

A collection of approximately 20 small, stylized gold snowflakes scattered across the upper half of the page.

CHRISTMAS BRUNCH

BY JEAN-FRANÇOIS ROUQUETTE

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Christmas Brunch

Buffet of starters, choice of main course, buffet of desserts,
& a glass of Champagne or a Bloody Mary or a non-alcoholic cocktail.

Choice of one main course among:

Morel mushrooms and sage omelet

Black truffle benedict eggs

Crabmeat, flowers, cherry tomatoes, lightly spiced Cardinal sauce

Grilled salmon with black rice, spring onion, sesame gomasio, whipped butter infused with soy & ginger

Roasted venison medallions, parsnips with white chocolate, and diane sauce with lingonberries

Simmental beef fillet with three peppers, mashed potatoes

Beef tartare with herbs, french fries, wild sorrel, crispy onions

Watercress butter risotto, Fontina cheese, and white Alba truffle

Traditionally made penne, black olives, tomatoes, basil, confit lemon

Assortment of cheeses

Desserts: selection of Christmas desserts

210€ per person

The menu may vary slightly depending on product availability

Park Hyatt Paris-Vendôme, 5 rue de la Paix, Paris, Île-de-France, France, 75002
Net price in euros - Tax & service included, the hotel cannot accept payment by check.