



Ritz
PARIS

A TRADITIONAL CHRISTMAS

AT THE RITZ PARIS

NOVEMBER 29TH 2025
JANUARY 4TH 2026

THE MAGIC OF CHRISTMAS AT THE RITZ PARIS

FROM NOVEMBER 29TH 2025 TO JANUARY 4TH 2026

Joyful and enchanting, the Ritz Paris displays its festive lights and invites you to the celebration. The magic of Christmas sparkles from the lobby, decorated with a majestic tree adorned with 400 groom teddy bears. Loved by both young and old, the hotel's mascot opens the doors to a fairy-tale world filled with childhood charm, guiding you from room to room, each adorned with flowers, wreaths, and ribbons in red, green, and gold. The Gallery glistens, and the Grand Garden shines with a thousand lights. A warm and friendly atmosphere enhances the softness of the surroundings, much like the crackling fire in the fireplaces. In the kitchens, the teams perform a meticulous choreography around the delicious menus crafted by the Chefs. In the glasses, champagne bubbles sparkle. And for New Year's Eve, the Ritz Paris continues to uphold the festive, magical, and elegant spirit of its unforgettable celebrations.



A giant groom teddy bear will welcome guests at a gourmet pop-up located in the hotel's peristyle. They will be able to savor the exquisite Ritz Paris hot chocolate and one of its original creations: a chocolate and caramel marshmallow shaped like a teddy bear – a tender reminder of childhood joys, nestled at the heart of these festive delights.



AT SALON PROUST

TEA TIME

FROM 1 PM TO 6 PM

The fire crackles in the fireplace adorned with fir garlands. The ceremony of the "French Tea" and the majestic spiced Christmas tea-time infused with spices offers warmth and indulgence, awakening the sweet memories of childhood.



CHRISTMAS ROYAL TEA À LA FRANÇAISE

105€*

Christmas tea time accompanied by a glass of Champagne Roederer Brut Collection, a non-alcoholic sparkling wine or a non-alcoholic cocktail from the menu.

IMPERIAL CHRISTMAS TEA À LA FRANÇAISE

125€**

Christmas tea time accompanied by a dessert chosen from our Bar Vendôme selection and a glass of Champagne Roederer Brut Collection, a non-alcoholic sparkling wine or a non-alcoholic cocktail from the menu.

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

**PRICE PER PERSON: A SELECTION OF HOLIDAY TREATS SERVED WITH A HOT BEVERAGE AND A GLASS OF CHAMPAGNE ROEDERER BRUT COLLECTION.



AT SALON MARIE-LOUISE

ENGLISH TEA TIME

FROM DECEMBER 18TH, 2025 TO JANUARY 4TH, 2026
FROM 1 PM TO 3 PM

Imported from London in the early 1900s by César Ritz, the "Tea Time" is a cherished ritual at the Ritz Paris. Honoring tradition and held in high esteem, it features savory bites, iconic French pastries, and a few exquisite surprises prepared à la minute. Dressed in its festive holiday attire, it is served in the sumptuous setting of the Salon Marie-Louise.



Scones, cream, and jam

Smoked salmon bagel, tarama caviar

Lobster focaccia

Truffle cream finger

Butternut English muffin

Holiday pastry tree

105€*

**PRICE PER PERSON: A SELECTION OF SAVORY AND SWEET HOLIDAY
TREATS ACCOMPANIED BY A GIN AND TONIC, OR A GLASS
OF CHAMPAGNE ROEDERER BRUT COLLECTION
OR A NON-ALCOHOLIC SPARKLING WINE



AT THE BAR VENDÔME

CHRISTMAS

CHRISTMAS EVE DINNER
WEDNESDAY, DECEMBER 24TH, 2025

—
CHRISTMAS LUNCH
THURSDAY, DECEMBER 25TH, 2025

The Ritz Paris invites you to experience a truly Parisian Christmas in this warm setting with a chic brasserie spirit. Five chapters, crafted by Chef Jérôme Legras, compose this enchanting tale that will delight the taste buds with signature dishes from iconic French holiday cuisine.

A timeless repertoire, ranging from jazz and soul to reimagined Christmas classics, performed by a pianist and a singer, will accompany these gourmet gatherings.

CANAPÉS

Little brown bear and little white bear

COLD HORS-D'OEUVRE

Sea urchin aspic with French caviar

POULTRY

Élysée-style poularde

PRE-DESSERT

Mont-Blanc

DESSERT

Speculoos Christmas baubles

285€*

*PRICE PER PERSON

AT ESPADON RESTAURANT

CHRISTMAS EVE DINNER

WEDNESDAY, DECEMBER 24TH, 2025

Childhood lies at the heart of the Christmas celebrations and also serves as an inspiration for Chef Eugénie Béziat. The gourmet dinner prepared for December 24th is a beautiful illustration featuring five unique creations.

Musical interludes, bringing together a singer, a guitarist, and a bassist, will punctuate this exceptional evening in a cozy and intimate atmosphere.

