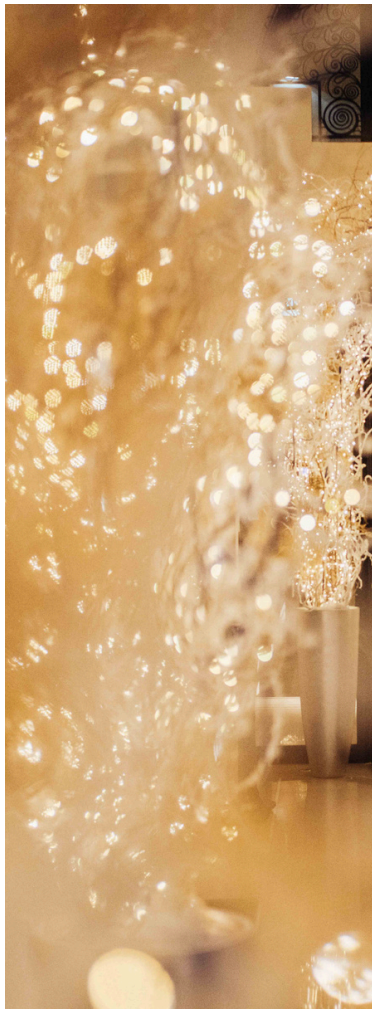
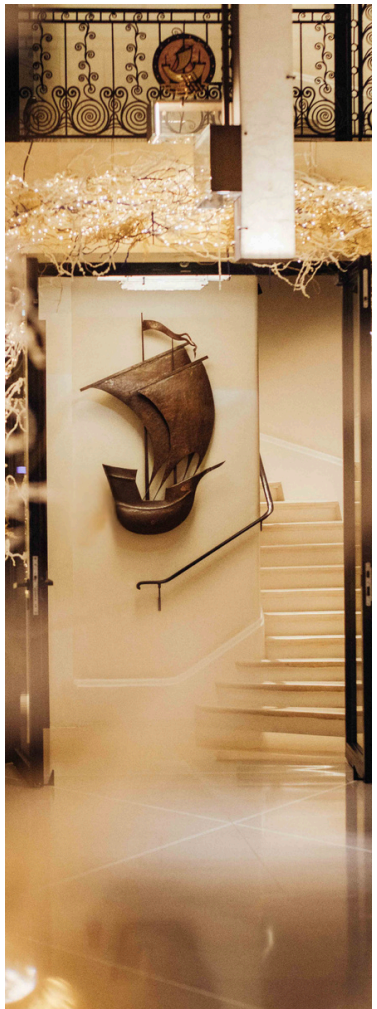
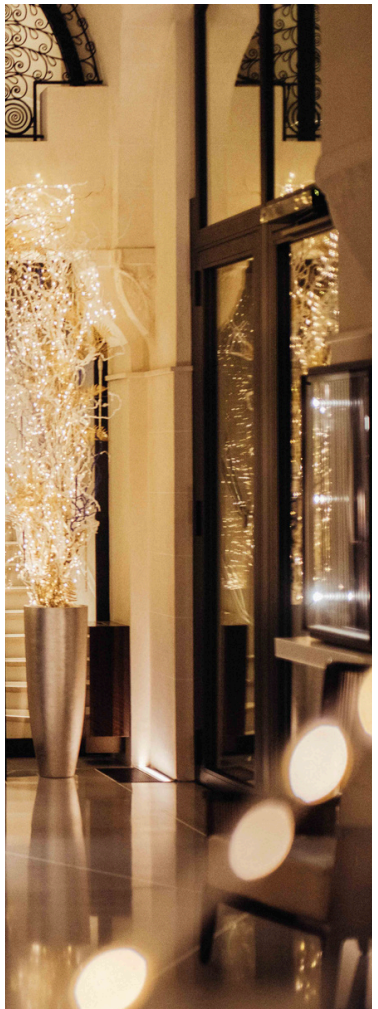
THE FESTIVE SEASON
MANDARIN ORIENTAL LUTETIA, PARIS







Mandarin Oriental
LUTETIA, PARIS





THE HOLIDAY SEASON

Since 1910, Mandarin Oriental Lutetia, Paris has embodied the art of living of Saint-Germain-des-Prés.

This festive season, the hotel embraces Mandarin Oriental's *Unfolded Moments* philosophy, inviting guests to experience the holidays one moment at a time.

A warm welcome. A beautifully prepared table. A cherished tradition shared with loved ones. A thoughtful gift, chosen with care. Like each fold of the Mandarin Oriental fan, every gesture unfolds naturally into the next, creating a collection of moments to remember.

Rooted in the spirit of the Left Bank, the season comes to life through Parisian traditions, flavours and craftsmanship, from festive tea time and seasonal creations to celebratory menus and joyful gatherings.

An invitation to gather, savour and celebrate the season in the heart of Paris.

CHRISTMAS AFTERNOON TEA AT SALON SAINT-GERMAIN

Beneath the colourful glass roof of Salon Saint-Germain, winter settles gently on the Left Bank. Our seasonal Afternoon Tea unfolds through a collection of sweet and savoury creations inspired by the flavours of winter.

From delicate savoury bites to comforting seasonal treats and a steaming hot chocolate, each element invites guests to slow down, linger a little longer and savour a moment of togetherness in the heart of Paris.

