



MANDARIN ORIENTAL
PARIS

HAPPY
FESTIVE SEASON
2025



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EXCEPTIONAL PASTRIES
BY CHEF JULIEN DUGOURD





YULE LOG

To celebrate the holiday season, the Palace unveils an exclusive creation: La Bûche Couture. Inspired by the sketches exhibited on the hotel's fourth floor, where the elevator opens onto a gallery as discreet as it is inspiring, this exceptional and indulgent dessert represents a delicate encounter between the worlds of haute pâtisserie and haute couture.

From the very first bite, the magic unfolds. A smooth and enveloping vanilla mousse recalls the perfect drape of a precious fabric. At the heart, a surprise awaits: a praline centre with roasted nuts, bringing contrast and character, much like a couture detail that catches the eye. The interplay of textures, delicate crispness, generous creaminess, and refined melt-in-the-mouth softness, creates a harmonious and expertly composed tasting experience. A satin glaze, reminiscent of the luxurious silks used in couture houses, completes the vision of our Pastry Chef.

La Bûche Couture, serving 6 to 8 people, will be available from 21 to 26 December 2025 at the Cake Shop of Mandarin Oriental, Paris. It will be sold at €140 per piece, with orders required 72 hours in advance, starting from 1 December 2025.

An individual version will also be available at €20 per piece from 12 to 31 December 2025.

For information and orders:
+33 (0)1 70 98 74 00 or mopar-camelia@mohg.com



WINTER AFTERNOON TEA

Consulting Pastry Chef Julien Dugourd celebrates indulgence with a Winter Afternoon Tea in partnership with Editions de Parfums Frédéric Malle, served in the cosy setting of Camélia restaurant. This seasonal experience includes a hot beverage of your choice along with an exclusive selection of festive delights inspired by the fragrances:

Eau de magnolia: lemon, bergamot, grapefruit

Portrait of a Lady: Rose

*Cologne Bigarade: orange blossom
Music for a while: pineapple, vanilla,
Musc Ravageur: bergamot, mandarin.*

The Afternoon Tea will be available at Camélia restaurant from 24 november 2025 to 31 January 2026, priced at €70 per person.

For information and reservations:
+33 (0)1 70 98 74 00 or mopar-camelia@mohg.com



★ A WONDERFUL EPIPHANY

Mandarin Oriental, Paris celebrates the warm, family spirit of Epiphany around a cherished New Year tradition: the King Cake.

Crafted by Consulting Pastry Chef Julien Dugourd, this delicious creation pays tribute to tradition while offering a refined twist: a delicate touch of honey harvested from the hotel's own beehives, infusing the cake with soft, floral notes.

While classically round in shape, the King Cake features a striking surface design: a honeycomb pattern inspired both by the Palace's iconic entrance gates and the geometric structure of a beehive, a poetic nod to the honey used in the recipe.

The King Cake, serving 6 to 8 people, will be available from 3 to 31 January 2026, at the Cake Shop of Mandarin Oriental, Paris.

It will be priced at €69 per piece and available by pre-order with 48 hours' notice. An individual version will also be offered at €12 per piece.

For information and orders: +33 (0)1 70 98 74 00 or mopar-camelia@mohg.com

CHEF NINA HARADJI'S
REFINED FESTIVE MENUS

[BOOK YOUR TABLE](#)



CHRISTMAS EVE MENU

WEDNESDAY 24 DECEMBER 2025

Parsley snail in puff pastry
Crab & Caviar tartlet
Hibiscus Foie gras

-
Scallops & celery with truffle

-
Langoustine ravioli with root vegetable consommé

-
John Dory with laurel, beurre blanc with lemon caviar

-
Capon with truffled butter, pomme dauphine & glazed turnip
hazelnut & chestnut juice

