

The top half of the page is decorated with approximately 20 small, stylized gold snowflakes scattered across a light cream background.

CHRISTMAS DINNER

BY JEAN-FRANÇOIS ROUQUETTE

24.12.2024



Our Starters

3 special Tarbouriech oysters No. 2, in escabeche with
chive oil

or

Duck foie gras confit in the traditional way, just as my
father loved it, toasted bread

Our Main Courses

Steamed scallops cooked in their Meursault and cardamom
broth, leeks, spring onions & carrots

or

Beef Wellington, duchess potatoes & wild mushrooms

Our Cheese

My selection of 3 cheeses and hazelnut bread Melba:
Aged 18-month Comté/ Echourgnac/ Selles-sur-Cher

Our Desserts

My Black Forest cake

or

Apple tart with caramel and quince

*250€ per person - excluding beverages
(includes 1 glass of Champagne)*

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.