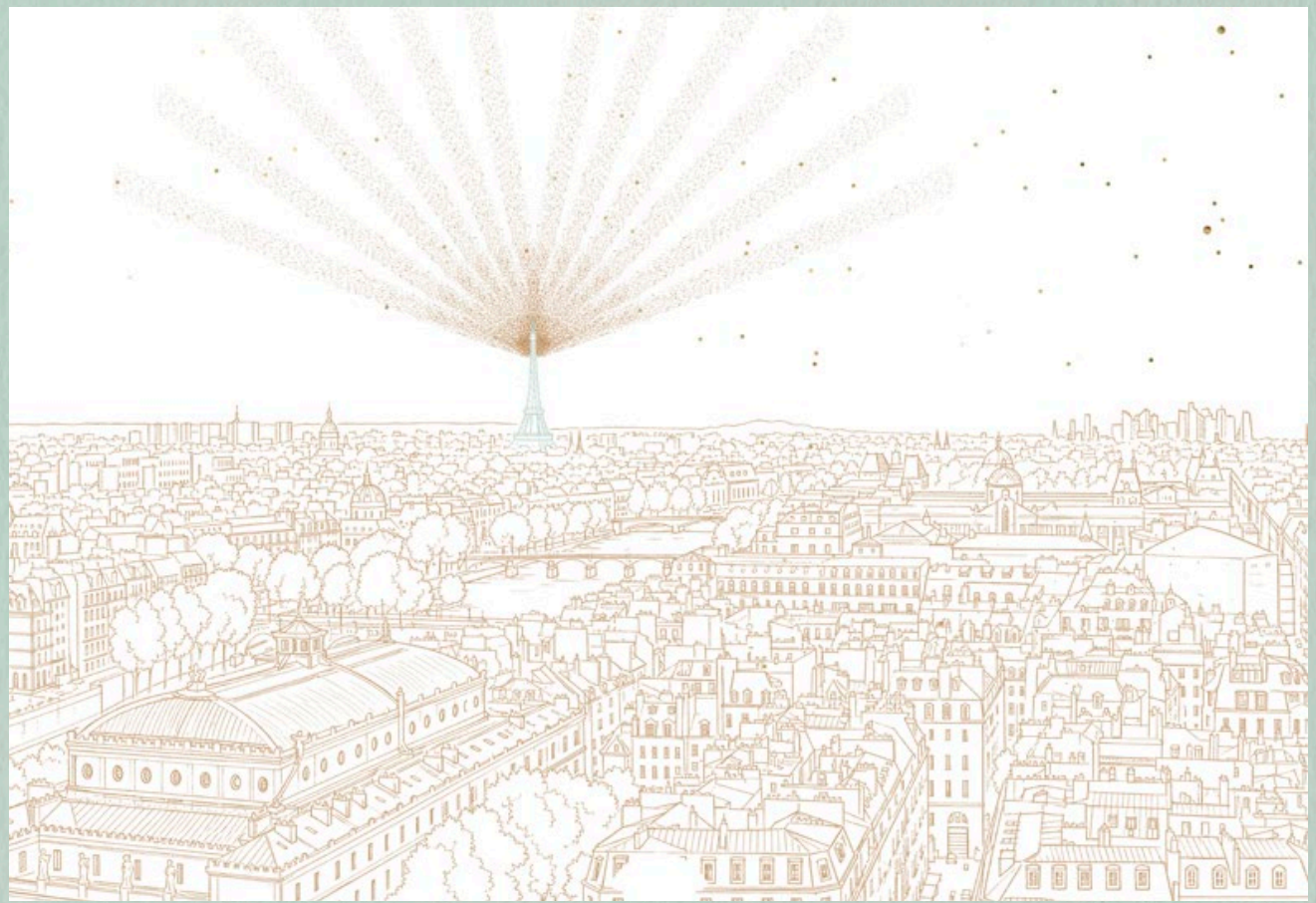
UNFOLDING WONDERS



MANDARIN ORIENTAL
PARIS

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THE SIGNATURE YULE LOG

Available from 21 to 27 December 2026
at the Cake Shop at Mandarin Oriental, Paris

To celebrate Christmas, the hotel unveils an exclusive creation: L'Impériale Yule Log.

