



PRINCE DE GALLES
HOTEL
PARIS



FLY
ME
TO THE
MOON

END OF YEAR PARTIES IN THE STARS

2022 / 2023 PROGRAMME

INFORMATION & RESERVATIONS

Tel: +33 (0)1 53 23 78 50

Email: LeBar1920@luxurycollection.com

DISCOVER THE **2022 / 2023**
PROGRAMME



TEA TIME
PARTIES



LE GOÛTER
D'HELENE



CHRISTMAS
DINNER



CHRISTMAS
BRUNCH



NEW YEAR'S EVE
AT BAR 19.20



NEW YEAR'S EVE
AT AKIRA BACK



NEW YEAR'S DAY
BRUNCH



THE
CONSTELLATION
COLLECTION



CONTACTS



FESTIVE TEA TIME

FROM 19 TO 31 DECEMBER,
EVERY DAY EXCEPT SUNDAY
AT BAR 19.20

SAVOURY

- Potato and truffle croquettes
- Veal tartar and wild mushrooms, dried fruit condiment
- Smoked swordfish verrine, cream of celery

SWEET

- Passion fruit balls
- Chestnut and blackcurrant tart
 - Cognac and citrus baba
- Coconut and pineapple pavlova
 - Christmas brioche
 - Mini gingerbread

A HOT DRINK

€59 per person



19
20



LE GOÛTER D'HÉLÈNE

EVERY SUNDAY FROM 4 PM
AT BAR 19.20

Tea Time With Hélène (Le Goûter d'Hélène) is the ultimate winter experience to warm up your Sundays, your taste buds and your hearts.

The comforting aromas of baking set the scene: like a fleeting memory from your past, confirmed by the discovery of cakes and tarts for sharing, childhood desserts, eclairs, cobblers, rum babas, etc. Our chef Hélène Kerloeguen has a new take on all these French wonders, promising a truly exceptional tea-time experience.

Menu €79 per person

INCLUDING ACCESS TO THE BUFFET,
FRUIT JUICE AND A HOT DRINK.





CHRISTMAS DINNER

SATURDAY 24 DECEMBER

AT BAR 19.20

Carpaccio of scallops, citrus marinade and seaweed

★

Langoustine and saffron ravioli,
Forest mushrooms, porcini mushroom infusion

OR

Veal and truffle tartar, dried fruit condiment

★

Mallard duck cooked two ways, salmi and roasted to perfect pink,
Green cabbage stuffed with chestnuts and pumpkin

OR

Whole lobster roasted in shellfish juice, Jerusalem artichokes and
truffles

★

Mature Beaufort, spiced Christmas chutney,
Home-made «Three Kings Bread»

