MAISON VILLEROY

PARIS

# Festive season 2025

VOILE D'OR

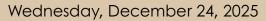
FOREVER DESIRABLE

# 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



# 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



# Christmas Brunch Menu

### 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.



# Christmas Brunch Menu

#### 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

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

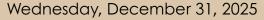
From 7:30 p.m., let yourself be carried away by the cozy atmosphere of the bar, between Champagne and delicate delicacies.

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.



# 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





## 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

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

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