

FESTIVE SEASON

FESTIVE SEASON



FESTIVE SEASON

FESTIVE SEASON

FESTIVE SEASON

AT SOFITEL PARIS LE FAUBOURG

IN THE HEART OF PARIS,
A FEW STEPS FROM THE CHAMPS-ÉLYSÉES,
CELEBRATE THE JOIE DE VIVRE IN A FESTIVE ATMOSPHERE,
AND SAVOR THE SPLENDID CREATIONS OF OUR CHEF ANAÏS FORAY.

PARIS SPARKLES WITH A THOUSAND LIGHTS.
RIGHT IN THE CENTER OF THE CITY OF LIGHT, DRESSED UP TO THE NINES,
LET YOURSELF BE WON OVER BY THE GLAMOROUS FESTIVE SPIRIT.
IN A MAGICAL SETTING, THE SOFITEL PARIS LE FAUBOURG INVITES YOU TO EXALT
THE JOY OF LIVING, THE JOY OF SHARING PRECIOUS MOMENTS.

SOFITEL PARIS LE FAUBOURG

CHRISTMAS EVE

CHRISTMAS EVE



CHRISTMAS EVE

CHRISTMAS EVE

A WONDERFUL CHRISTMAS

DECEMBER 24, 2021

AMUSE-BOUCHE

TOURTEAU CRAB MEAT
CITRUS, SWEET AND SOUR DAIKON TURNIP

FIRST STARTER

HOMEMADE DUCK FOIE GRAS TERRINE WITH NORI LEAVES
CANDIED LEMON AND TOASTED SEAWEED BRIOCHE

SECOND STARTER

SCALLOPS STEAMED WITH SPINACH
TRUFFLE BUTTER, LEEK, POTATO AND SAMPHIRE

MAIN COURSE

FARM POULTRY FROM CHALLANS STUFFED WITH SNAILS
TUBEROUS CHERVIL FRICASSEE, CROSNES AND SALSIFY

DESSERT

CHRISTMAS LOG WITH ORANGE BLOSSOM HONEY
ALMOND BISCUIT, QUINCE COMPOTE AND FRESH POLLEN

PER PERSON : 120€ TTC

CHILDREN'S MENU ON REQUEST - FREE CANCELLATION POSSIBLE UNTIL DECEMBER 17, 2021

SOFITEL PARIS LE FAUBOURG

A DAZZLING NEW YEAR'S EVE

A DAZZLING NEW YEAR'S EVE



A DAZZLING NEW YEAR'S EVE

A DAZZLING NEW YEAR'S EVE

A DAZZLING NEW YEAR'S EVE

DECEMBER 31, 2021

AMUSE-BOUCHES

SCALLOP NUT CEVICHE
LIGHT JALAPEÑO AND LIME CREAM, CROUTON AND OXALIS

OYSTER IN JELLY
PICKLES OF CUCUMBER, CREAM AND DILL

STARTER

HOMEMADE DUCK FOIE GRAS BALLOTINE
FINE PASSION FRUIT AND COFFEE JELLY, SMALL TOASTED BRIOCHES

FISH MAIN DISH

BRAISED TURBOT FILLET WITH SEAWEED BUTTER
YOUNG LEEKS AND SEA KNIFE IN MARINIÈRE

MEAT MAIN DISH

ROASTED VENISON BACK
POTATO COQUELINE AND BLACK TRUFFLE

CHEESE

MONT D'OR TO SHARE
RYE BREAD WITH WALNUTS

DESSERT

CLEMENTINE VACHERIN

PER PERSON : 220€ TTC

CHILDREN'S MENU ON REQUEST - FREE CANCELLATION POSSIBLE UNTIL DECEMBER 24, 2021

SOFITEL PARIS LE FAUBOURG

FOR THE LITTLE ONES



FOR THE LITTLE ONES

FOR THE LITTLE ONES

FOR THE LITTLE ONES

FOR THE LITTLE ONES

ON DECEMBER 24 AND 31, 2021

STARTER

HOMEMADE DUCK FOIE GRAS TERRINE
FIG CHUTNEY, COUNTRY BREAD TOAST

OR

HAND-SLICED SMOKED SCOTTISH SALMON
BLINIS AND SOUR CREAM

MAIN COURSE

FARM POULTRY SUPREME
PARSNIP MOUSSELINE, FULL-BODIED GRAVY

OR

FISH OF THE DAY
WITH ORGANIC VEGETABLES

CHRISTMAS DESSERT

CHOCOLATE CHRISTMAS LOG

OR

NEW YEARS DESSERT

CLEMENTINE VACHERIN

PER CHILD, 3 - 12 YEARS OLD : 60€ TTC

CANCELLATION CONDITIONS : SEE ADULT MENU

SOFITEL PARIS LE FAUBOURG

FESTIVE BREAKFAST



FESTIVE BREAKFAST

FESTIVE BREAKFAST

FESTIVE BREAKFAST

FESTIVE BREAKFAST

FROM DECEMBER 18 TO JANUARY 2 INCLUDED

THE GOURMET CHRISTMAS SPIRIT ENCHANTS
THE TRADITIONAL BREAKFAST BUFFET TO START A MAGICAL DAY.

