



MAISON VILLEROY  
PARIS

*Festive season*  
*2025*



VOILE D'OR

FOREVER. DESIRABLE.



# *Gastronomy*

As the year draws to a close, Maison Villeroy is decked out in its finest attire to welcome your moments of sharing and celebration.

Whether it's for Christmas Eve dinner, Christmas brunch, New Year's Eve dinner, or a gourmet moment with friends, our team invites you to experience the holidays in a spirit of elegance and pleasure.

BOOK



Wednesday, December 24, 2025

# *Christmas Eve Menu*

€295

Glass of Champagne  
Billecart Salmon - Brut Réserve

Langoustine from our coast  
refreshing broth | citrus fruits

Jerusalem artichoke  
confit | watercress | black truffle

Wild turbot  
with brioche butter | oscietra caviar

Capon from Pierre Duplantier  
roasted | root vegetables | albuféra sauce

Brie de Meaux  
truffled and matured in house

Thursday, December 25, 2025

# *Christmas Brunch Menu*

€250

## **THE EGGS**

Our chef will prepare your eggs to order.

Free-range eggs

Soft-boiled, medium-boiled, hard-boiled, fried, scrambled, or poached.

House omelet

Light and fluffy, with your choice of filling: ham, comté cheese, mushrooms, fresh herbs.

Eggs Benedict

Toasted brioche, poached eggs, hollandaise sauce

Served with two side dishes of your choice

Grilled bacon, tomatoes, chicken sausages, Paris ham, marinated salmon, young comté cheese, mushrooms, potatoes

## **THE LOCAL TREASURES**

Robert Dupérier semi-cooked foie gras

Selection of charcuterie

Maison Arnaud Nicolas pâté en croûte and vegetable pickles

Bayonne ham

Prince de Paris ham

Duck terrine with herbs

Collection of cheeses matured by Maison Martine Dubois

24-month-old Comté cheese

Bleu des Causses cheese

Fresh goat cheese with herbs

Farmhouse Livarot cheese

Farmhouse Reblochon cheese

Mille Fleurs cheese.



Thursday, December 25, 2025

# *Christmas Brunch Menu*

€250

## **THE SHELLFISH BENCH**

Gillardeau No. 3 oysters  
Norman coast langoustines  
Blue lobster  
Wild shrimp  
Whelks  
Clams harvested by hand

## **THE EXCEPTIONAL PRODUCTS FROM MAISON KAVIARI**

Smoked salmon heart, warm blinis and cream  
Aldudes trout  
North Sea haddock  
Mediterranean bluefin tuna  
Osciètre caviar and blinis  
Taramas

## **THE CHEF'S CREATIONS**

Pistou soup, just like we like it in Provence  
Blue lobster salad, Parisian style  
Sucrine lettuce hearts with truffle vinaigrette  
Risotto made with small spelt from Haute Provence and black truffles  
Monkfish blanquette "à la Diepoise"  
Beef cheek and winter root vegetable stew

## **THE GOLDEN TREATS AND HOMEMADE SWEETS**

Pains au chocolat, Croissants, Brioche puff pastry, Kouign Amann, Babka  
Liège waffles, Pancakes, Crepes  
Lemon cake, Chocolate marble cake  
Apple tart, Panettone

Wednesday, December 31, 2025

# *New Year 's Eve Menu*

€650

Under the sparkling lights of New Year's Eve, we invite you to enjoy an exceptional evening of celebration.

From 7:30 p.m., let yourself be carried away by the cozy atmosphere of the bar, between Champagne and delicate delicacies.

Then take a seat at one of our large tables d'hôte, artfully set in the restaurant and atrium, for a six-course dinner celebrating the finest seasonal produce.

Throughout the evening, live music will accompany the dinner, giving way to a lively dance party.

As midnight approaches, desserts and Champagne will be shared in a festive spirit to welcome in the New Year together.

A warm and refined interlude to start 2026 in the most beautiful of atmospheres.



Wednesday, December 31, 2025

# *New Year 's Eve Menu*

€650

Glass of Champagne  
Billecart Salmon - Brut Réserve

Lightly cooked scallops, tartufi di Alba

Fresh duck liver from Robert Dupérier, black truffle

Wild sea bass with oscietra caviar

Poularde from Pierre Duplantier, lobster medallion,  
fine consommé coraillé

Brie de Meaux truffled and matured by us

Olive oil from Château Mentone

Seasonal citrus fruits, saffron ice cream





# *To offer*

This festive season, give more than just a gift:  
give an exceptional experience.

From dinner at Restaurant Trente-trois to a  
glass of exceptional wine in our Grappille wine  
bar, from a moment of relaxation at the  
Intuisse spa to a night in the privacy of our  
suites, our gift certificates are an invitation to  
discover the Maison Villeroy art of living.





## *A gastronomic experience*

Discover the cuisine of the Restaurant Trente-Trois, where every dish celebrates Mediterranean flavors, local produce, and the expertise of our chef, Sébastien Sanjou.

An exceptional gift for lovers of fine dining and epicureans in search of excitement.

GIVE

## *A wine experience*

Give the gift of sharing and discovering wine.

From food and wine pairings to blind tastings, our experiences invite you to explore the flavors and emotions that only wine can reveal.

An original and sensory gift, to be savored in the intimate and warm atmosphere of Grappille wine bar.

GIVE







## *A night under the stars*

A night at Maison Villeroy is like a precious escape, combining understated elegance and absolute serenity.

In the refined comfort of our suites, every detail invites you to let go, and every moment becomes a memory.

An exceptional gift, designed for those who deserve time to breathe, dream, and savor the beauty of calm.

GIVE

## *A moment of absolute well-being*

At the heart of Maison Villeroy, the Intuisse spa invites you to relax and reconnect with yourself.

Tailor-made massages, personalized facials, or revitalizing IV drips: each experience is designed to rebalance the body and soothe the mind.

A thoughtful gift to offer or treat yourself to, to restore energy and serenity.

GIVE







# *Events*

To celebrate the end of the year, Maison Villeroy creates unique events, planned down to the smallest detail.

Whether it's an elegant cocktail party or a refined dinner, our teams orchestrate every moment according to your wishes.



# *Events*

Maison Villeroy offers several formats to help you create an event that reflects your personality, combining elegance, conviviality, and the art of hospitality.

## *Cocktail*

A chic and relaxed moment, ideal for celebrating with colleagues or friends. Champagne, signature bar creations, and refined appetizers combine to create a convivial experience in a cozy and festive atmosphere.

## *Dinner*

A sit-down dinner orchestrated by the Chef, featuring a tailor-made menu celebrating seasonal produce and French gastronomy.  
A privileged format for an elegant evening, in the intimacy and refinement that is unique to Maison Villeroy.

## *Bar privatization*

The bar area is transformed into an exclusive party venue, with music, Champagne, and exceptional cocktails.  
An ideal setting for an exclusive cocktail reception or festive evening.

## *Restaurant privatization*

The Trente-Trois restaurant offers an elegant and intimate setting for private dinners, celebrations, or business meals.  
The teams will create a personalized menu and tailor-made setting for you, for a unique and memorable evening.









MAISON VILLEROY  
PARIS

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