Menu highlights

Mini lobster roll brioche
Foie gras, pear and gingerbread lollipop
Scones with spiced citrus jam
Smoked vanilla ice cream with speculoos
Hot chocolate

Every weekend from 21 November 2026 to 3 January 2027
3pm to 6pm

€90 per person
€110 per person with a glass of Champagne





HOLIDAY BRUNCH AT BRASSERIE LUTETIA

In the Art Deco setting of Brasserie Lutetia, festive Sundays centre around a generous buffet designed for sharing. Signature dishes and seasonal favourites come together in a celebration of conviviality and French craftsmanship.
A leisurely invitation to reconnect with family and friends while embracing the vibrant atmosphere of Saint-Germain-des-Prés.

Menu highlights

Seafood selection
Fish en croûte
Beef Wellington carved in the dining room
Bresse Turkey
Scallop Casserole
Seasonal desserts

Every Sunday from 22 November 2026 to 3 January 2027
12pm to 3pm

€155 per person
€95 for children under 12



CHRISTMAS CELEBRATIONS
BRASSERIE LUTETIA & SALON SAINT-GERMAIN

Chef Patrick Charvet invites you to celebrate Christmas through a selection inspired by French festive traditions. Carefully chosen seasonal ingredients are brought together in a menu designed to be enjoyed at a relaxed pace, revealing familiar flavours through thoughtful craftsmanship and contemporary refinement.

Starter
Semi-cooked duck foie gras marbled with saltimbanque-style Christmas spices

Main Courses
Puff pastry with scallops and langoustines, leek fondue, lobster sauce and hints of anise

Royal veal galantine with Jerusalem artichokes, chestnuts and hazelnuts

Dessert
Signature Yule Log by Pastry Chef Nicolas Guercio

24 December Dinner & 25 December Lunch

Starter €34 | Main courses €54 and €49 | Desserts €18



NEW YEAR'S EVE CELEBRATIONS AT BRASSERIE LUTETIA

As the year draws to a close, Brasserie Lutetia presents a six-course journey designed to unfold one discovery after another. From the first maritime flavours to the final pastry creations, each course reveals a new expression of the culinary craftsmanship that defines the celebration.

New Year's Eve Menu

Amuse-Bouche
Herbal Freshness with Yuzu

Starter
Crab Meat, Invigorating Emulsion

First Course
Turbot with Camus Artichokes and Black Truffle

Second Course
Chalosse Chicken, Winter Vegetables, Verbena Sauce

Pre-Dessert

Dessert
Signature Yule Log by Pastry Chef Nicolas Guercio

VEGAN New Year's Eve Menu

Amuse-Bouche
Herbal Freshness with Yuzu

Starter
Umeboshi Beetroot and Blueberry Origami

First Course
Artichoke Salad with Black Truffle

Second Course
Caravanserai of Winter Vegetables and Puffed Grains

Pre-Dessert

Dessert
Vegan Pavlova with Exotic Fruits

31 December Dinner
Six-course menu
€280 per person, excluding beverages



NEW YEAR'S EVE CELEBRATIONS AT SALON SAINT-GERMAIN

Beneath the colourful glass canopy created by artist Fabrice Hyber, Salon Saint-Germain welcomes the arrival of the New Year in an atmosphere that is both elegant and convivial. Guests are invited to enjoy the evening at their own pace with seasonal à la carte creations, while live jazz accompanies the celebration throughout the evening.

31 December Dinner

New Year's Eve Selection

Starter
Crab Meat, Invigorating Emulsion

First Course
Turbot with Camus Artichokes and Black Truffle

Second Course
Chalosse Chicken, Winter Vegetables, Verbena Sauce

Dessert
Signature Yule Log by Pastry Chef Nicolas Guercio

Vegan New Year's Eve Selection

Starter
Umeboshi Beetroot and Blueberry Origami

First Course
Artichoke Salad with Black Truffle

Second Course
Caravanserai of Winter Vegetables and Puffed Grains

Dessert
Vegan Pavlova with Exotic Fruits

Starters €37 | First Course €56 | Second Course €53 | Desserts €18

Live Jazz Band
7pm to midnight





THE SIGNATURE YULE LOG

Designed to be the centrepiece of your festive table, the hotel's signature Yule Log reimagines a beloved tradition through the shape of a wreath. Every detail reflects the craftsmanship and creativity behind the season's celebrations.
A signature creation designed to be shared and enjoyed together during festive gatherings.

Pecan biscuit
Pear confit
Fresh pear brunoise
House-made pecan praline
Vanilla mousse
White chocolate decorations

€135 | Serves 8 to 10

Available for pre-order at laboutique.hotellutetia.com



THE GALETTE DES ROIS

For Epiphany, tradition meets contemporary pastry craft in a distinctive galette des rois. Beneath the golden layers of this laminated brioche, delicate almond notes unfold with every slice.

At its centre, a golden Mandarin Oriental fan charm awaits discovery, extending the ritual of sharing.

Flaky brioche
Light almond frangipane
Almond milk
Orgeat syrup

€88 | Serves 8

Available for pre-order at laboutique.hotellutetia.com



NEW YEAR'S EVE CELEBRATIONS AT BAR JOSÉPHINE

As midnight approaches, Bar Joséphine becomes one of the Left Bank's most vibrant gathering places. Beneath its iconic frescoes, signature cocktails, seasonal creations and music set the tone for the final hours of the year. A moment to gather, celebrate and welcome the year ahead in a distinctly Parisian setting.

Signature cocktails
Seasonal bites
DJ set until 1am

PLEASE CONTACT US
FOR FURTHER INFORMATION

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