Enter and discover the wonderful world of Shangri-La Hotel, Paris
A delightful experience awaits you for the end-of-year festivities at Shangri-La Hotel, Paris

In the warm and welcoming atmosphere of Prince Roland Bonaparte’s former residence in the heart of Paris, share moments to treasure and fine gastronomy with your friends and family.

Our two-Michelin-starred chef, Christophe Moret, offers guests a wonderful culinary journey, with menus that celebrate French gourmet cuisine during the festive season.

Allow yourself to be transported by the magic of Shangri-La Hotel, Paris.
Beneath its large glass dome, discover La Bauhinia, our contemporary cuisine restaurant that offers a festive gourmet experience.

For further information or reservations: labauhinia.slpr@shangri-la.com or +33 (0)1 53 67 19 91
**DINNER**

A delicious Festive Dinner will be served every evening from the 16th to the 30th of December, offering an immersion in the magic of Christmas. For Christmas Eve, you can enjoy a superb menu created by our Executive Chef Christophe Moret. Lastly, we invite you to welcome the New Year in style, with delicious culinary discoveries.

**BRUNCH**

A Festive Brunch will be served at La Bauhinia from the 1st to the 29th of December.

*Every Sunday, from the 1st to the 29th of December – 128 € per person (excluding drinks)*

To make this festive season one to remember, two exceptional brunches will be served, on the 25th of December and the 1st of January (158 € and 168 € per person respectively, excluding drinks).

**CHRISTMAS AFTERNOON TEA**

For a cosy and comforting afternoon, discover our Afternoon Tea with festive flavours.

*From the 1st of December to the 1st of January - 49 € per person – 90 € for two people*

*Every day at La Bauhinia from 4 pm to 5.30 pm*

*Afternoon Tea will be served in the Lounges on the 24th and 31st of December.*
Festive Dinner
From 16th to 30th December

SEA BASS TARTAR WITH RARE CITRUS FRUIT

COUNTRY-STYLE CHICKEN FOIE GRAS
With morels

SCALLOPS
In a savoury Ginger / Lime broth

COLOVERT DUCK FILET RUBBED WITH PEPPERS AND SPICES
Römertopf, “Grand Veneur” sauce

or

JOHN DORY COOKED FLAT
Spinach with truffled florentine

CHRISTMAS YULE LOG

85 € (Excluding beverages)
Christmas Dinner
Tuesday, 24th December

OYSTERS
With cucumber and caviar jelly

CANDIED DUCK FOIE GRAS
Cocoa / Toasted buckwheat, dashi jelly and smoked daikon

Condrieu « Jardin Suspendu », Domaine Pierre-Jean Villa 2018

PAN-SEARED SCALLOPS
Sweet potatoes and vanilla seeds

Meursault « Les Grands Charrons », Michel Bouzereau 2017

DEER TOURNEDOS ROASTED IN THE PAN
Black truffle potato gratin, gin and genever sauce

Margaux, Brio de Cantenac Brown 2014

TRUFFLED BRIE
With golden brioche

ROASTED PINEAPPLES WITH CHRISTMAS SPICES
Pine tree ice cream, Tahiti vanilla and bergamot condiment

Jurançon Moelleux « Marie-Kattalin », Domaine De Souch 2014

168 € - Excluding beverages
Wine pairing supplement – 84 €
New Year’s Eve Dinner
Tuesday, 31st December

LANGOUSTINES
With a savoury shellfish jelly

SEA BASS CEVICHE
Caviar / Lovage condiment

Sancerre « Chambrates », Domaine Vacheron 2016

COUNTRY-STYLE PHEASANT / FOIE GRAS
Grilled Nori seaweed

TURBOT LOIN
Creamy New Zealand spinach with black truffle

Puligny-Montrachet, Domaine J.M. Boillot 2017

BRESSE CHICKEN FROM ALEXANDRE MAZUIR
Palet celery and celtuce lettuce, Albufera sauce

Saint-Estèphe, Château Haut-Marbuzet 2011 – served in a magnum

CITRUS FRUIT WITH HIBISCUS JELLY
Meringue with hazelnut, lemon / gin / coriander sorbet

Sauternes 1er Cru Classé, Château Suduiraut 2002

CHOCOLATES AND PETITS FOURS

300 € - Excluding beverages
Wine pairing supplement – 92 €
For New Year’s Eve, our Executive Chef, Christophe Moret, and Restaurant Manager, Joseph Desserprix, invite you for an exceptional dinner at the two-Michelin-starred L’Abeille.