-
Christmas Yule Log hazelnut praline & Oolong tea

-
Mignardises

Tasting menu
€288 per person



VEGETARIAN CHRISTMAS EVE MENU

WEDNESDAY 24 DECEMBER 2025

Vegan oyster

Pomme soufflée

Beetroot tartlet & balsamic vinegar

-
Salt-crusted celery carpaccio with pear &
black cardamom oil

-
Vegan ravioli, root vegetable consommé

-
Truffled mushrooms in Dutch pot

-
Butternut and chestnut risotto with roasted
Piedmont hazelnut

-
Christmas Yule Log hazelnut praline & Oolong
tea

-
Mignardises

Tasting menu
€288 per person

NEW YEAR'S EVE MENU

WEDNESDAY 31 DECEMBER 2025

Live band during dinner
on 31 December at Camélia

Pomme soufflée with caviar
Poached oyster, mushrooms foam
Hibiscus Foie gras

-
Glazed langoustine quenelle, cauliflower & caviar

-
Pan-fried foie gras, blue lobster and shellfish broth

-
Turbot, shellfish & vegan oyster

-
Sliced Wagyu beef, reduced juice with yuzu

-
Exotic pre-dessert

-
Chocolate blackcurrant

-
Mignardises

Tasting menu
€488 per person



VEGETARIAN NEW YEAR'S EVE MENU

WEDNESDAY 31 DECEMBER 2025

Vegan oyster
Pomme soufflée
Beetroot tartlet & balsamic vinegar

-
Salt-crusted celery carpaccio with pear &
black cardamom oil

-
Vegan ravioli, root vegetable consommé

-
Truffled mushrooms in Dutch pot

-
Butternut and chestnut risotto with roasted
Piedmont hazelnut

-
Exotic pre-dessert

-
Chocolate blackcurrant

-
Mignardises

Tasting menu
€488 per person

CHRISTMAS
AND NEW YEAR
BRUNCH

25 DECEMBER 2025
AND 1st JANUARY 2026

Activities for children and a visit from
Santa Claus during brunch on 25 December

Crown to share

-

Truffle white omelet

Langoustine carpaccio marinated in
citrus fruit & fresh herbs

Beetroot hibiscus & caviar

Truffle leeks in vinaigrette

-

Scallops coulubiach, beurre blanc

Or

Duck croffle with orange sauce

-

Pan-fried glazed vegetables & black
truffle

-

Dessert buffet by Julien Dugourd

€220 per person



PRIVATE DINNERS CREATED BY OUR CHEFS

Your private events signed by Chef Nina Haradji and Pastry Chef Julien Dugourd, can be organized in our meeting rooms or in our Restaurants Camélia and Sur Mesure.



Festive offer in our meeting rooms:
5-course menus at €250 per person
(with a glass of champagne, mineral water, and coffee).

Additionally, we offer:
3 canapé pieces for the aperitif at €18 per person
and wine pairings starting at €100 per person.

ENCHANTED ATMOSPHERE AT BAR 8

Join us at bar 8 for an unforgettable New Year's Eve in a stunning and sophisticated setting. The large central bar will be the heart of the evening, showcasing the craftsmanship of our talented bartenders.

A DJ will keep the atmosphere lively until the early hours. Savour our exclusive "Éclats de Caviar" tasting menu, priced at €72 per person.

The menu features: one crab dim sum with caviar, one a caviar nugget, and a caviar bight, all perfectly paired with a glass of vintage Louis Roederer Champagne.





WINTER RETREAT AT THE SPA

This winter, indulge in a soothing escape at Mandarin Oriental, Paris. Experience a warm ritual designed to relax your body, calm your mind and awaken your senses.

Start your experience in the hammam, where the warm steam is infused with the woody scent of pine and the refreshing notes of eucalyptus, a fragrant journey inspired by the festive season.

Continue with a whirlpool bath infused with rose petals and essential oils, offering complete relaxation. Enjoy a comforting herbal infusion served alongside delicate macarons.

Complete your experience with a personalised 1 hour 30-minute massage, perfectly crafted to release tension and restore balance.

This 2-hour 30-minute offer is priced at €450 per person, or €850 for two people.

It is available from 1 December 2025 to 31 January 2026.

[BOOK A TREATMENT](#)

GIFT CARDS

Surprise your loved ones with a present they will never forget.

Beautifully packaged, the Gift Card is available at any value and can be spent for a dining or Spa experience or for a stay in one of our luxurious rooms or suites.

Available at the Spa and front desk at Mandarin Oriental, Paris or at <https://www.mandarinoriental.com/en/shop>



CONTACTS

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