Inspired by the rich traditions of Chinese culture, this year's festive Yule Log at Mandarin Oriental, Paris celebrates good fortune, prosperity and longevity. Created by Pastry Chef Julien Dugourd, L'Impériale is a confection that evokes a sense of discovery and wonder. Its design pays tribute to traditional handcrafted tassels, delicately made from lustrous silk threads. Like the pastry itself, each tassel is the result of meticulous craftsmanship, brought to life through the skill and passion of dedicated artisans.

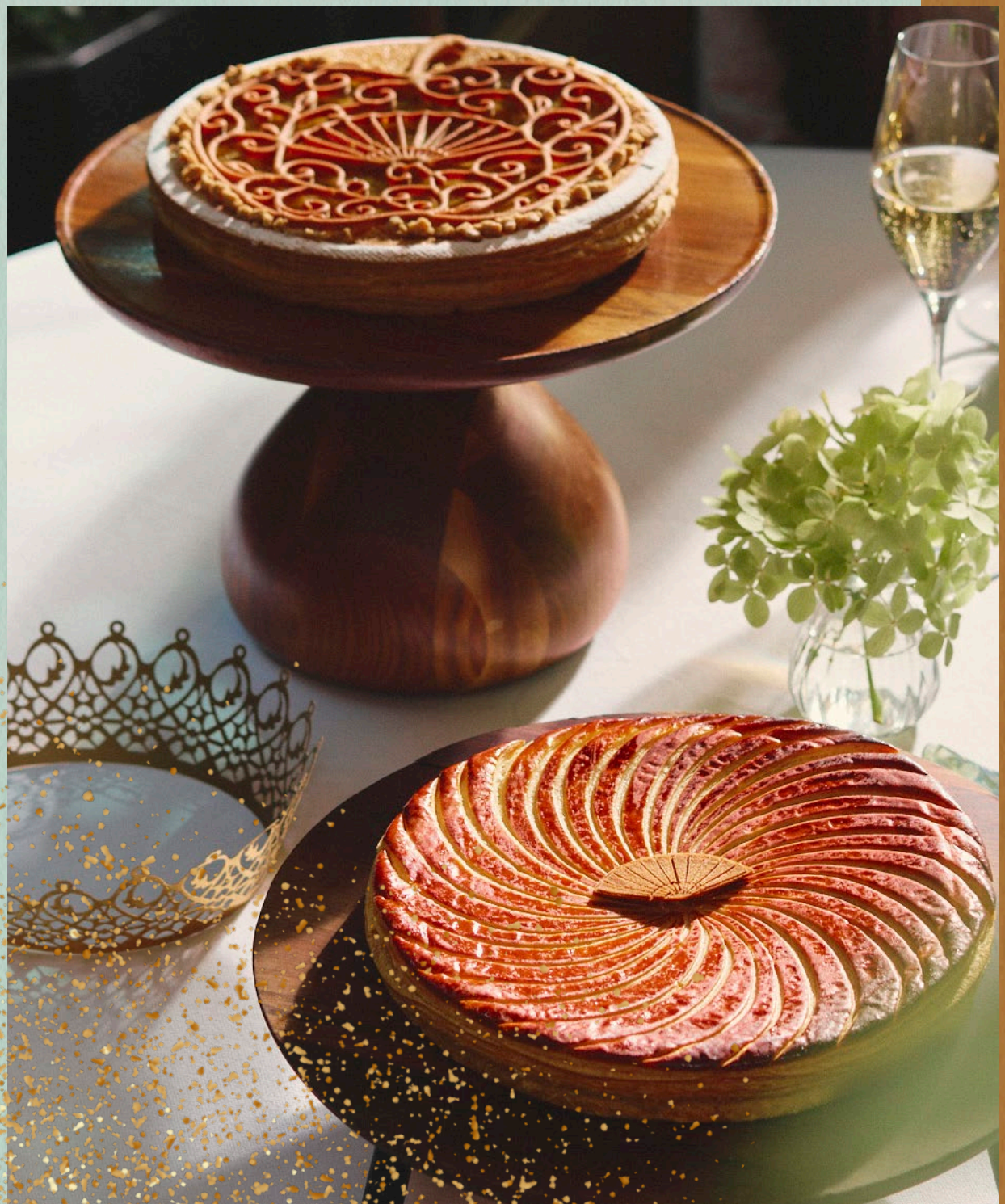
Composition of L'Impériale Yule Log :