★

A mini Yule Log from the Constellation collection

OR

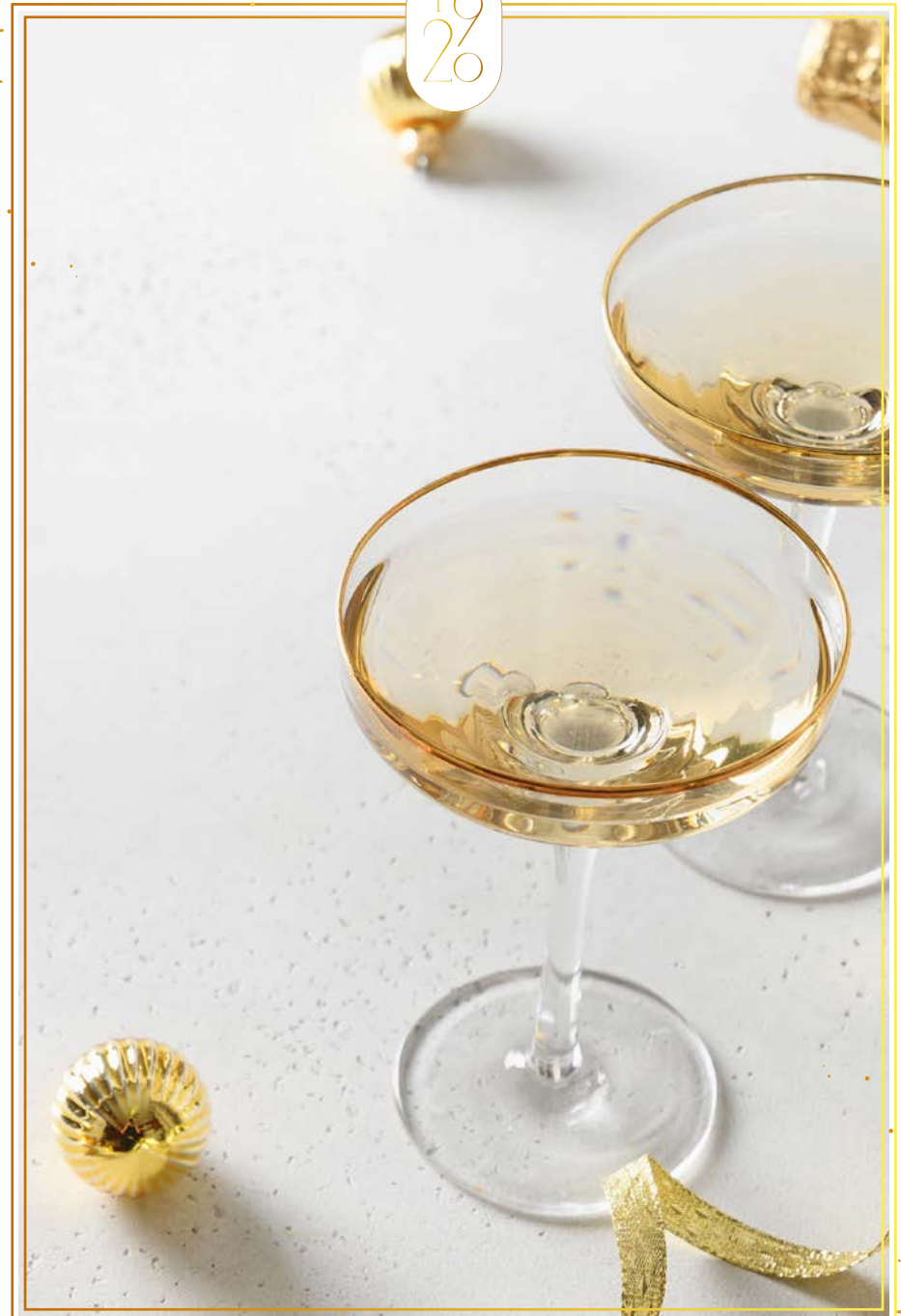
Coconut and citrus fruit roll cake



Menu: €140 per person

INCLUDING A GLASS OF CHAMPAGNE

19
20





CHRISTMAS BRUNCH

SUNDAY 25 DECEMBER

The indispensable Prince's Brunch dresses for the occasion and adorns its buffets with the most exquisite festive dishes.

The voyage of exceptional flavours commences with a selection of **cold appetisers**. Homemade pâté en croûte, snails, scallops, lobster and seafood, just to name a few.

Hot **appetisers** also give pride of place to French-style festivities, œuf cocotte with mushrooms, boudin blanc and apple cider pie, crayfish melba, etc. Continue with a new take on a **traditional dish** by our chef Gérald Poirier: chicken fricassee with porcini mushrooms or scallop and langoustine vol-au-vent.

After a **buffet of bread and cheese**, end your meal with **yule logs, desserts, pastries, biscuits and cakes** by our chef Hélène Kerloeguen.

Menu: €180 per person

€75 FOR CHILDREN AGED 5 TO 12 (NO CHARGE
FOR CHILDREN UNDER THE AGE OF 5)

Please note that a **reservation** is necessary and that **you will** be asked for prepayment.
Please contact us at +33 (0)1 53 23 78 50 or LeBar1920@luxurycollection.com



NEW YEAR'S EVE

SATURDAY 31 DECEMBER
AT BAR 19.20

FESTIVE APPETISERS SERVED AT THE TABLE

Quail toast
Lobster verrine
Carpaccio of scallops
Smoked salmon toast
Winter vegetable tempura
Langoustine tartare



