

Press Release

September 2018

Once upon a Christmas, in the first palace of Paris...

At 228 rue de Rivoli, in the heart of historic Paris, Le Meurice is preparing for its magical New Year celebrations, in keeping with its strong tradition of maintaining the French style of living.



The artisans at the first palace hotel in Paris - chefs, maîtres d'hôtel, housekeepers, florists and more - have combined their expertise to create an exceptional atmosphere of elegance and conviviality for their guests. Bespoke menus, enchanting décor, Tea Time for young and old alike... Just some weeks after Christmas, the hotel's teams will repeat their grand performance to make the end of 2018 a unique spectacle with cheer and a true zest for life.

At the beginning of December, Cédric Grolet, our famous Pastry Chef, undisputed master of his art, reinvents Christmas Tea Time with an incredible passion making it deliciously unforgettable.

Every afternoon, from 5 to 31 December 2018, Christmas Tea Time at the Dalí will sweeten winter time.



24
December
2018

Under the leadership of Alain Ducasse and expertly lead by head chef Jocelyn Herland, the teams of Restaurant le Meurice Alain Ducasse offer you the best of French high cuisine.

Christmas Eve at le Meurice Alain Ducasse Restaurant:



The finest ingredients in French gastronomy will be showcased to create dishes bursting with character and pure, intense flavors, such as sublime oysters, caviar, lobster, bar fish or black truffle artichokes.

900 EUR per person – food and wine pairing.

Christmas dinner at the Dalí restaurant:



At the restaurant Le Dalí, in a cozy atmosphere, guests will delight themselves with a fine beef consommé, duck fois gras and truffle. Crab cake, caviar, back of bar and poached farmer yellow capon will also compose this divine menu, that will be concluded with the degustation of the annual Yule log by Cédric Grolet.

500 EUR per person – food and wine pairing.

25
December
2018

On December 25, a **delicious brunch** will be served at the Restaurant Le Dalí and le Meurice Alain Ducasse to celebrate Christmas with family or friends.

160 EUR per person, including a glass of Champagne, fresh fruit or fresh vegetable juice and a selection of hot drinks. Our sommelier will be available to advise guests on wine pairings.



31

December
2018

For the final evening of 2018, Le Meurice promises to provide moments of eternity, where nothing matters except shared enjoyment.

During cocktail hour at Bar 228, nothing could be better than enjoying a glass of champagne and some festive canapés...



New Year's Eve at the restaurant le Meurice Alain Ducasse :

For dinner, head chef Jocelyn Herland's teams pull out all the stops. Restaurant le Meurice Alain Ducasse will celebrate the truffle, making it the central thread of this exceptional menu. Fruity, luscious Alba truffles are the perfect match for the delicate meat of poularde, while the more refined black truffle supports the flavour of a wonderful lobster or a delicate Saint-Pierre.

1250 EUR per person, food and wine pairing – water and coffee

New Year's Eve at Le Dalí Restaurant :

At the restaurant Le Dalí, the dishes will be full of colors and flavors. One can find Saint-Pierre and Saint-Jacques, paired with broccolis, cauliflower and caviar. A tender veal with truffles and foie gras terrines will complete this highly gastronomic menu!

700 EUR per person, food and wine pairing – water and coffee

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2019

To prolong these precious moments and enjoy a leisurely start to the New Year, a delicious brunch will be served in both restaurants. Guests can make a champagne toast or enjoy a fresh fruit or vegetable juice. They can then move on to the gourmet buffet and the menu of à la carte hot dishes, which are served at their table.

180 euros per person



For the Christmas and New Year holidays, Cédric Grolet, Pastry Chef at Le Meurice hotel, is going back to the traditional tastes of his childhood to showcase chestnuts in two original creations for the 2018 holidays.

One will be available for savoring at the Dalí restaurant from December 5th to 31st (except on December 25th 2018) – 25 euros per slice

The second will be for sale at the Pâtisserie du Meurice by Cédric Grolet starting December 18th.

3 to 4 people or 6 to 8 people. 50 EUR – 98 EUR.



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Dorchester Collection

Dorchester Collection is a portfolio of the world's foremost luxury hotels in Europe and the USA, each of which reflects the distinctive culture of its destination. By applying its unrivalled experience and capability in owning and operating some of the greatest individual hotels, the company's mission is to develop an impeccable group of the finest landmark hotels through the acquisition and management of wholly-owned and part-owned hotels, and to enter into management agreements.

The current portfolio includes the following hotels (in the order in which they joined the group): The Dorchester, London; The Beverly Hills Hotel, Beverly Hills; Le Meurice, Paris; Hôtel Plaza Athénée, Paris; Principe di Savoia, Milan; Hotel Bel-Air, Los Angeles; Coworth Park, Ascot, UK; 45 Park Lane, London; Hôtel Eden, Rome.
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