SAVOR A WONDERFUL MORNING

KOUGLOF OR LARGE BRIOCHE WITH CANDIED FRUITS

GINGERBREAD OR CANDIED FRUIT CAKE

CINNAMON, CARDAMOM AND ALMOND BABKA

CHRISTMAS SHORTBREAD

CANDIED FRUIT

CHOCOLATES

CHRISTMAS JAMS

APPLE COMPOTE WITH STAR ANISE

CHRISTMAS WATER

DELICIOUS HOT CHOCOLATE

PER PERSON : 36€ TTC

FREE FOR CHILDREN UNDER 12 WITH AN ADULT

SOFITEL PARIS LE FAUBOURG

TEA FOR TWO BY THE FIRESIDE



TEA FOR TWO BY THE FIRESIDE

TEA FOR TWO BY THE FIRESIDE

TEA FOR TWO BY THE FIRESIDE

TEA FOR TWO BY THE FIRESIDE

ON FRIDAY, SATURDAY AND SUNDAY,
FROM NOVEMBER 19, AT THE BAR DU FAUBOURG

A GOURMET PLEASURE IN THE ELEGANT BAR DU FAUBOURG

TEA TIME FOR TWO

CUCUMBER FINGER AND LEMON CREAM
APPLE-CINNAMON SCONES, APPLE COMPOTE
ROLL WITH HONEY, QUINCE COMPOTE AND POLLEN
CRANBERRY COOKIES
MONT BLANC TART
LARGE MANGO, PASSION, COCONUT MACARON
CHOCOLATE BEGGARS

SERVED WITH A TEA OF YOUR CHOICE
OR OUR REAL HOMEMADE CHOCOLATE

PER PERSON : 38€ TTC

SOFITEL PARIS LE FAUBOURG

DELUXE DELIGHTS



DELUXE DELIGHTS

DELUXE DELIGHTS

DELUXE DELIGHTS

DELUXE DELIGHTS

ON DECEMBER AND JANUARY

AT LE BAR DU FAUBOURG

THE ETERNAL CHIC OF LUXURIOUS PRODUCTS

ELEGANTLY SERVED IN THE FASHIONABLE ATMOSPHERE OF THE BAR DU FAUBOURG,

A MOMENT OF PLEASURE TO SAVOR AS A GOURMET OR TO SHARE.

ENJOY, IN PAIRING, THE MODERN TASTE OF AN ULTRA-BRUT CHAMPAGNE *

OYSTERS & CHAMPAGNE - 38€

6 OYSTERS FINE DE CLAIRE MARENNES OLÉRON N°2, SHALLOT VINAIGRETTE, LEMON

& A GLASS OF LAURENT-PERRIER ULTRA BRUT CHAMPAGNE

FOIE GRAS & CHAMPAGNE - 39€

HOMEMADE FOIE GRAS (80GR), GRILLED TOAST

& A GLASS OF LAURENT-PERRIER ULTRA BRUT CHAMPAGNE

SALMON & CHAMPAGNE - 41€

SMOKED SALMON FILLET (100GR), LIGHT SOUR CREAM AND BLINIS

& A GLASS OF LAURENT-PERRIER ULTRA BRUT CHAMPAGNE

* OR, AT YOUR CHOICE, A GLASS OF WINE

SOFITEL PARIS LE FAUBOURG

PRIVATE RECEPTIONS

PRIVATE RECEPTIONS



PRIVATE RECEPTIONS

PRIVATE RECEPTIONS

PRIVATE RECEPTIONS

ON DECEMBER AND JANUARY

AN EXCEPTIONAL EVENT TO AMAZE YOUR GUESTS

STARTER

SEA BASS CEVICHE WITH COCONUT MILK AND MANDARIN
TAPIOCA CHIPS WITH TURMERIC, CORIANDER AND SWEET PEPPER

OR

DUCK FOIE GRAS TERRINE

MANGO CHUTNEY WITH TIMUT PEPPER AND COUNTRY BREAD TOAST

MAIN COURSE

FARMHOUSE GUINEA FOWL SUPREME
PARSNIP MOUSSELINE, ROASTED CHESTNUTS AND TRUFFLE JUS

OR

SCALLOPS

POTATO AND YOUNG LEEK, BEURRE BLANC SAUCE WITH TRUFFLE

DECEMBER DESSERT

OUR CHRISTMAS YULE LOG WITH ORANGE BLOSSOM HONEY
ALMOND BISCUIT, QUINCE COMPOTE AND FRESH POLLEN

OR

JANUARY DESSERT

OUR GALETTE DES ROIS

PER PERSON : 95€ TTC

OFFER LIMITED TO THE MONTHS OF DECEMBER 2021 AND JANUARY 2022

SOFITEL PARIS LE FAUBOURG