

HOTEL 5*

Molitor offers you the 'Festive' package available from December 1^{st} 2022 to January 1^{st} 2023 included :

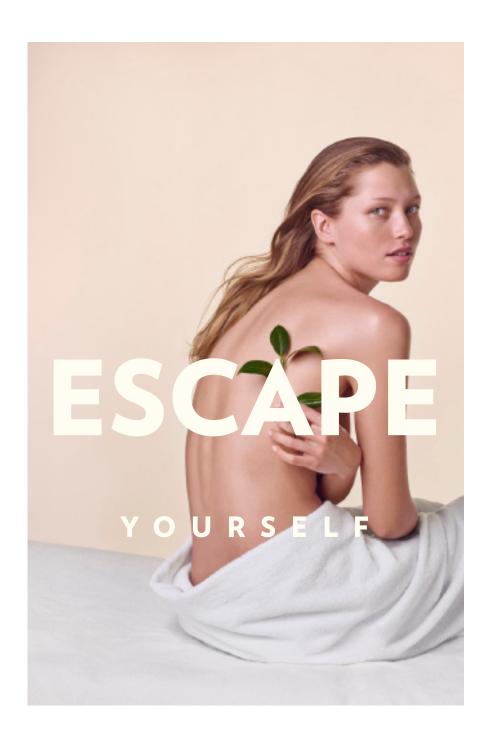
- Deluxe room upgrade according to availability
 - Breakfast included for 2 people
- Glass of Champagne for 2 people during your stay, as a welcome gift.

This year, Santa Claus will stop by Molitor, all the children with us during this time will be able to fill a Christmas letter and Molitor will send it to the North Pole.

PRICE ON DEMAND by direct booking only.

By phone : +33 01 56 07 08 50 By email : <u>H7326-RE@ACCOR.COM</u>





CHRISTMAS RITUAL, ENJOY THE MAGIC OF THE END OF YEAR...

The Spa by Clarins offers you a new visual and olfactory experience around cinnamon this year

Body massage with hot oil and spices
Glass of Champagne and Christmas Chocolate

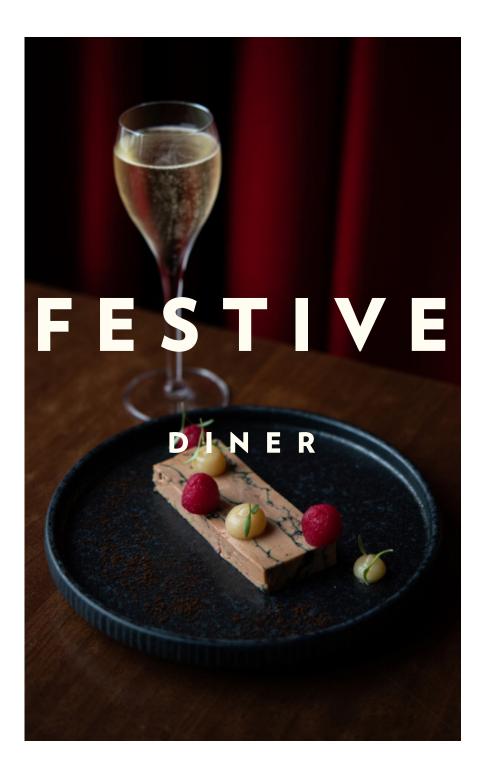
PRICE:

185€ per person / 370€ for duo Available from December 1st 2022 to January 8th 2023 included

Reservation:

By phone : 01 56 07 10 28
Or directly on our website : CLICK HERE





DECEMBER 24TH MENU

Christmas menu for the Saturday 24th of December by Chef Martin Simolka and Louise Riot, Pastry Chef

Jerusalem artichoke shell texture Black truffle

Trout au gratin with miso, caviar lemon Coconut and peppermint sauce

Arctic char, citron sabayon with its condimentFlame lettuce and avocado and pecorino

Pigeon and foie gras pie, kumquat condiment and smoked Malabar pepper

Full-bodied juice, wild baby brocoli

Christmas Log de Louise Riot, Pastry Chef Cashew nut praline, vanilla mousse and candied Cedrat lemon

PRICE : 95€ including VAT per person (mineral water and hot drinks included)

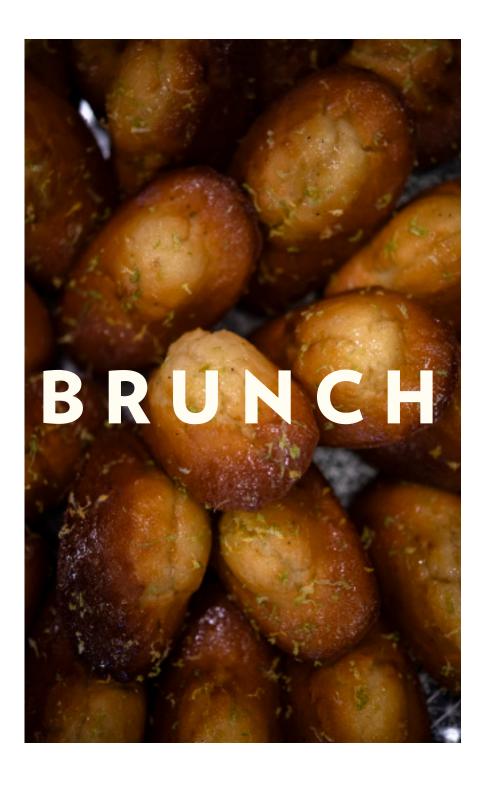
CHILDREN'S MENU

Iberian ham croquettes
Poultry from Gâtinais farmer label rouge and mashed
potatoes with truffles
Christmas Log of Louise Riot or Hugo & Victor ice cream