Sesame seed crisp
Madeleine biscuit
Clementine marmalade
Mandarin and jasmine cream
Black sesame praline
Vanilla mousse

Serves 6 to 8 people. Price: EUR 98
Availability: 150 pieces
Pre-orders: from 1 November to 24 December 2026, 72 hours in advance
Collection: from 21 to 27 December 2026
Collection point: Cake Shop, open from 8 am to 8 pm

ORDER





SIGNATURE KING CAKES

Available from 4 to 31 January 2027 at the Cake Shop at Mandarin Oriental, Paris

For this new edition, the Chef presents an original creation centred around apple and hazelnut, alongside the traditional King Cake.

Apple is a fruit that Chef Julien Dugourd particularly enjoys working with for its freshness and versatility. He wants to showcase it in its purest form by placing a whole apple at the heart of the king cake, imagining a second layer around it featuring lightly caramelised apple and hazelnut frangipane. Both generous and refined, this signature creation enhances the traditional King Cake without replacing it.

Composition of La Pommeraie King Cake :

Puff pastry
Hazelnut frangipane
Caramelised apple

Composition of L'Intemporelle King Cake :

Puff pastry
Almond frangipane

Each king cake serves 6 to 8 people
Price: La Pommeraie: EUR 75, L'Intemporelle: EUR 65
Availability: 150 pieces of each
Pre-orders: from 14 December 2026 to 28 January 2027, 72 hours in advance
Collection: from 4 to 31 January 2027
Collection point: Cake Shop, open from 8 am to 8 pm
Available by the portion

ORDER

FESTIVE AFTERNOON TEA

From Monday, 23 November 2026
to Sunday, 3 January 2027

Inspired by the Christmas market,
this festive teatime combines savoury and sweet delights,
served in three courses.

Churros with caviar
Ham & truffle black sesame pretzel
Foie gras with mulled wine

*

Lychee granita & champagne sorbet

*

Signature gingerbread
Mont-Blanc
Black Forest

EUR 78 per person, including a hot drink
EUR 98 with a glass of champagne





CHRISTMAS DINNER

Thursday, 24 December 2026

The "Tartelettes"
Wagyu
Langoustine
Black truffle

*

Foie gras royale & quince

*

Flambéed scallops with Cognac

*

John Dory, lovage beurre blanc
or
Poularde, thyme jus & chestnuts

*

Black mandarin

Reservations from 7 pm to 9.30 pm
Single menu available for the evening
EUR 298 per person (excluding drinks)
EUR 150 for children aged 8 to 12
Live music throughout the evening

100% prepayment required. Cancellation fees will be charged in full if cancelled within 10 days of the date.

