



A SURREALISTIC CHRISTMAS

AT THE RITZ PARIS



NOVEMBER 29TH 2024

JANUARY 5TH 2025



“I LET MYSELF BE CAUGHT BY (...)
THE COLOR OF THE RITZ, THE COLOR
OF DREAMS AND ENTHUSIASM.”

SALVADOR DALI



SURREALISM

AT THE RITZ PARIS

Since its founding in 1898, the Ritz Paris has cultivated close ties with a number of artists. This was particularly true of the “Surrealists,” who shared the hotel's passion for extraordinary creations and its abiding interest in all forms of creativity (literature, photography, painting, cinema, etc.).

From André Breton, who savored the gastronomic excellence of the Ritz Paris at Marcel Proust's home, to Francis Picabia, who showed his work at an art gallery located next to the hotel's entrance on Place Vendôme, the Surrealists regularly found at the Ritz Paris a space for **creative freedom**, a felicitous fusion of reverie and reality.

Illustrious guests at the Ritz Paris introduced artists to the ultimate in luxury hospitality: Ernest Hemingway collected Joan Miro, Gabrielle Chanel lent support to the Giacometti brothers and Jean Cocteau. Having frequented the restaurant and bar, Cocteau took up residence at the hotel for several months. Another lifelong habitué was Salvador Dali, who summed up his loyalty to the spirit of the Ritz in a single sentence: “I let myself be caught by (...) the color of the Ritz, the color of dreams and enthusiasm.”

For his part, the photographer Man Ray transformed the Ritz Paris into a veritable **artistic laboratory**: true to his desire to give his dreams full rein, he created surrealistic portraits of the extravagant Marchesa Luisa Casati, the equally fabulous Aga Khan and Olivier Dabescat, the legendary maître d'hôtel at the Ritz Paris.

CHRISTMAS

AT THE BAR VENDÔME

TUESDAY, DECEMBER 24TH
FROM 7PM TO 10PM

WEDNESDAY, DECEMBER 25TH
FROM NOON TO 3PM

For Christmas, the Ritz Paris presents unforgettable delicacies and invites guests to savor great holiday classics at the Bar Vendôme, courtesy of Chef Jérôme Legras. Dinner will be accompanied by a live musical performance with piano music.

275€*

*PRICE PER PERSON



BAR VENDÔME

RITZ PARIS



Canapés

Baked potatoes and root vegetables
« pommes boulangère » style
Truffle coulis

Duck pie with foie gras and mushrooms
Citrus endives, cocoa jus

Chesnut vermicelli, meringue, chesnut cream
Blackcurrant sauce

Santa's black belt
*Flour-free chocolate biscuit, chocolate mousse,
chocolate belt and gold buckle*



ESPADON

Ritz
PARIS

Salmon in two courses

*In gravelax, castel franco chicory, sumac and cocoa red pepper
Candied with cascara butter, radicchio trevisano,
bitter almond*

Scorzonera smoked with cedar wood
Orange blossom, milky parsley

Venison Wellington, button mushroom
Vanilla from Madagascar and black olive

Sorrel sorbet, pear brandy, Oscietra caviar

Chesnut, blackcurrant, fir bud

CHRISTMAS

AT ESPADON RESTAURANT

TUESDAY, DECEMBER 24TH
FROM 7PM TO 10PM

On the evening of December 24th, Chef Eugénie Béziat presents a six-course menu celebrating the first Christmas Eve at Espadon Restaurant. An exceptional gastronomic dinner punctuated by musical interludes.

650€*

*PRICE PER PERSON

NEW YEAR'S EVE

AT THE BAR VENDÔME

TUESDAY DECEMBER 31ST
FROM 8PM TO 1AM

Bar Vendôme rings in the New Year with an homage to Surrealism on its 100th anniversary.

Chef Jérôme Legras has dreamed up a Surrealist-inspired seven-course anthology of the best of French gastronomy, served in a festive and elegant atmosphere.