THE PARTY BAR

Oyster stall
Pâte en croûte
Nangis truffle brie



THE SWEET BUFFET

Must-have French desserts by Hélène Kerloeguen

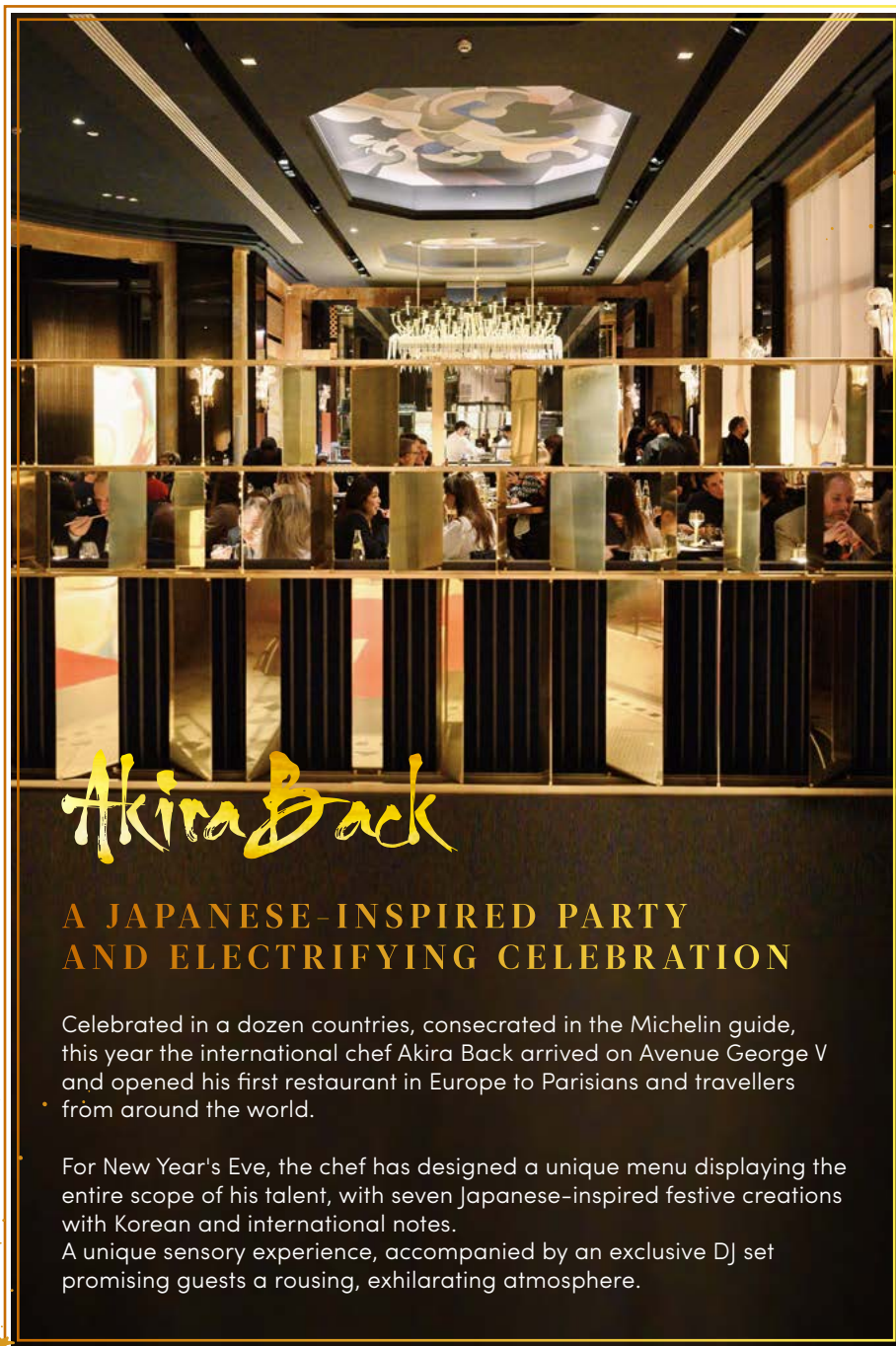


Menu: €223 per person
INCLUDING A COCKTAIL

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19
20





Akira Back

A JAPANESE-INSPIRED PARTY AND ELECTRIFYING CELEBRATION

Celebrated in a dozen countries, consecrated in the Michelin guide, this year the international chef Akira Back arrived on Avenue George V and opened his first restaurant in Europe to Parisians and travellers from around the world.

For New Year's Eve, the chef has designed a unique menu displaying the entire scope of his talent, with seven Japanese-inspired festive creations with Korean and international notes.

A unique sensory experience, accompanied by an exclusive DJ set promising guests a rousing, exhilarating atmosphere.



NEW YEAR'S EVE

SATURDAY 31 DECEMBER

AKIRA BACK

TUNA/ZUCCHINI PIZZA

Black truffle / micro shiso / umami aioli



BLUE LOBSTER CARPACCIO

White ponzu / micro cilantro



TORO CRISPY RICE

Oscietra caviar / black truffle / yuzu kosho aioli



TROU NORMAND (PALATE CLEANSER)



GRILLED JOHN DORY

Buttered spinach / yuzu beet foam



A5 HOKKAIDO WAGYU FILET

Truffle jus / eringi puree



HIGH ROLLER

A5 wagyu rib eye / seared foie gras / Oscietra caviar



ÎLE FLOTTANTE

Sakura tea and exotic fruits

**€323 per person
including a glass of champagne**

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Please contact us at +33 (0)1 53 23 78 50 or akirabackparis@luxurycollection.com



NEW YEAR'S DAY BRUNCH

SUNDAY 1 JANUARY

The indispensable Prince's Brunch dresses for the occasion and adorns its buffets with the most exquisite festive dishes.