BOOK A TABLE



VEGETARIAN CHRISTMAS DINNER

Thursday, 24 December 2026

The "Tartelettes"
Beetroot & Aged Vinegar
Butternut Squash & Sage
Leek & Truffle

*

Cauliflower royale & hazelnut

*

Cognac-flambéed turnips

*

Stuffed savoy cabbage, chestnuts
& thyme-infused vegetable jus

*

Black mandarin

Reservations from 7 pm to 9.30 pm
Single menu available for the evening
EUR 298 per person (excluding drinks)
EUR 150 for children aged 8 to 12
Live music throughout the evening

100% prepayment required. Cancellation fees will be charged in full if cancelled within 10 days of the date.

BOOK A TABLE

NEW YEAR'S EVE DINNER

Thursday, 31 December 2026

The "Tartelettes"
Wagyu
Langoustine
Truffle

*

Scallops & black truffle

*

Lobster and foie gras ravioli

*

Seabass, shellfish with caviar
& champagne jus

*

Beef fillet Rossini, truffle jus

*

Chocolate cloud

*

Citrus impressions

Reservations from 7 pm to 9.30 pm
Single menu available for the evening
EUR 498 per person (excluding drinks)
EUR 250 for children aged 8 to 12
Live music throughout the evening

100% prepayment required. Cancellation fees will be charged in full if cancelled within 10 days of the date.

BOOK A TABLE



VEGETARIAN NEW YEAR'S EVE DINNER

Thursday, 31 December 2026

The "Tartelettes"
Beetroot – aged vinegar
Butternut squash – sage
Leek & truffle

*

Celeriac ravioli, mushrooms & truffle
vin jaune sauce

*

Braised endive, fondant potato
& champagne sauce

*

Truffled parsnip

*

Stuffed savoy cabbage, chestnuts
& thyme-infused vegetable jus

*

Chocolate cloud

*

Citrus impressions

Reservations from 7 pm to 9.30 pm
Single menu available for the evening
EUR 498 per person (excluding drinks)
EUR 250 for children aged 8 to 12
Live music throughout the evening

100% prepayment required. Cancellation fees will be charged in full if cancelled within 10 days of the date.

BOOK A TABLE





WINTER BRUNCH

From Sunday, 29 November 2026
to Sunday, 27 December 2026

Assorted pastries

*

Starters to share

Four-spice floating egg
Butternut squash tart with aged Comté
Scallops & bergamot
Leeks, truffle vinaigrette
Celeriac & truffle ravioli, woodland broth

*

Main Courses

Duck à l'orange
or
Roasted pollack

*

Side dish to share

Smoked potato
& celeriac gratin
Mesclun salad

*

Dessert Buffet

Signature sweet selection

Reservations from noon to 2.30 pm
Single menu
Price: EUR 165 per person (including water and hot drinks)
EUR 95 for children aged 8 to 12

100% prepayment required. Cancellation fees will be charged in full if cancelled within 10 days of the date.

BOOK A TABLE



VEGETARIAN WINTER BRUNCH

From Sunday, 29 November 2026
to Sunday, 27 December 2026

Assorted pastries

*

Starters to share

Four-spice floating egg
Butternut squash tart with aged Comté
Leeks, truffle vinaigrette
Celeriac & truffle ravioli, woodland broth

*

Main Course

Stuffed cabbage, chestnuts
& thyme-infused vegetable jus

*

Dessert Buffet

Signature sweet selection

Reservations from noon to 2.30 pm
Single menu
Price: EUR 165 per person (including soft drinks and hot drinks)
EUR 95 for children aged 8 to 12

100% prepayment required. Cancellation fees will be charged in full if cancelled 10 days before the date.

BOOK A TABLE

CHRISTMAS & NEW YEAR'S BRUNCHES

Friday, 25 December 2026
& Friday, 1 January 2027

Starters

Floating egg with caviar
A Celebration of Shellfish
(Crab & caviar / Oysters / King prawn /
Scallop / Whelks & Periwinkles)
Foie gras ravioli, root vegetable broth

*

Main Courses

Roasted guinea fowl, vin jaune sauce
or
Monkfish meunière & shellfish

*

Side Dish to Share

Potato mousseline,
truffled glazed vegetables

*

Dessert Buffet

Pastry crown
Signature sweet selection

Reservations from noon to 2.30 pm
Single menu
EUR 235 per person (including water and hot drinks)
EUR 120 for children aged 8 to 12
Live music

100% prepayment required. Cancellation fees will be charged in full if cancelled within 10 days of the date.