850€*

*PRICE PER PERSON

BAR VENDÔME

RITZ PARIS



Canapés

« Demoiselle des mers »

See-through langoustine carpaccio

« This is not an egg »

Crispy mushroom Duxelle, runny butternut squash heart

« Bar Tabac »

Wild sea bass steak, buttered cabbage, tobacco-smoked juice

Beef « à la royale »

*Shredded beef cheek stuffed with foie gras,
root vegetable mousseline, red wine sauce*

Non-floatting island

Caramel cream, whipped egg whites

Festive « Crêpes Suzette »



ESPADON
Ritz
PARIS

Mise en bouche

Blinis, jasmine blancmange, Beluga caviar

Lobster in two courses

In a ravioli, consomme of lobster heads

and Kampot green pepper

*On the grill, squash and balsamic condiment
with black lemon*

Sorrell sorbet, pear brandy, peanuts
with « fleur de sel »

Duck Pithiviers, celery, liquorice,
melanosporum truffle and lavender juice

Candied orange, almond, Oscieta caviar

NEW YEAR'S EVE

AT ESPADON RESTAURANT

TUESDAY, DECEMBER 31ST
FROM 8PM TO 1AM

At Espadon Restaurant, Chef Eugénie Béziat has conceived a seven-course menu to celebrate the Feast of New Year's Eve.

A culinary journey brimming with surprises, right up to the musical strokes of midnight.

2 025€*

*PRICE PER PERSON, INCLUDES WINE PAIRINGS



NEW YEAR'S EVE PARTY

MARIE-LOUISE SALON

TUESDAY, DECEMBER 31ST
FROM 10PM TO 1:30AM

This year, the Salon Marie-Louise will host our New Year's Eve party. Champagne and tunes by the talented DJ Marine Neuilly set the tone.

Paris is a moveable feast, and the Ritz Paris is where it's all happening on December 31st.

Black Tie evening wear will be required to celebrate the New Year in style.

Limited space, by reservation only.



R
I
T
Z
B
A
R

Vodka Fine Lavender Rosemary Blackcurrant Buds Verjuice
Bergamot Sparkling Water Vodka Fine Lavender
Rosemary Blackcurrant Buds Verjuice
Sparkling Water Fine Lavender
Blackcurrant Buds

Bergamot

U
n
e
x
p
e
c
t
e
d

Daring cocktail.



FESTIVITIES

AT THE RITZ BAR

FROM NOVEMBER 29TH THROUGH JANUARY 5TH, 2025
FROM 5:30PM TO 11:30PM

Featured at the Ritz Bar throughout the festive season, this daring cocktail created by Romain de Courcy blends unexpected flavors in tribute to the Surrealist movement.

THE SURREALISTIC COCKTAIL

VODKA, FINE LAVENDER, ROSEMARY, BLACKCURRANT BUDS,
BERGAMOT, VERJUICE AND SPARKLING WATER



TEA TIME

AT SALON PROUST

FROM NOVEMBER 29TH THROUGH JANUARY 5TH, 2025
FROM 2PM TO 6PM

Our French tea time dazzles with an extra dash of magic thanks to Chef Pâtissier François Perret.

In the warm, welcoming ambience of the Salon Proust, Christmas takes on its full meaning through moments of sharing and complicity. Christmas teas accompanied by spiced cakes and cookies conjure a uniquely enchanting atmosphere.

This delicate fireside ritual, a moment Marcel Proust cherished, evokes the wonder of childhood memories.

CHRISTMAS ROYAL TEA À LA FRANÇAISE

95€*

Christmas tea time accompanied by a glass of Champagne Barons de Rothschild Réserve Ritz - Brut or Rosé.

IMPERIAL CHRISTMAS TEA À LA FRANÇAISE

115€**

Christmas tea time accompanied by one of Chef François Perret's desserts from the Bar Vendôme selection and a glass of Champagne Barons de Rothschild Réserve Ritz - Brut or Rosé.

*PER PERSON: A SELECTION OF HOLIDAY TREATS SERVED WITH A HOT BEVERAGE.

**PER PERSON: A SELECTION OF HOLIDAY TREATS SERVED WITH A HOT BEVERAGE AND A GLASS OF CHAMPAGNE BARONS DE ROTHSCHILD RÉSERVE RITZ - BRUT OR ROSÉ.





Further enhanced by live harp music the Imperial
Tea Time presents a selection of exceptional sweet
and savory creations, punctuated by surprises

in the majestic Salon Marie-Louise. *Elegant attire will be required.*
in the majestic Salon Marie-Louise.