The voyage of exceptional flavours commences with a selection of **cold appetisers**. Homemade pâté en croûte, snails, scallops, lobster and seafood, just to name a few.

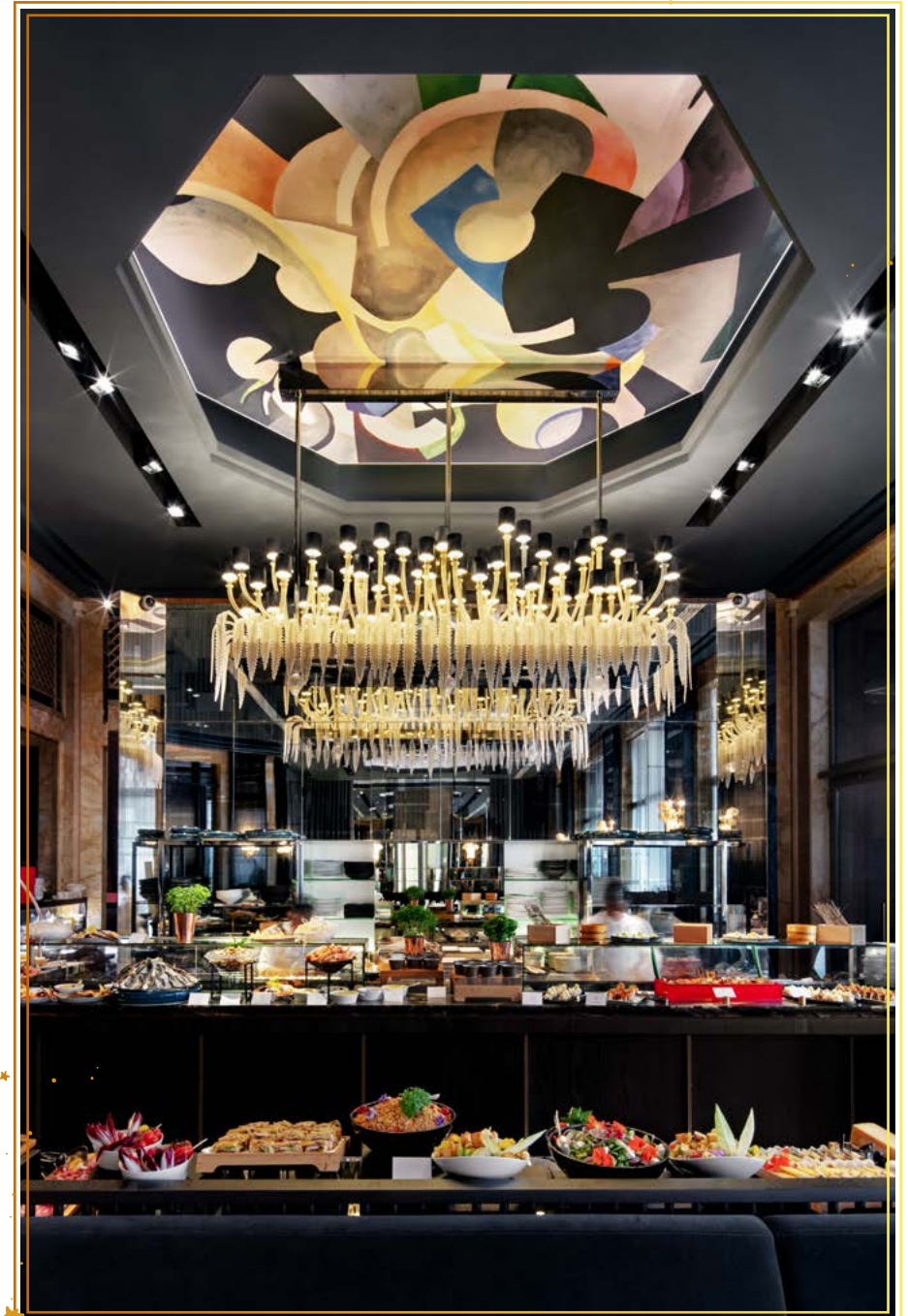
Hot **appetisers** also give pride of place to French-style festivities, œuf cocotte with mushrooms, boudin blanc and apple cider pie, crayfish melba, etc. Continue with a new take on a **traditional dish** by our chef Gérald Poirier: chicken fricassee with porcini mushrooms or scallop and langoustine vol-au-vent.