For further information or reservations: abeille.slpr@shangri-la.com or +33(0)1 53 67 19 90

Exceptional closure on Tuesday 24th and Wednesday 25th of December, and Wednesday 1st of January
For New Year's Eve, our Executive Chef, Christophe Moret, and Restaurant Manager, Joseph Desserprix, invite you for an exceptional dinner at the two-Michelin-starred L'Abeille.

For further information or reservations: abeille.slpr@shangri-la.com or +33(0)1 53 67 19 90

Exceptional closure on Tuesday 24th and Wednesday 25th of December, and Wednesday 1st of January.
Discover Chef Christophe Moret’s culinary composition, with a menu including eight dishes, in the intimate and elegant atmosphere of the restaurant L’Abeille.
New Year’s Eve Dinner
Tuesday, 31st December

OYSTERS AND SHELLS
IN DELICATE JELLY

SCALLOPS FROM SEINE BAY,
CAULIFLOWER / OSSETRA CAVIAR

BELLE DE FONTENAY POTATOES,
BLACK TRUFFLE

LOBSTER FROM OUR COASTS AND VANILLA,
SWEET POTATOES AND CHESTNUTS

BRESSE CHICKEN FROM ALEXANDRE MAZUIR,
WHITE TRUFFLE, ALBUFERA SAUCE

TRUFFLED BRILLAT-SAVARIN

DAMIEN BLASCO’S CITRUS FRUITS, KALAMANSI SORBET,
CARAMELISED PUFF PASTRY

FROSTED CORSICAN HONEY
PERFUMED LEMON AND EUCALYPTUS

680 € tasting menu - 980 € including beverages
For a unique way to end the year, set off on an authentic culinary journey to the Middle Kingdom, at the Shang Palace, the only Chinese restaurant with a star in the French Michelin Guide. Chef Samuel Lee has created two delicious menus to discover for Christmas and New Year’s Eve.

For further information or reservations: shangpalace.slpr@shangri-la.com or +33(0)1 53 67 19 92.

Open from Monday 23rd to Tuesday 24th of December (special menu on the evening of the 24th)
and Saturday 28th of December in the evening to Wednesday 1st of January 2020 (special menu on the evening of 31st).
Christmas Eve Dinner
Tuesday, 24th December

Deep-fried Gillardeau n°2 oysters topped with caviar

Crystal pork knuckles with foie gras and black vinegar

Marinated tuna fillet with sesame wasabi dressing

Shanghaiese pork buns with king crab meat

Siu mai with black truffle

Beetroot dumpling with pork, shrimp and Chinese chive

Scallop dumpling with spinach

Roasted Peking duck and rice pancakes

Blue lobster with coconut and curry Hong Kong-style

Sautéed wagyu beef with black truffle

Almond jelly with fresh fruit and basil seeds

Tasting Menu - 238 € per person - excluding drinks
Menu proposed to the whole table
New Year’s Eve Dinner
Tuesday, 31st December

Deep-fried Gillardeau n°2 oysters topped with caviar
Barbecue Iberian pork
Marinated duck foie gras served with leek pancakes

Shanghainese pork buns with king crab meat
Siu mai with black truffle
Scallop and shrimp dumpling with caviar
Vegetable and mushroom dumplings

Roasted Peking duck and rice pancakes

Langoustines from Brittany wok fried with three peppers, ginger and spring onions

Sautéed wagyu beef with black truffle

Mango pudding and crispy peanut dumpling

Tasting Menu – 350 € per person - excluding drinks
Menu proposed to the whole table
Welcome to Le Bar Botaniste, a tribute to Prince Bonaparte’s passion for botany. Head Barman Clément Emery, an experienced mixologist, invites you to discover his menu of unique and surprising signature cocktails, in an intimate setting with touches of Napoleonic style.