IMPERIAL TEA TIME

MARIE-LOUISE SALON

FROM NOVEMBER 30TH THROUGH JANUARY 5TH,
ON WEEKENDS ONLY
AT 1:30PM OR AT 4:30PM

Further enhanced by live harp music, the Imperial Tea Time presents a selection of exceptional sweet and savory creations, punctuated by surprises prepared tableside in the majestic Salon Marie-Louise.

Elegant attire will be required for this exceptional moment.
Jacket and tie for gentlemen.

175€*

*PER PERSON: A SELECTION OF SWEET AND SAVOURY TREATS ACCOMPANIED WITH A HOT BEVERAGE AND A GLASS OF CHAMPAGNE BARONS DE ROTHSCHILD RÉSERVE RITZ - BRUT OR ROSÉ.





HOLIDAY BRUNCHES

WEDNESDAY DECEMBER 25TH, 2024
WEDNESDAY JANUARY 1ST, 2025
FROM NOON TO 3PM

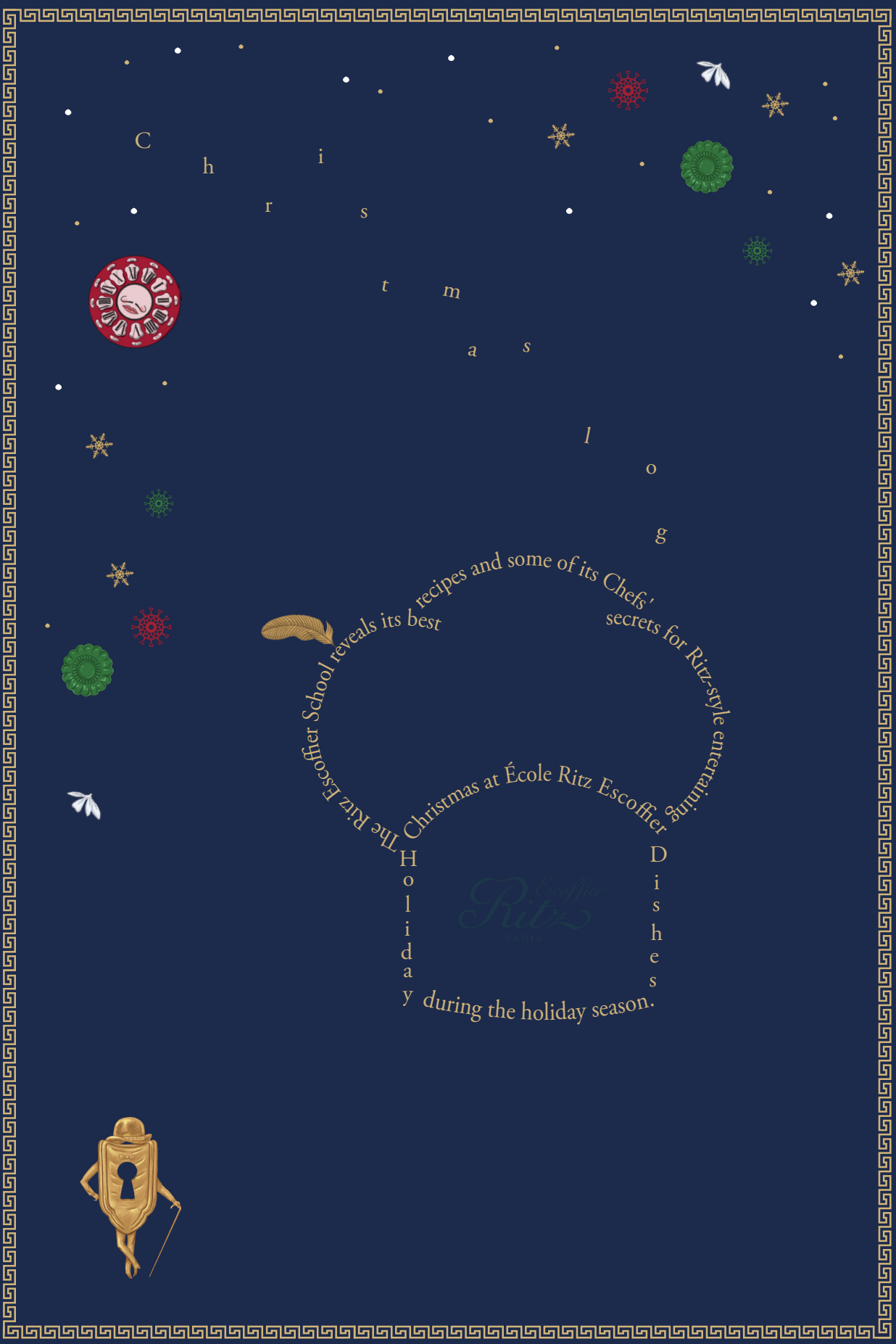
On Christmas Day and New Year's Day, the legendary Brunch at the Ritz Paris welcomes festive delights to celebrate the year-end holidays in a warm and musical setting, accompanied by a singer.

