

EPICURE

112 F^{BG} ST HONORÉ • PARIS

Christmas' Eve

WEDNESDAY, 24 DECEMBER 2025

Scallops from the bay of Seine

Carpaccio with caviar
Vinaigrette with Nice citrus

Lobster from « Côte d'Opale »

Confit potatoes and leeks
Civet-style sauce

John Dory with caviar

Fennel and parsley
Smoked fish bone jus

Farm-raised chicken

Ravioli of the thighs and globe artichoke
Poulette sauce

Comté

Steamed soufflé with black truffle

Lemon from Menton

Refreshed with sea herbs

Grand Cru Sao Tomé chocolate

In different ways, mucilage sorbet

€980

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Christmas' Eve

WEDNESDAY, 24 DECEMBER 2025

Vegetarian Menu

Beetroot from Touraine

Carpaccio, and confit with shiso
Vinaigrette with Nice citrus

Butternut squash

Roasted, vegetable ravioli
Hazelnut milk with white truffle

Ratte fingerling potato

Gnocchi and creamy black truffle
Parsley coulis

Globe Artichoke

Young vegetables
Melilot jus

Comté

Steamed soufflé with black truffle

Lemon from Menton

Refreshed with sea herbs

Grand Cru Sao Tomé chocolate

In different ways, mucilage sorbet

€800

EPICURE

112 F^{BG} ST HONORÉ • PARIS

New Year's Eve

WEDNESDAY, 31 DECEMBER 2025

Oscietra Caviar

Almond panacotta
Potato cream with haddock

Royal Langoustine

"Marguerite" ravioli with porcini mushrooms
White truffle broth

Sole

Sea potato
Shellfish cream with lemon from Menton

Foie Gras

Young vegetable pot-au-feu
Black truffle broth

Miyazaki Beef

Japanese rice with truffle
Candied vegetable jus

Rothschild Brie

Mendiant and candied apple
Calvados vinaigrette

Conference Pear

Red Shiso and candied citrus

Truffled Vanilla

Pompona vanilla from Peru
Gavottes and light cream, truffle ice cream

€1,450

EPICURE

112 F^{BG} ST HONORÉ • PARIS

New Year's Eve

WEDNESDAY, 31 DECEMBER 2025

Vegetarian Menu

Pumpkin from Île-de-France

Yuzu in different ways
Marigold oil vinaigrette

White truffle

« Marguerite » ravioli with porcini mushrooms
Forest broth

Black truffle melanosporum

Monarch celeriac risotto
Carnaroli rice infusion

Vegetables

Slow-cooked with sweet fern
Brioche cream

« Ratte » potato

Truffled cappuccino
Grilled onion jus

Rothschild Brie

Mendiant and candied apple
Calvados vinaigrette

Conference Pear

Red Shiso and candied citrus

Truffled Vanilla

Pompona vanilla from Peru
Gavottes and light cream, truffle ice cream

€1,200