



B  
LE BURGUNDY  
PARIS

*Where the magic of the  
Holiday Season begins*





“

AT LE BURGUNDY PARIS, CHRISTMAS  
REVEALS ITS TRUE PROMISE ONCE MORE.  
A SEASON WHERE DREAMS AWAKEN,  
TRADITIONS ARE REBORN,  
AND EVERY DETAIL TRANSFORMS INTO  
PURE ENCHANTMENT.

”





Carrot Cake – Vanilla – Pecan

•

Pear and Mulled Wine Cake

•

Bergamot Marshmallow Candies – Milk Chocolate 60%

•

Kouglof

•

Mont Blanc – Chestnut – Candied Yuzu

•

Egg Coffee – Chai Masala Ice Cream

•

Coconut – Caramel – Roasted Pineapple Charlotte



# Christmas Tea-Time

BY LÉANDRE VIVIER

As Christmas approaches, a sense of magic gently settles in, infusing every moment with warmth. To elevate this festive season, our Pastry Chef Léandre Vivier presents an exceptional Christmas Afternoon Tea, imagined as a gourmet journey through winter's comforting flavours. With refined pastries, subtle spices and inspirations drawn from cherished holiday memories, discover a truly indulgent festive experience in the heart of Le Burgundy Paris.

*Starting from November 27, 2025*

*From Thursday to Sunday, 3pm to 6pm*

*65€ per person including a hot drink of your choice  
80€ per person including a glass of Champagne or Mulled Wine*

*Book your table*





# Winter After-Ski

This winter, Bar & Lounge, Le Charles, rises to new heights, transforming into a chic alpine-inspired bar in the heart of Paris. With warm woods, vintage posters and a cosy chalet feel, the atmosphere becomes truly festive, especially on Wednesdays, when a dynamic DJ set brings a vibrant après-ski spirit to life.

For the season, our Maison unveils a winter menu featuring comforting cocktails, signature creations and elegant twists on mountain-inspired bites.

*Starting from November 27, 2025  
DJ Set every Wednesday from 5pm to 11pm*

*Book your table*



## DJ Set every Wednesday

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### Winter Bites

Crispy Potato Cakes with Smoked Salmon & Dill Cream

Mini Croque-Monsieur with Beaufort Cheese & Truffle

Smoked Raclette Arancini

Thin Tart with Cured Ham & Onion Compote

Churros with Cinnamon Sugar & Chocolate Spread

\*

### Winter Cocktails

La Montée au Sommet

Santa Likes Hot Whisky

Mulled Wine by our Chef Sommelier

Non-Alcoholic Mulled Wine







# Christmas Yule Log

« LEAF BY LEAF »



First creation of the 2025 Christmas collection, the “Leaf by Leaf” Yule Log by Léandre Vivier celebrates the art of detail, layers and texture. Inspired by his journey to Belize, it showcases Tulakalum 75% chocolate paired with a macadamia crunch, a melting praliné and a light Tahitian vanilla mousse.

A refined balance of flavours and textures, enhanced with delicate caramel notes and touches of gold. A true signature creation to illuminate your festive table.

105€, serves 6 to 8

Available on click & collect from December 17, 2025 to January 1, 2026

All orders require 48 hours processing time

Pre-order



# Christmas Gifts



For a truly unforgettable Christmas, choose a gift that stands out.  
Offer your loved ones a unique experience to remember at Le Burgundy Paris: an elegant stay, a Michelin-starred dinner at Le Baudelaire, a relaxing moment at the Spa by Susanne Kaufmann or a magical Afternoon Tea.

[Our Online Store](#)





Cedar-Scented Gratinated Scallops  
with Fresh Coriander

\*

Roasted Guinea Fowl Supreme, Celery  
& Black Melanosporum Truffle Jus

\*

Miniature Version of Léandre Vivier's  
"Leaf by Leaf" Yule Log



LE CHARLES  
BAR & LOUNGE

# Christmas at Le Charles



At Christmas, Le Charles welcomes you in a warm and cosy atmosphere,  
perfect for enjoying a gourmet moment in a heart of Le Burgundy Paris.

Our festive menu blends refinement, seasonal flavours and winter indulgence to  
create an unforgettable dining experience. Whether with family or friends,  
share a joyful moment in the elegant, inviting setting of our Bar & Lounge.

*Dinner on December 24 and Lunch on December 25, 2025*

*85€ per person*

*Book your table*







# New Year's Eve aperitif

Raise a glass to the end of 2025 and enjoy a festive aperitif enhanced by live music. In the warm setting of our Bar & Lounge, share a refined and convivial moment to begin your New Year's Eve with sparkle. A perfect way to embrace the magic of 31 December at the heart of Le Burgundy Paris.

December 31, 2025 from 6pm

75€ per person

[Book your table](#)

## Bubbles & Bites

& Live Music! 

### Festive bites to share

#### Bone marrow brioches

Bottarga / Ossetra Grand Cru caviar

#### Foie gras tartlets

Citron marmalade

#### Scallop carpaccio

Black Melanosporum truffle

\*

### Glass of Champagne

Charles Heidsieck - Blanc de Blancs





**Royal Sea Bream**  
Buddha's Hand / Grand Cru Ossetra Caviar

\*

**Celery**  
Shellfish / Smoked Butter

\*

**Blue Lobster**  
Kabocha Squash / Black Melanosporum Truffle

\*

**Venison**  
Kale / Gamberge / Kaffir Lime

\*

**Candied Yuzu by Damien Blasco**  
Chartreuse Sorbet

\*

**"Leaf by Leaf" – Pure Belize Chocolate**  
Macadamia Nuts / Smoked Vanilla



LE BAUDELAIRE



# New Year's Eve Dinner

Before midnight sets Paris aglow, Le Baudelaire offers one final sparkle: an exceptional dinner at the heart of the capital.

In our Michelin-starred restaurant, Chef Mylo Levin's creations unfold like precious, delicate moments, almost suspended in time. A rare interlude, where guests savour the discreet luxury of our Parisian Home before stepping into the new year.

*December 31, 2025 from 7.30 pm  
425€ per person excluding beverages*

*Book your table*



# King cake

« LEAF BY LEAF »



Within a play of golden layers, the “leaf by leaf” galette reveals a delicately crisp brioche, enlivened with a chai-spiced dough that releases its aromatic notes between each layer. At the center, a chai-infused frangipane extends this aromatic journey cherished by the Chef. Discreetly nestled between the layers, a handcrafted charm by Catherine Fourgeaud awaits to crown the first kings and queens of the year.

58€, serves 6 to 8

Available on Click & Collect from January 2, 2025 to January 25, 2026

Pre-order 48 hours in advance







*Le Burgundy Paris wishes you  
a wonderful Holiday Season.*

*May this time of year bring joy and  
happiness to you and your loved ones.*

Booking & Informations  
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