Enchanting holiday dishes pair with the fine bubbles of a glass of Champagne, a delicious moment made for sharing in the Salon d'Été.

295€*

*PRICE PER PERSON





CHRISTMAS

AT ÉCOLE RITZ ESCOFFIER



The Ritz Escoffier School reveals its best recipes and some of its Chefs' secrets for Ritz-style entertaining during the holiday season.

COOKING CLASSES

- November 29th, December 4th, 12th or 19th: Holiday Dishes - Class & Lunch - 4 hours 320€
- November 30th or December 11th: Christmas Market Escape - 1 day 590€
- November 28th: Thanksgiving class & dinner - 3 hours 270€

PASTRY CLASSES

- December 7th or 18th: Holiday Desserts - 8 hours 520€
- December 5th, 6th, 13th, 14th, 19th or 20th : Christmas Log - 4 hours 320€
- November 23rd, December 5th or 16th: Christmas Chocolates 270€

TO RESERVE A CLASS, PLEASE CONTACT
+33 1 43 16 30 50 OR ECOLE@RITZPARIS.COM.



Ritz
PARIS

LE COMPTOIR

THE SANTA LOG BY FRANÇOIS PERRET

This year, Chef François Perret has dreamed up a jolly, slightly regressive signature Christmas log for Ritz Paris Le Comptoir, called the Santa. A magical new creation that is sure to delight both the young and young-at-heart.

