



MAISON VILLEROY
PARIS

YEAR-END CELEBRATIONS

VOILE D'OR
FOREVER. DESIRABLE.



CHRISTMAS AT MAISON VILLEROY

As the year draws to a close, Maison Villeroy
adorns itself in its finest festive attire to
welcome your moments of celebration and
togetherness.

Whether for Christmas Eve, Christmas brunch,
New Year's Eve or a delightful moment shared
with friends, our team invites you to experience
the festive season with elegance and pleasure.

[Discover](#)

THE MAGIC OF CHRISTMAS FOR THE WHOLE FAMILY

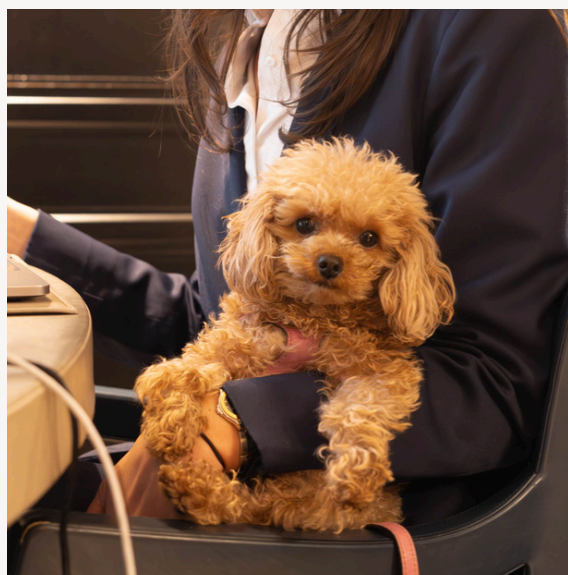


Experience the magic of Christmas at Maison Villeroy, where young and old alike rediscover their inner child amid an enchanting setting adorned with teddy bears and thoughtful touches designed for the whole family.

Throughout your stay, every detail brings a sense of wonder and creates precious memories, with moments of togetherness, delightful surprises and the warmth of the festive season.

A timeless escape to reconnect and fully savour these special moments with those who matter most.

Our four-legged friends are equally pampered, with thoughtful touches specially designed to ensure they enjoy an equally delightful stay.



Jeudi 24 décembre 2026

Thursday, December 24, 2026

DÎNER DU
RÉVEILLON DE NOËL
CHRISTMAS EVE DINNER

Huître en gelée d'eau de mer, salicorne
Oyster in a delicate sea water gelée, samphire

Langoustines, radis noir et caviar kristal de la Maison Kaviari
Langoustines, black radish and kristal caviar by Maison Kaviari

Topinambour, cresson et truffe noire
Jerusalem artichoke, watercress and black truffle

Bar sauvage de nos côtes, légumes d'hiver, sauce dieppoise
Wild sea bass from our coasts, winter vegetables, dieppoise sauce

Caille « ortolan » de chez Pierre Duplantier aux truffes noires
Pierre Duplantier ortolan quail with black truffle

Collection d'agrumes, huile d'olive et safran
Citrus collection, olive oil and saffron

Bûche de Noël au chocolat de Nicolas Berger
Nicolas Berger chocolate Yule Log

295 € par personne, avec coupe de champagne
Accords mets et vins : 120 € par personne

€295 per person, including a glass of Champagne
Wine pairings: €120 per person

Trente-Trois

Sébastien Sanjou

P A R I S

Jeudi 24 décembre 2026

Thursday, December 24, 2026

DÎNER DU
RÉVEILLON DE NOËL
CHRISTMAS EVE DINNER

MENU ENFANT / KIDS MENU

Saumon fumé de la maison Kaviari, pain toasté
Smoked salmon from Kaviari house, toasted bread

Suprême de volaille rôti, pomme purée
Roasted chicken supreme, potato purée

Mousse au chocolat
Chocolate mousse

95 € par personne
€95 per person

Book

Trente-Trois

Sébastien Sanjou

P A R I S

Friday, December 25, 2026

CHRISTMAS BRUNCH

Grand seafood bar

Gillardeau oysters
Langoustines from the Normandy Coast
Blue lobster
Wild prawns
Whelks
Tarama by Maison Kaviari

Charcuterie selection

Pâté en croûte
Bayonne dry-cured ham
Prince de Paris cooked ham
Seasonal terrine
Semi-cooked foie gras by Robert Dupérier

Selection of cheeses, sliced to order, from local producers

24-Month Comté
Bleu des Causses
Fresh Herb Goat's cheese
Livarot
Reblochon
Flower tomme

Selection of smoked fish and caviar by Maison Kaviari

Wild salmon
Aldudes trout
North Sea haddock
Mediterranean bluefin tuna
Ossetra caviar and blinis

Trente-Trois

Sébastien Sanjou

P A R I S

Friday, December 25, 2026

CHRISTMAS BRUNCH

Eggs

Our Chef will prepare your eggs just the way you like them.
Your choice of toppings: Parisian ham, Comté cheese, mushrooms
or fresh herbs

Farm-fresh eggs
Cooked to your liking:
Soft-boiled, medium-boiled, hard-boiled, fried, scrambled or poached

Omelette

Eggs Benedict
Toasted brioche, poached eggs, Hollandaise sauce
Marinated salmon or Bayonne dry-cured ham