After a **buffet of bread and cheese**, end your meal with **desserts, pastries, biscuits and cakes** by our chef Hélène Kerloeguen. The voyage will also include a Yule Log and Three Kings Cake from the Constellation Collection.

Menu: €180 per person

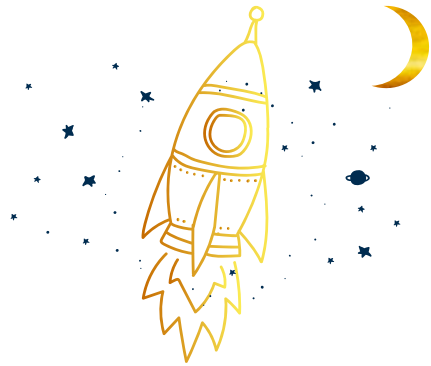
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THE "CONSTELLATION"
COLLECTION



PREPARE FOR LIFT-OFF WITH THE SIGNATURE YULE LOG

The taste of childhood takes pride of place thanks to carefully selected raw ingredients. A mousse of smoked Madagascar chocolate bursts in the palate, combined with the thick, buckwheat smoothness of sobacha cream. Then comes a biscuit of Piedmont hazelnuts, filling the mouth with enchanting aromas, before final touchdown on a crispy feillantine base.

A mini version of the Signature Yule Log can be enjoyed at Bar 19.20 during a break from Christmas shopping.





A FESTIVE ESCAPE TO TROPICAL ISLANDS

This first Yule log offers a coconut mousse combined with candied banana and passion fruit and an exotic mango and passion fruit cream, delicately resting on a crispy coconut biscuit base.

Not far away, under the same Moon, a second Yule log awaits discovery, like a new destination. A surprise awaits—Manjari chocolate from Madagascar, this time in the form of a light and airy mousse! This is accompanied by chocolate cream and a crispy hazelnut biscuit. A voyage guaranteed to make you starry-eyed and leave your taste buds tingling.

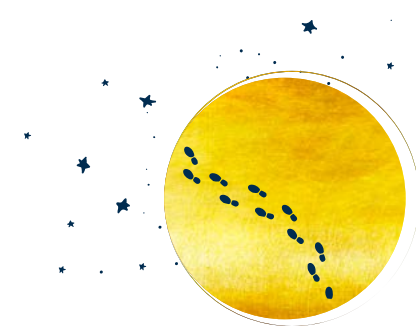




THE THREE KINGS AWAIT

A new take on the traditional puff pastry galette is composed of almond cream and custard cream, subtly perfumed with orange flower. The caramelised top is delicately covered with royal icing, like a sprinkling of stardust.





