan-sautéed sole stuffed**
with Spring onions, shellfish and country ham
 - **Duck and foie gras pie**
old-world vegetables cooked with duck juice
 - **Brie from Meaux**
matured with toasted walnuts
 - **Rosé flavored wild strawberries**
light almond meringue, litchi & pear sorbet
- 500 € per person (excluding beverages)
Children's menu: 150 €

Le Jardin Français

- **Lettuce soup**
sea scallops seasoned with oysters
 - **Preserved duck foie gras**
winter fruit chutney
 - **Half-cooked royal langoustines**
yuzu flavored sour cream, remoulade celeriac
and green apple with King Crab
 - **Knife carved beef fillet**
seasoned with caviar from "Sologne"
 - **Brie from Meaux**
matured with toasted walnuts
 - **New Year fireworks**
- 400 € per person (excluding beverages)

Orchestra, dance-floor and DJ will provide entertainment
for this festive evening



At Le Bar du Bristol, festive tapas will be served on December 31st
and the DJ will mix all night long for a memorable jump into 2014.



LE BRISTOL
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