BOOK A TABLE



VEGETARIAN CHRISTMAS & NEW YEAR'S BRUNCHES

Friday, 25 December 2026
& Friday, 1 January 2027

Starters

Floating egg with truffle
Leeks, truffle vinaigrette
Butternut squash tart, aged Comté
Celeriac & truffle ravioli, woodland broth

*

Main Courses

Braised endive, fondant potato
& champagne sauce
or
Stuffed savoy cabbage, chestnuts
& thyme-infused vegetable jus

*

Dessert Buffet

Pastry crown
Signature sweet selection

Reservations from noon to 2.30 pm
Single menu
EUR 235 per person (including water and hot drinks)
EUR 120 for children aged 8 to 12
Live music

100% prepayment required. Cancellation fees will be charged in full if cancelled within 10 days of the date.

BOOK A TABLE





PRIVATE DINNERS

From Monday, 23 November 2026
to Sunday, 31 January 2027

Mandarin Oriental, Paris invites you to celebrate
the magic of the Festive Season with your teams or clients,
in the elegance and privacy of its exclusive private spaces.

"Celebrations" Menu
imagined by our chefs
Nina Haradji and Julien Dugourd

Carpaccio of scallops & caviar Bay leaf oil
or
Sweet and sour leeks & truffle

*

Roasted meagre & root vegetables
Seasoned beurre blanc
or
Touzain family poultry
Chestnut jus & truffle mousseline

*

Black Forest cake
or
Hazelnut vanilla dessert

Price: EUR 145 per person, excluding drinks (from 15 to 80 persons)
Reservations 72 hours in advance
Private hire fees apply to the Salons,
Camélia and Sur Mesure, in addition to the menu price.