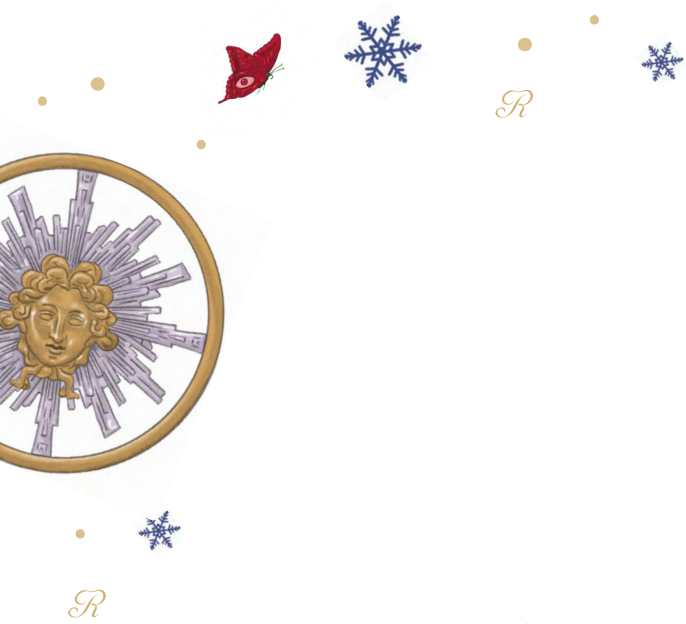
THE SANTA LOG - 6 TO 8 SERVINGS: 110€

THE INDIVIDUAL SANTA LOG - SINGLE SERVING: 20€

AVAILABLE FOR PRE-ORDER VIA CLICK & COLLECT STARTING
ON NOVEMBER 12th, 2024
ON WWW.RITZPARISLECOMPTOIR.COM

PICK-UP AT RITZ PARIS LE COMPTOIR
AS OF NOVEMBER 29th, 2024

38 RUE CAMBON - 75001 PARIS

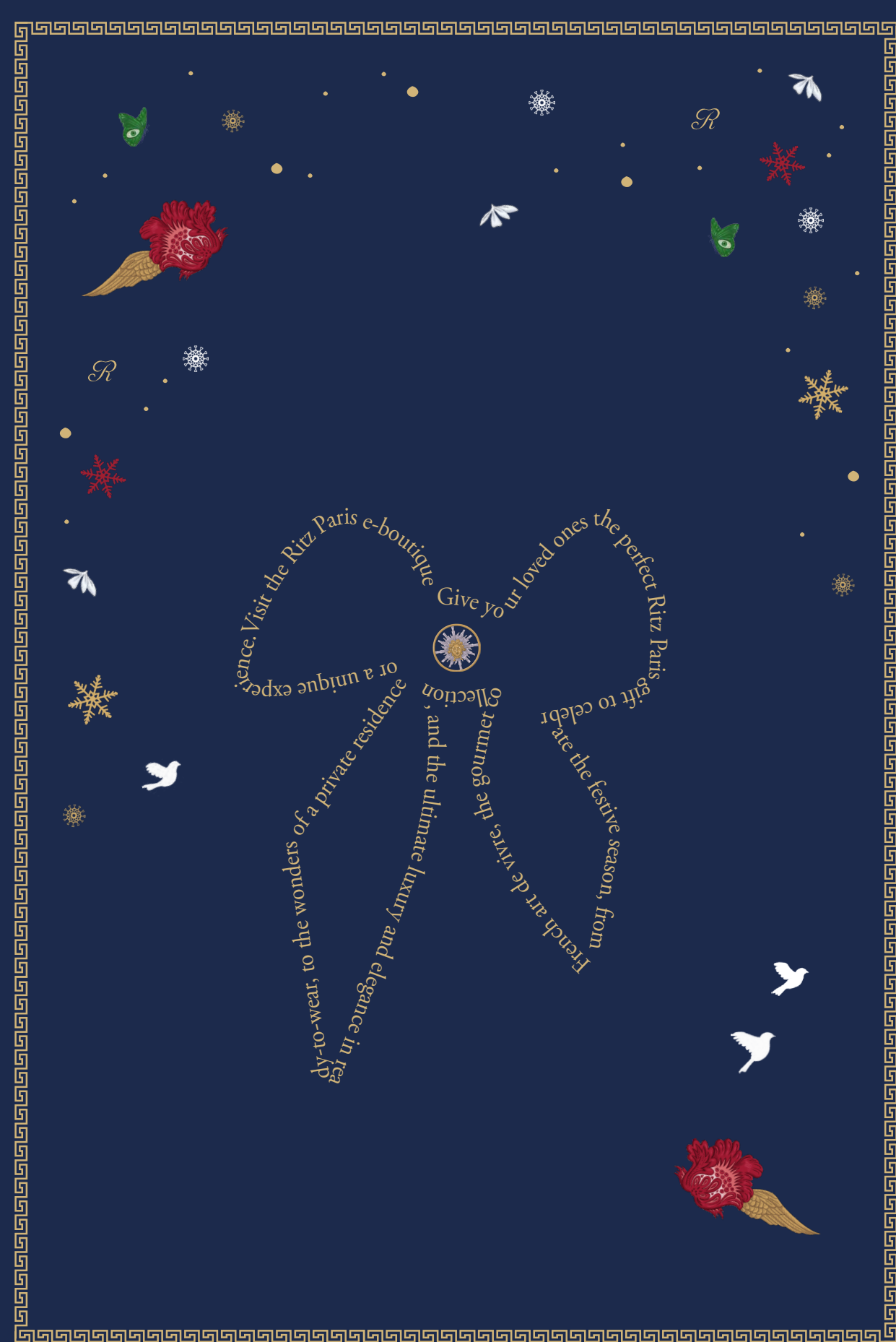


GIFT CARDS

Give your loved ones the perfect Ritz Paris gift to celebrate the festive season, from French art de vivre, the gourmet collection, and the ultimate luxury and elegance in ready-to-wear, to the wonders of a private residence or a unique experience.

Visit the Ritz Paris e-boutique or stop by our Concept Store to select the ideal gift card.

WWW.RITZPARIS.COM/E-BOUTIQUE





Ritz
PARIS



RENDEZVOUS

15 PLACE VENDÔME

FOR RESERVATIONS,
KINDLY CONTACT US
AT +33 1 43 16 33 74 OR VIA E-MAIL
AT RESTAURATION@RITZPARIS.COM
NET PRICES, INCLUDING TAX AND SERVICES.

RITZPARIS.COM