Crudo of Dentex, abalone and brown butter with fermented barley
Lightly candied citron and yuzu

Vol-au-Vent with « petit gris » snails, celeriac essence
and Oscietra caviar

Lime and coriander, subtle and fresh

Marinated sole with eucalyptus leaf and « Cubeb » pepper jus
Seasonal wild mushrooms and bergamot flavor

Venison, blue vanilla, « grand rêveur » style sauce

Espadon spiced Christmas bread with orange blossom

680€*

*PRICE PER PERSON

AT THE BAR VENDÔME

NEW YEAR'S EVE

WEDNESDAY, DECEMBER 31ST, 2025

Chef Jérôme Legras has crafted a festive menu in the purest French tradition, showcasing exceptional products from our culinary heritage. Seven dishes reveal the generous flavors of land and sea, elevated by prestigious wines carefully selected by Florian Guilloteau, the Director of Sommellerie.

In harmony with this warm and gourmet dinner, a quartet of musicians will perform a selection of musical pieces.

CANAPÉS
Foie gras delight
Truffled squash tartlet
French caviar crêpe

COLD HORS-D'ŒUVRE
Winter vegetable bouquetière

HOT HORS-D'ŒUVRE
Thermidor velouté

FISH
Talleyrand-style sole

MEAT
Diane style venison filet

PRE-DESSERT
Iced nougat

DESSERT
Belle-Hélène Profiterole

Cristal Roederer Blanc 2002
New Year's Eve Cocktail
Chassagne Montrachet 1^{er} Cru "La Boudriotte"
Domaine Fontaine-Gagnard Blanc 2017
Corton-Charlemagne Grand Cru – Domaine Rapet Blanc 2014
Château Haut-Brion 1^{er} Grand Cru Classé Rouge 2000
Chartreuse verte VEP or Porto Vintage 2005 Quinta de Vargellas

870€*

*PRICE PER PERSON

480€**

**SUPPLEMENT PER PERSON FOR THE FOOD AND WINE PAIRING

AT ESPADON RESTAURANT

NEW YEAR'S EVE

WEDNESDAY, DECEMBER 31ST, 2025

For the most magical night of the year, Chef Eugénie Béziat transports us to the height of her culinary artistry, where tradition and innovation engage in a dialogue through unexpected, sophisticated pairings. The Michelin-starred gastronomic table at the Ritz Paris invites guests to discover seven unique taste experiences, each echoed by vintage wines expertly chosen by Florian Guilloteau, Director of Sommellerie.

A lively musical accompaniment, blending great classics of jazz, soul, and pop, will set the tone for this unforgettable and exquisitely refined dinner.

Tarbouriech oyster « à la Diable »
Duck consommé in vinaigrette and jelly

Ember-roasted blue squash, sour cream with orange blossom
Pistachio-white cardamom condiment

Spiny lobster, lychee, winter vierge sauce and verbena

Octopus, Jerusalem Artichoke, coastal foraging and green pepper

Melanosporum truffle, Tuberosus Nasturtium, crispy focaccia

Wild Duck, rose geranium jus, confit legs with pink peppercorn

Grapefruit, vanilla and saffron

Dom Ruinart Blanc 1993
Riesling “Réserve” - Domaine Trimbach Blanc 2013
Saumur “Brézé” - Domaine Guiberteau Blanc 2018
Corton-Charlemagne - Domaine de la Vougeraie Blanc 2008
Saint-Joseph - Domaine Jean-Louis Chave Rouge 2008
Château Haut-Brion Blanc 2007
Château Angélys 1^{er} Grand Cru Classé B Rouge 1996
Château d’Yquem 1^{er} Cru Supérieur Blanc Liqueureux 2008
Chartreuse Tarragone 1904-1930

2 026€*

* PRICE PER PERSON WITH FOOD AND WINE PAIRING

AT SALON MARIE-LOUISE

NEW YEAR'S EVE DANCE

WEDNESDAY, DECEMBER 31ST, 2025
FROM 11:30PM TO 2AM

Celebration is a tradition at Ritz Paris, carried on to shine brilliantly. Guests dress to the nines, in homage to the song Puttin' On the Ritz, and come to enjoy themselves and dance to the rhythm of a live orchestra. In the magnificent Salon Marie-Louise, draped in light and mirrors, the twelve strokes of midnight resonate under the starry Parisian sky. A selection of Champagne, wines and spirits will be served alongside an assortment of canapés.

Evening attire is required for this very elegant event.

Limited seats available, reservation required.

175€*

*PRICE PER PERSON INCLUDING A GLASS OF WHITE CHAMPAGNE





AT THE RITZ BAR

THE FESTIVE COCKTAIL

FROM 5:30PM TO 11:30PM

There is no traditional Christmas without orange. This fragrant citrus with an irresistible flavor holds no secrets for Romain de Courcy, Director of Mixology at the Ritz Bar, who has explored its many forms to create "Orange." This ephemeral cocktail, rich in subtle nuances and made entirely from orange, will join the Ritz Bar's menu for the holiday season.

THE ORANGE COCKTAIL

ORANGE BRANDY, CLARIFIED ORANGE JUICE, CANDIED ORANGE,
ESSENCES OF SWEET, BITTER AND BLOOD ORANGE.