THE BRIOCHE IS A LESS WELL-KNOWN FEATURE OF THE CHRISTMAS GALAXY

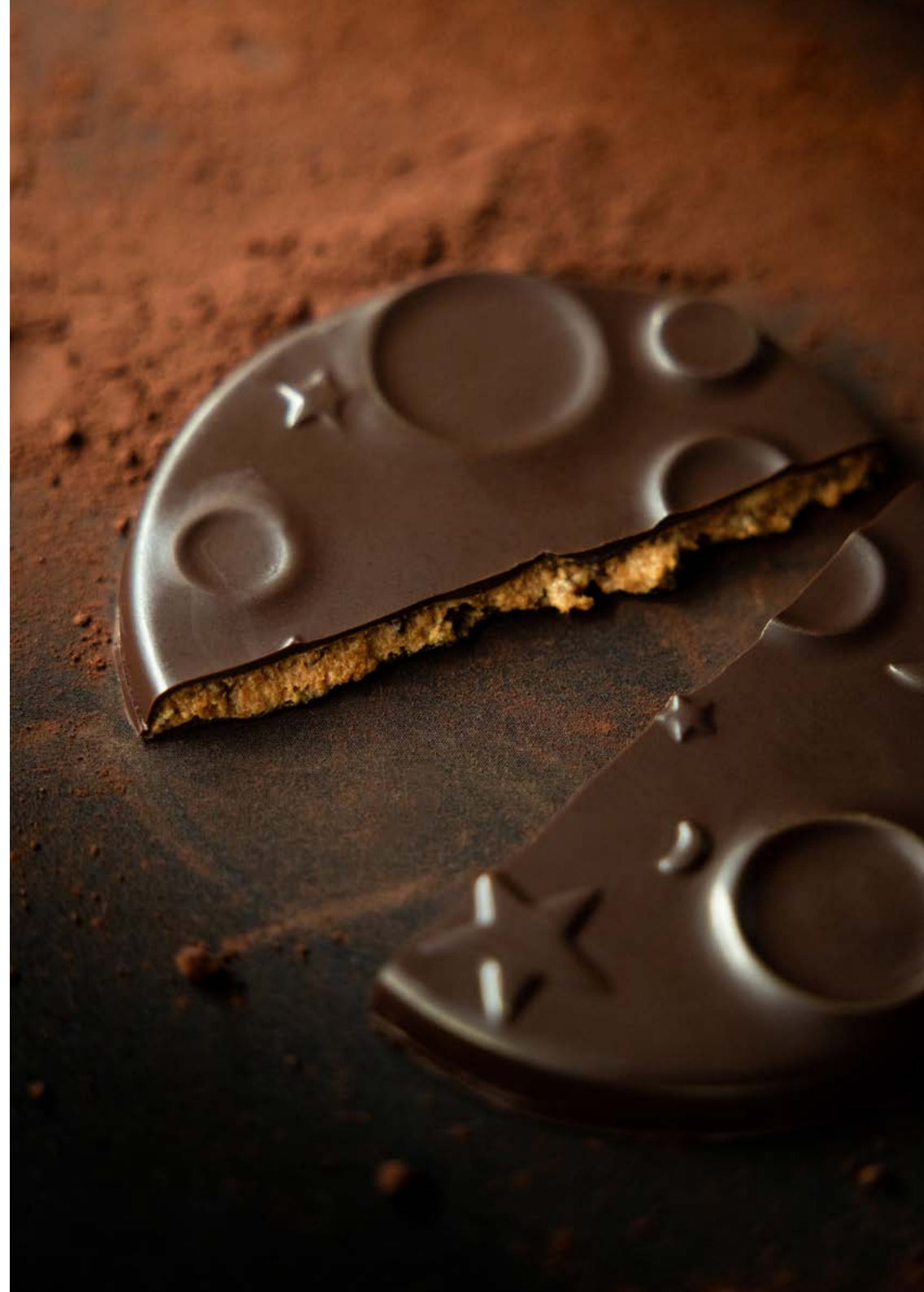
Discover new and joyful perspectives. Easy to transport and keep, this generous, Christmassy viennoiserie is the ideal companion for the gourmet traveller.

Generously filled with chocolate chips and cubes of candied Corsican orange, the vanilla-flavoured loaf glistens in the starry night, sprinkled with chocolate crumble and pearl sugar.



BEFORE BRINGING YOUR DAYDREAM TO AN END, LET'S MAKE A FINAL STOP IN A WORLD WHERE CHOCOLATE ABOUND

Straight from the cosmos, the dark chocolate bar version is filled with a praline of macadamia nut and sobacha, an infusion of roasted buckwheat seeds, adding an indulgent crunchiness reminiscent of childhood treats.



PRACTICAL INFORMATION

Order by email at LeBar1920@luxurycollection.com

Collection from the hotel



THE CONSTELLATION SIGNATURE YULE LOG

FOR 8 PEOPLE, PRICE: €98

Orders possible from 1 November to 29 December 2022
Collection from 17 November to 31 December 2022

Limited edition



THE SIGNATURE MINI YULE LOG

FOR 1 PERSON, PRICE: €19

Available from 1 to 31 December 2022.
For consumption on the premises only.



THE TWO CONSTELLATION YULE LOGS

FOR 6/8 PEOPLE, PRICE: €60 EACH

Orders possible from 1 November to 29 December 2022
Collection from 17 November to 31 December 2022



THE CONSTELLATION THREE KINGS CAKE

FOR 6/8 PEOPLE, PRICE: €48

Orders possible from 1 November to 29 January 2023
Collection from 1 January to 31 January 2023

Limited edition



THE CHRISTMAS BRIOCHE

FOR 4 PEOPLE, PRICE: €18

Orders possible from 1 November to 29 December 2022
Collection from 17 November to 31 December 2022



THE CHRISTMAS CHOCOLATE BAR

PRICE: €22

Orders possible from 1 November to 29 January 2023
Collection from 17 November to 31 December 2023



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