To celebrate the New Year in style, Clément invites you for cocktails and a DJ set on Tuesday 31st of December.
Welcome to Le Bar Botaniste, a tribute to Prince Bonaparte's passion for botany. Head Barman Clément Emery, an experienced mixologist, invites you to discover his menu of unique and surprising signature cocktails, in an intimate setting with touches of Napoleonic style. To celebrate the New Year in style, Clément invites you for cocktails and a DJ set on Tuesday 31st of December.
In the exceptional setting of our Reception Areas, listed as historical monuments, spaces are available to hire for your corporate events and private functions, for a memorable experience and the gourmet cuisine of our Chef Christophe Moret.

Offer valid from the 1st of December 2019 to the 15th of January 2020.
For further information or reservations: events.slpr@shangri-la.com or +33(0)1 53 67 19 38.
STARTER

CANDIED DUCK FOIE GRAS WITH SANGRIA FLAVOUR, TOASTED BRIOCHÉ

or

SCALLOPS FROM OUR COASTS MARINATED IN A THIN CITRUS FRUIT JELLY WITH PEPPERS

or

TARTARE OF LANGOUSTINES FROM SUMMER ISLE, CAVIAR FROM AQUITAINE

FISH

ROASTED CROAKER BACK WITH PUMPKIN / VANILLA, AND YUZU BUTTER

or

GRILLED SEA BASS WITH BABY SPINACH AND TRUFFLE TOMATOES
MEAT

ROSSINI-STYLE DUCK BREAST FILLET,
MACAIRE POTATOES WITH HERBS AND “PÉRIGUEUX SAUCE”

or

DEER TOURNEDOS WITH SPICES, RED CABBAGE AND
BEETROOT COOKED “EN PAPILLOTE”, PEPPER SAUCE

CHEESE

ASSORTMENT OF 3 CHEESES FROM OUR FRENCH
“MAÎTRE FROMAGER” WITH SALAD AND VARIED BREAD

DESSERT

CHRISTMAS SPHERES

Lunch: starter, main course and dessert, wine and mineral waters
(on the basis of one bottle for 3 persons), coffee, tea and mignardises – 190 € per person.

Dinner: starter, 2 main courses, cheese and dessert, wine and mineral waters
(on the basis of one bottle for 3 persons), coffee, tea and mignardises – 250 € per person.

Please make a single choice for all guests.
This winter, recharge your batteries at Chi, The Spa, with our new Chi-Kung massage. This rare ancestral technique, based on Traditional Chinese Medicine, improves the circulation and balance of vital energy in the meridians.

This method of control, regulation and regeneration helps preserve health, calmness and your original Chi.

60 minutes – 230 €
90 minutes – 310 €
Treatment available on reservation only
For more information or reservations: Chi.Paris@shangri-la.com or +33 (0)1 53 67 19 78.
**GIFT CARDS**

For the end-of-year celebrations, treat your friends and family with gift cards from Shangri-La Hotel, Paris! There are many options to choose from, such as a magical overnight stay in one of our rooms or suites, a moment of total relaxation at Chi, The Spa, or a cocktail at the welcoming Le Bar Botaniste. For food lovers, choose a journey for the senses, with a dinner at the two-Michelin-starred restaurant L’Abeille, a meal at Shang Palace, the only Chinese restaurant with a Michelin star in France, or a delicious brunch at La Bauhinia.

*Gift cards can be directly ordered at the hotel reception or on our website: https://www.shangri-la.com/fr/paris/shangrila/gift-card/purchase The General Terms of Sale are available on the website.*

**THE CHRISTMAS SHOP**

This year, the Christmas Shop will be located in the intimate setting of Le Boudoir, at the entrance of the residence. Discover irresistible treats, such as chocolate-coated truffles, crispy pralines and delicious panettone. Find a gift to treat yourself or a loved one.

*Open from the 4th of December 2019 to the 10th of January 2020 inclusive.*