



HÔTEL NAPOLEÓN
CHAMPS-ÉLYSÉES PARIS

NEW YEAR'S EVE DINNER

2019 - 2020

Welcome glass of Champagne Bruno Paillard
with Chef's surprises

Live music and festive atmosphere: Jazz-International variety

Menu

Cream of langoustine soup with tartufata



Scallop rosette, sauce vierge with black truffle,
Petimzi and finger lime pearls

Vin de Provence Grand vin blanc 2018 - Château La Coste



Truffled Royan ravioli, foie gras in a pot-au-feu bouillon,
grated Kaskavali

Vallée du Rhône Saint-Joseph Marandy 2016 - Domaine Brotte



Roast fillet of beef, sweet potato blinis, Alba truffle risotto
Bordeaux Saint-Emilion Grand Cru 2016 - Château Riou de Thaillass



Baked truffled Camembert fondue

Collioure « Le Clos des Paulilles » 2013 - Cazes



Caviar meringue, iced fromage blanc quenelle, iced rhubarb

Champagne Extra Brut 1^{ère} cuvée - Bruno Paillard



255 € per person (excluding wine)
Wine pairing: 75€





SHARE YOUR EXPERIENCE WITH:

#HOTELNAPOLEONPARIS

FOLLOW US ON :

@HOTELNAPOLEONPARIS



40, AV. DE FRIEDLAND
75008 PARIS - FRANCE
WWW.HOTELNAPOLEONPARIS.COM