Truffle scrambled eggs

Truffle croque-monsieur or croque-madame

Wellness & Lightness

Egg white omelette
Mushrooms or fresh herbs

Avocado toast
*Sourdough and seeded bread, avocado, seasonal microgreens, lemon-
infused olive oil*

Oat porridge
Almond milk, blueberry compote, toasted almonds

Trente-Trois

Sébastien Sanjou

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Friday, December 25, 2026

CHRISTMAS BRUNCH

Bakery and delights

Bread selection
Pain au chocolat, Croissants
Brioche
Babka
Panettone
Marble cake, Praline cake
Pear tart, Lemon tart
Basque cheesecake
Kouign-amann
Pancakes
Crêpes
Liège waffles
Seasonal fresh fruit selection

Hot dishes

Small spelt from Haute-Provence and black truffle cooked as a risotto

Confit ox cheek with red wine, winter vegetables

Beverages

Taittinger Brut Réserve Champagne

Selection of white and red wines by Xavier Thuizat

Hot beverages, fruit juices and water

€250 per person

Book

Trente-Trois

Sébastien Sanjou

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Jeudi 31 décembre 2026

Thursday, December 31, 2026

DÎNER DU RÉVEILLON DE LA SAINT-SYLVESTRE NEW YEAR'S EVE DINNER

Royale d'oursin, citron vert et salicorne
Sea urchin royale, lime and samphire

Araignée de mer, herbes fraîches, caviar osciètre
Spider crab, fresh herbs, ossetra caviar

Foie frais de chez Robert Dupérier,
consommé de canard, racines et truffe noire
*Fresh foie gras from Robert Dupérier,
duck consommé, root vegetables and black truffle*

Turbot de nos côtes, millefeuille de chou, béarnaise légère
Turbot from our coasts, leaf to leaf cabbage, light béarnaise

Carré de veau du Perche à la braise, truffe noire briochée
Rack of veal from Perche on the embers, brioche black truffle

Brie de Meaux truffé, affiné par nos soins
Truffled Brie de Meaux

Vacherin glacé au cédrat
Citron iced vacherin

Vanille d'Alain Abel, miel et pollen
Alain Abel vanilla delight, honey and pollen

350 € par personne

Accords mets et vins : 195 € par personne

€350 per person

Wine pairings: €195 per person

Book

Trente-Trois

Sébastien Sanjou

P A R I S



GIFT A UNIQUE EXPERIENCE

For the festive season, give more than a gift: an exceptional experience.

From a dinner at Trente-Trois to a tasting of rare wines at Grappille, from a moment of relaxation at Spa Intuisse to a night in the privacy of our suites, our gift vouchers invite you to discover the art of living at Maison Villeroy through a truly memorable experience.

[Offer](#)

GIFT A UNIQUE EXPERIENCE



A Gastronomic Experience

Discover the cuisine of Trente-Trois, where every dish celebrates Mediterranean flavours, exceptional ingredients and the expertise of our Chef, Sébastien Sanjou.

An exceptional gift for lovers of fine dining and discerning epicureans in search of a memorable culinary experience.

[Offer](#)

A Wine Experience

Give the gift of a shared moment and a journey of discovery through wine. From food and "grappillette" pairings to blind tastings, our experiences invite you to explore the flavours and emotions that only wine can reveal.

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

[Offer](#)



GIFT A UNIQUE EXPERIENCE



A Night Under the Stars

A night at Maison Villeroy is a precious escape, where understated elegance meets absolute tranquillity.

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

An exceptional gift for those who deserve the time to breathe, dream and savour the beauty of stillness.

[Offer](#)

A Moment of Pure Well-being

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

Tailor-made massages, personalised facial treatments and revitalising IV drips: each experience is designed to restore balance to the body and soothe the mind.

A thoughtful gift to give or to treat yourself to, offering a chance to rediscover energy, harmony and serenity.

[Offer](#)



BESPOKE EVENTS

Maison Villeroy offers a range of formats to create an event that reflects your vision, hosted at its wine bar Grappille or its Michelin-starred restaurant Trente-Trois, where elegance, conviviality and the art of hospitality come together.



Cocktail Reception

A chic yet relaxed gathering, ideal for celebrating with colleagues or friends.

Champagne, signature bar creations and refined canapés come together to create a convivial experience in an intimate and festive atmosphere.

[Discover](#)

Dinner Reception

A seated dinner curated by the Chef, featuring a bespoke menu that celebrates seasonal ingredients and French gastronomy.

An intimate setting for an elegant evening, reflecting the privacy and refinement that define Maison Villeroy.

[Discover](#)



BESPOKE EVENTS

Maison Villeroy offers a range of formats to create an event that reflects your vision, combining elegance, conviviality and the art of hospitality.



Host them for a Dinner of Legends

Unsure how to thank your clients, partners or colleagues at the end of the year?

Trente-Trois has imagined a truly extraordinary evening, exclusively reserved for your company.

Chef Sébastien Sanjou creates a bespoke menu, complemented by a selection of rare and exceptional wines curated by Xavier Thuizat.

An exclusive gastronomic experience to bring your teams together in a private setting and celebrate the end of the year.

Subject to availability in
December 2026

TRENTE-TROIS
33 rue Jean Goujon
trente-trois@voiledor.com
01 45 05 68 00

€2,500 per person
For a group from 12 to 14 guests

[Contact us](#)