39€*

*PRICE PER PERSON



AT THE BAR HEMINGWAY

THE FESTIVE COCKTAIL

FROM 5PM TO MIDNIGHT

It is in this legendary venue, rich with delightful anecdotes and a witness to artistically inspired Christmases, that Anne-Sophie Prestail, Director of the Hemingway Bar, crafts the Side-Car Martini with inspired shaking, reinterpreting two equally legendary classic cocktails: the Sidecar and the Dry Martini.

THE SIDE-CAR MARTINI

A DRY MARTINI MADE WITH VODKA AND COGNAC INFUSED WITH LEMON ZEST,
SERVED WITH A GRAND MARNIER ICE CUBE.

39€*

*PRICE PER PERSON





AT THE SALON D'ÉTÉ

HOLIDAY BRUNCHES

THURSDAY, DECEMBER 25TH, 2025
THURSDAY, JANUARY 1ST, 2026

The elegant and welcoming brunch at the Ritz Paris transforms the historic Salons into the perfect setting for its generous buffets. It joins in the celebration, delighting the palate with carefully sourced products inspired by cosmopolitan flavors, making December 25th and January 1st two memorable festive occasions, set to a joyful atmosphere driven by a piano and vocal duo.

295€*

*PRICE PER PERSON

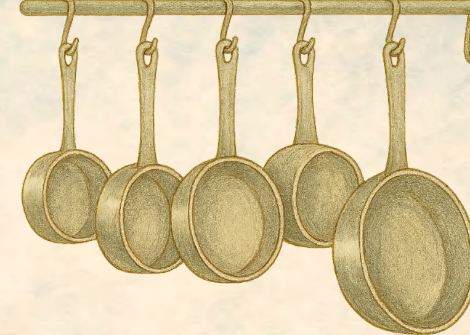
AT ÉCOLE RITZ ESCOFFIER

CHRISTMAS CLASSES

FROM NOVEMBER 22ND 2025 TO DECEMBER 19TH 2026

A traditional Christmas at the Ritz Paris is a masterful expression of passing down savoir-faire. Would you like to host the holidays in the Ritz Paris style or learn to cook your favorite dishes? The École Ritz Escoffier shares the recipes and secrets of its Chefs through cooking and pastry classes specially designed for this festive season.

TO FIND THE DETAILS OF EACH CLASS OR FOR RESERVATIONS, PLEASE VISIT RITZESCOFFIER.COM
OR CONTACT US AT + 33 1 43 16 30 50
OR VIA EMAIL AT ECOLE@RITZPARIS.COM.



COOKING CLASSES

THANKSGIVING
Class followed by tasting of the dishes - 3 hours

HOLIDAY DISHES
3 hours, 4 hours ou 1 day

PASTRY CLASSES

CHRISTMAS LOG
3 hours ou 4 hours

HOLIDAY DESSERTS
3 hours, 4 hours or 1 day





AT THE RITZ PARIS LE COMPTOIR

THE CANDY CANE CHRISTMAS LOG

Ritz Paris Le Comptoir offers a highly exclusive creation: a journey to the heart of our childhood holidays, a connection to the tender memories which nourish the entire universe of this Maison. The candy cane's red and white twists take us back to indulgent memories of sweets traditionally hanging from the Christmas tree; elegantly emblazoned with the Ritz Paris crest, it is made of a Savoie sponge cake with toasted Papuan vanilla, enhanced by a creamy, crispy base and mousse of Ugandan and Papuan vanilla. Adorned with an infusion of vanilla hibiscus flowers, celebrating a very subtle marriage of delicately fruity notes.

And, to complete the magic of childhood, this exceptional piece (available in only fifty numbered pieces), comes in a toy box filled with an assortment of forty shortbread biscuits...



CANDY CANE CHRISTMAS LOG
AND ASSORTED SHORTBREAD LOG

FOR 8 TO 10 PEOPLE

250€

AVAILABLE FOR PRE-ORDER VIA CLICK & COLLECT
STARTING NOVEMBER 14TH, 2025 ON WWW.RITZPARISLECOMPTOIR.COM
AND IN THE STORES FROM NOVEMBER 20TH, 2025
38 RUE CAMBON - 75001 PARIS
45 RUE DE SEVRES - 75007 PARIS

GIFT CARDS

The Ritz Paris gift cards are a thoughtful gesture for those you love. They can choose from a gourmet dinner, a night in a prestigious suite, a traditional English tea time, or a favorite item from the exclusive Ritz Paris collections dedicated to the art of French living or luxury ready-to-wear.

Visit the Ritz Paris e-boutique or the Boutique to select the perfect gift card.

WWW.RITZPARIS.COM/E-BOUTIQUE





RENDEZ-VOUS

15 PLACE VENDÔME

FOR RESERVATIONS, KINDLY VISIT
OUR WEBSITE [RITZPARIS.COM](https://www.ritzparis.com)
OR CONTACT US AT + 33 1 43 16 33 74
OR VIA EMAIL AT RESTAURATION@RITZPARIS.COM.

NET PRICES, INCLUDING TAX AND SERVICES.

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