Price: 45€ by children under – 12 year including VAT (mineral water included)

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HOLIDAY BRUNCH

On Christmas day and the 1st of January, our famous brunch will be more generous to celebrate the end of year:

Exceptionnal food, sea food plates, smoked salmon, truffle egg
Molitor, yummy dessert buffet, XXL madeleine...

The menu is elaborated by our Chef Martin Simolka and is made to please everyone.

PRICE FOR THE 25TH OF DECEMBER AND THE 1ST OF JANUARY 115€ per person 45€ for children under 12 years old

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CHRISTMAS LOG

An art deco inspired log to celebrate the end of year...

The new pastry Chef of Molitor, Louise Riot presents her first Christmas log.

Louise found the unique and particular design of the log by walking around Molitor, and admiring the emblematic molding of the Brasserie which has an inspired decoration from the 30's.

Molitor's heritage still continues through the years...

With a tailored cake mold, Louise Riot elaborated her amazing creation.

The famous porthole of Molitor finds itself between the art deco arabesque.

The Chef who advocates sugar reduction and simplicity in her creation, found the perfect combination of flavors: vanilla mousse, cashew nut praline and candied lemon, with nut biscuit for a light and surprising log.

Price : 69€ for 6/8 people

Pre-order on our e-shop and to go. Or for dessert on the 24th of December & for brunch the 25th of December.

ORDERS DIRECTLY ON OUR ESHOP

<u>CLICK HERE</u>





GOOD YEAR

Music and parties will take place everywhere at Molitor on the night of December 31st.

Whether at the Brasserie or in our lounges, we are waiting for you to celebrate the New Year with us.

Informations and reservations on request

NEW YEARS EVE ON DECEMBER 31ST

Appetizer

Poached scallops, kombu brith and fresh tumeric

Accord vin : Champagne Pommery Apanage Bru

Starter

Gambas obsiblue tartare, watercress and oscietra caviar

Pickled cucumber, mustard caviar

Wine pairing: Montagny 1er Cru Château de la Saule

Fish dish

Turbot from Brittany, shellfish juice with wild trout eggs

Tuberose chervil and wild curry

Wine pairing: Montagny 1er Cru Château de la Saule

Meet dish

Roast venison, Rouennaise sauce with smoked eel and black truffle

Stir-fry salsify and colored mini chard

Wine pairing: St Joseph Septentrio

Pre-dessert

Pineapple and basil Freshness

Dessert

Grapefruit granita, honey and pollen cake, candied Buddha hand

Wine pairing: Ruinart Blanc de Blancs

PRICE:

Tasting menu in 6 stages: 175€ including VAT (mineral water and hot drink included)
Tasting menu in 6 stages, wine pairing: 245€ including VAT (mineral water and hot drink included)

CHILDREN'S MENU

Sweet potato velouté

Fillet of sea bream, truffled mashed potatoes

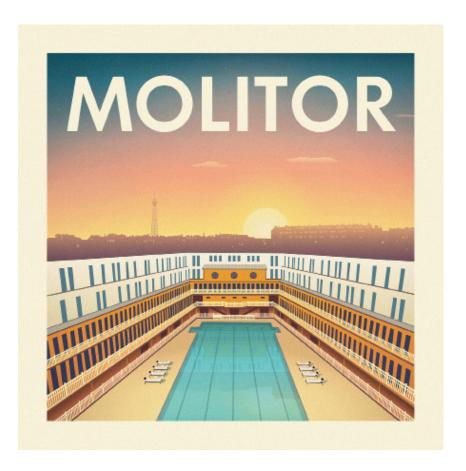
Chocolate Lava cake or Hugo & Victor ice cream (vanilla, chocolate, strawberry, raspberry, lemon, praline)

PRICE:

45€ (mineral water included) for children under 12 years old

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GIFT IDEAS

TO COLLECT AND LISTEN TO

Molitor's third Album available in vinyl: 10 exclusive tracks created for Molitor and imagined by french feminine artists.

Price: 40€

TO READ

« Molitor, Vibrations artistiques » : 172 pages to discover the artistic past of Molitor and its present time through art cubicle's in the indoor pool made by 68 urban artists.

Price:35€

TO PLEASE (YOURSELF)

The Spa by Clarins boutique offers you Clarins gift box and gift tickets for a massage of your choice, brunch or diner...

FROM 50€

VISIT OUR E-SHOP
VISIT OUR GIFT SHOP





BOOKING DEPARTMENT:

H7326-RE@ACCOR.COM +33 01 56 07 08 50

GIFT TICKETS: HTTPS://MOLITORPARIS.SECRETBOX.FR/

VAT INCLUDED