



PRESS RELEASE
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VALENTINE'S DAY AT THE RITZ PARIS



THE ART OF EMOTION

Love meets excellence as the Ritz Paris becomes the scene of unforgettable moments seemingly suspended in time. For Valentine's Day, the hotel unveils experiences conceived like so many declarations of love: exceptional menus, cocktails with subtle accords, and thoughtful touches to celebrate unique emotions.

**IN THIS EXCEPTIONAL SETTING EVERY DETAIL IS INTENTIONAL,
PROMISING TO TRANSFORM THE LOVERS' HOLIDAY INTO
A JOURNEY OF A LIFETIME.**



ESPADON

A FEAST FOR GOURMETS AT HEART



At the restaurant Espadon, lovers are invited on an uncommon gastronomic experience. The Chef has dreamed up a sensorial escapade in which the refinement of trofie pasta with bergamot and white truffle precedes the delicacy of coconut-infused Saint Jacques scallops and Paimpol beans.

The evening continues with the richness of grilled tuna belly enhanced with spider crab sauce and suya seasoning as a prelude to lacquered veal shoulder with West African oabika pepper, further enhanced with notes of barbecue-smoked coffee. Candied yellow beetroot, married with passionfruit and white chocolate, culminates this exceptional menu.

PRICE : €1,600

FOR TWO, INCLUDING A BOTTLE OF AMOUR DE DEUTZ CHAMPAGNE,
MINERAL WATER AND COFFEE.



MENU



TROFIE PASTA, PUNTARELLE, BERGAMOT AND WHITE TRUFFLE

SCALLOPS, COCONUT, PAIMPOL BEANS AND VANILLA

GRILLED TUNA BELLY, SPIDER CRAB SAUCE, SUYA SEASONING

GLAZED VEAL CHUCK WITH OABIKA, BARBECUED COFFEE BEAN,
SEA CHESTNUT

CONFIT YELLOW BEETROOT, PASSION FRUIT,
WHITE CHOCOLATE AND GRAPEFRUIT BLOSSOM

MENU



THREE CANAPÉS

SHARED HORS D'ŒUVRE

STRIPPED LANGOUSTINE

GILLARDEAU OYSTER WITH CONDIMENT

SPIDER CRAB ASPIC WITH LOBSTER AND CAVIAR

SHELLFISH WITH MARINIÈRE VINAIGRETTE

CONSOMMÉ "LADIES OF THE OCEANS"

SIREN SCALLOPS AND CONSOMMÉ

"LA SOIE DE NOS PRÉS"

GRATINÉ VEAL "GRAIN DE SOIE" WITH TRUFFLED MORNAY SAUCE;

FONDANT POTATOES AND ENDIVES

HEART OF POMEGRANATE

FLOURLESS CHOCOLATE BISCUIT, POMEGRANATE COMPOTE AND SORBET,

VELVET VANILLA CREAM, HIBISCUS SAUCE

BAR VENDÔME & ROOM SERVICE

AT NIGHTFALL



Valentine's Day becomes festive as well as intimate with a five-course menu by the Bar Vendôme, available in the restaurant or via Room Service with fresh flowers.

BAR VENDÔME - €650 FOR TWO

INCLUDING TWO FLUTES OF CHAMPAGNE AND A COCKTAIL OR MOCKTAIL.

ROOM SERVICE - €970 FOR TWO

**INCLUDING A BOTTLE OF CHAMPAGNE, WHITE OR RED WINE,
OR FRENCH BLOOM.**





COCKTAILS SIGNATURE

BUBBLES OF LOVE



AT THE RITZ BAR - FLEUR DE SUREAU (ELDERFLOWER) – €39

An ethereal composition in which elderflower reveals its many nuances, enhanced by fine bubbles and subtle accords.

AT THE BAR HEMINGWAY - WITH LOVE, FROM PARIS – €44

Parisian elegance, in a glass: chilled Champagne meets the sweetness of red fruit and the elegance of raspberry.





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Reservations on ritzparis.com
by email at restauration@ritzparis.com
or by telephone on + 33 1 43 16 33 74

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