Contact:
Tel : +33 1 70 98 70 28
MOPAR-Events@mohg.com

BAR 8

From Monday, 23 November 2026
to Sunday, 3 January 2027

Festive Tapas Trio
with a glass of champagne
or a cocktail

Truffle croque-monsieur
Caviar & salmon blinis
Aged Comté gougère

*

Vegetarian option

Truffle croque-monsieur
Leeks & truffle vinaigrette
Aged Comté gougère

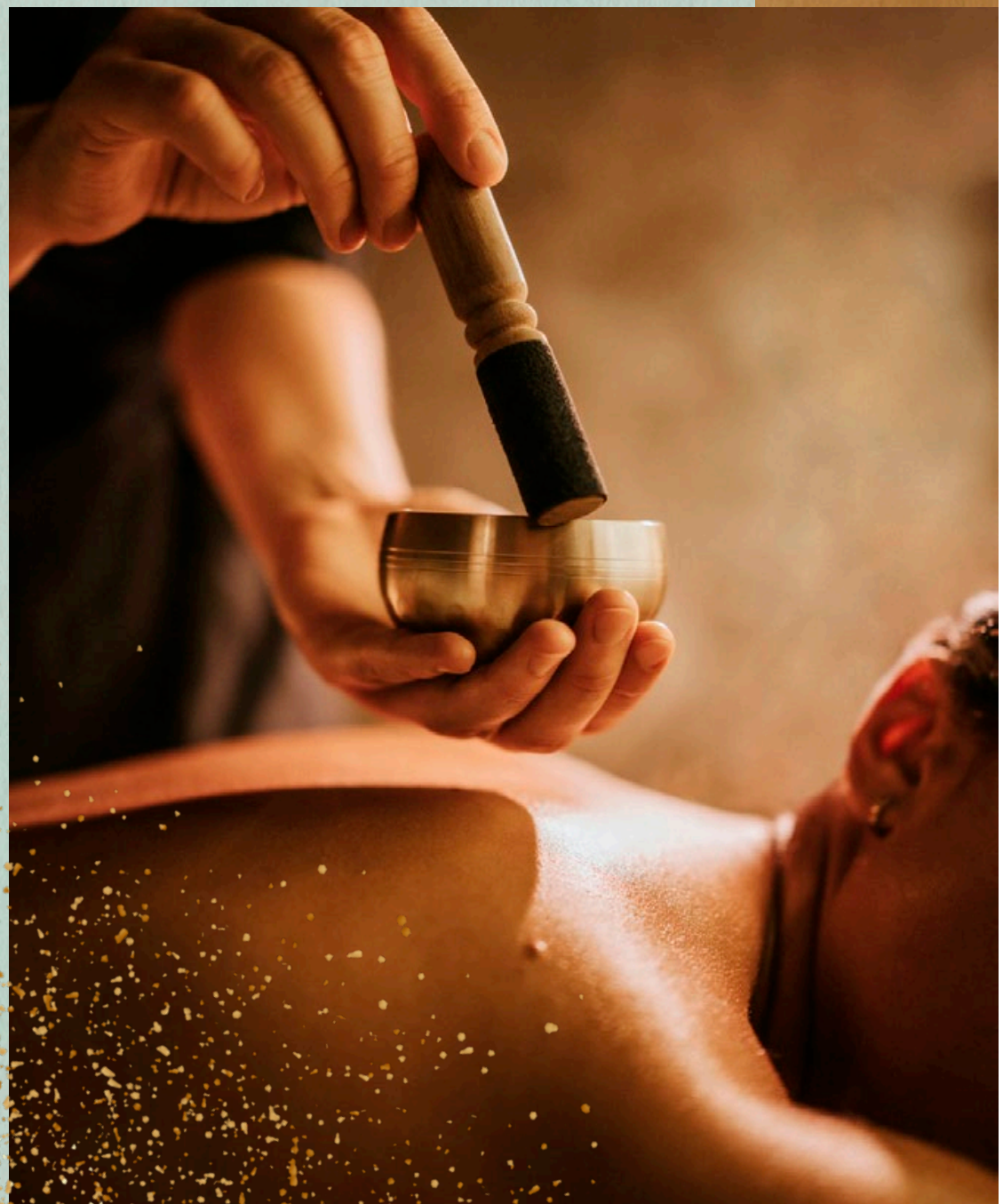
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Festive Cocktails

Selection of four seasonal cocktails,
served with or without alcohol



EUR 68 per person
No reservation required, from noon to 11 pm
DJ set on the evening of 31 December



WINTER WELLNESS RETREAT AT THE SPA

From 1 December 2026 to 31 January 2027

This winter, let yourself be enveloped in a wellness experience at the heart of Mandarin Oriental, Paris. Designed to warm the body, soothe the mind and offer a true moment of escape, this ritual invites you to slow down and savour every moment.

Your experience begins in the hammam, where soothing warmth blends with delicate notes of pine and eucalyptus, evoking the comforting atmosphere of winter.

Continue with a whirlpool bath adorned with rose petals and essential oils, a true invitation to unwind. A carefully selected herbal infusion, accompanied by macarons, extends this indulgent interlude.

Finally, enjoy a fully customisable 90-minute massage, tailored to your needs, creating a unique experience that combines deep relaxation with a harmonious sense of wellbeing.

2 hours 30 minutes – EUR 450 for one guest
EUR 850 for two guests

BOOK NOW

GIFT CARDS

For Christmas, treat your loved
ones with a Mandarin Oriental gift card,
allowing them to choose
from a wide range of experiences:
Spa treatments, dinner at the restaurant,
a dream stay and much more.

Our gift cards are available
from the Reception and Spa teams or online.

BOOK NOW



CONTACTS

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