



# *Imperial Festivities*

*HÔTEL DU PALAIS*  
*Biarritz*





  
*Gala Dinner*

SUNDAY, DECEMBER 24, 2017

*Entertainment by Glory & Co*

**€300 per person**

*(includes aperitif, wine and champagne)*

**Appetizer  
(Glass of Champagne)**

\*\*\*

**Variations on Foie Gras:**

Land... with Fig and Ginger Bread

Ocean... with Cream of Oyster

Fire... Grilled upon a Crème Catalane

\*\*\*

**Poached Langoustine in Smoked Tea,  
Cocoa Nibs and Creamed Cauliflower**

\*\*\*

**Confit Goose,  
then Roasted in Honey and Sweet Spices,  
Chanterelles, Moist Apricots, Pear in Hot Wine  
Warm Roasting Juice**

\*\*\*

**Spooned Mont d'Or Cheese,  
Lamb's Lettuce and Curly Endive in Hazelnut Oil**

\*\*\*

**Chestnuts and Tangerines**

\*\*\*

**Mini Pastries and Chocolate**

**WINE**

**Champagne Delamotte**  
AOC Viré-Clessé , Domaine Guillemot-Michel « Quintaine », 2014  
AOC Madiran , Château Bouscassé « Argile Rouge », 2008  
Champagne Louis Roederer « Brut Premier »



  
*Christmas Menu*

MONDAY, DECEMBER 25, 2017

*Lunch or Dinner*

€150 per person

*(Drinks available at extra charge)*

Marbled Foie Gras of Duck with Cranberries,  
Warm Praline Brioche

\*\*\*

Lobster in its Shell,  
Marinated Fish Masala,  
Beetroot and Mango Chutney with Cardamom

\*\*\*

Pierre Duplantier's own Capon  
Drumstick Rossini, Roasted Breast,  
Truffle-flavoured Bulbous Chervil and Potato Mouseline

\*\*\*

Warm Cabecou Cheese on Toast  
with Heather Honey, Winter Herb Salad

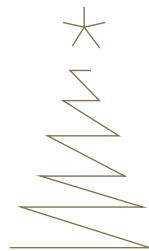
\*\*\*

Frosted Tangerine

\*\*\*

Mini Chocolate Pastries

\*\*\* SET MENU \*\*\*







# New Year's Eve

SUNDAY, DECEMBER 31, 2017

*Dance party with live music by SOUL LEGEND and its singer "Quinze"*

**€600 per person**

*(includes champagne aperitif, wine and "Prestige Vintage" champagne)*

## Appetizer

\*\*\*

Russian Red King Crab,  
Diced Fruit and Vegetable Medley, Daurenki Caviar,  
Calamansi Lemon Curd Cream

\*\*\*

Roasted Turbot with Celery and Truffle,  
Mosaic of Boletus in Parsley,  
Scallops in Hazelnut Viennese Batter,  
Red Tartar Sauce

\*\*\*

Guinea Fowl Capon Rossini, Confit Quince,  
Chestnut and Salsify in Juice,  
Périgueux Sauce

\*\*\*

Crèmeux de Brie Cheese with Slivers of Black Truffle

\*\*\*

Litchi and Grapefruit  
Enlivened with Rose Flavour

\*\*\*

Exoticism and Chocolate

\*\*\*

Fine Chocolate and Mini Pastries

## WINE

Champagne Delamotte  
AOC Sancerre , Domaine Vacheron, 2016  
AOC Pomerol , Château Bellegrave, 2011  
Taittinger, Comtes de Champagne, 2006





  
*Special New Year's  
Eve package*

**SWING IN THE NEW YEAR IN BIARRITZ !**

*Stay three nights for the price of two*

Double room : Starting at €2000 for 2 people, including:  
3 nights in a double room (3rd night free)

\*\*\*

Buffet breakfasts\*overlooking the Atlantic Ocean

\*\*\*

New Year's Eve dinner: Wine & Food Pairing

\*\*\*

Access to the Imperial Spa: heated pool with counter current system, sauna,  
hammam, Jacuzzi, fitness room with cardio-training and the Eugenie Lounge

Apartments, Palais Suites, Ocean Suites, Imperial Suites and Royal Suites :

*prices available upon request*

Guerlain treatments and modelling, the Leonor Greyl Hair Institute  
and coaching are available at extra cost.

\*Except for January 1, 2018





# New Year's Day Grand Imperial Brunch

MONDAY, JANUARY 1ST, 2018

from 12.00 p.m. at Villa Eugénie

€230 per person

(unlimited Laurent-Perrier Ultra-Brut Champagne)

Entertainment by "Miss Collie & the Trees" Trio

## OUR COLD STARTERS

Home-Smoked Salmon, Dill-Scented Trout  
Spanish Melon, Shrimp in Kiwi and Tangerine  
Duck Breast and Green Beans, Green Asparagus  
Cucumber in Cream, Heart of Palm,  
Avocado Corn Mix  
Our Special Oysters, Almonds,  
Clams,  
Pink Shrimps, Whelks  
Antipasti  
(courgettes, aubergines, mushrooms, peppers etc.)  
Pinchos

\*\*\*

## OUR WARM STARTERS

Leek and Cockle Tart  
Quiche Lorraine  
Vegetable Loaf  
Olive and Tuna Scones  
Shellfish and Meat Empanadas  
Gyozas

\*\*\*

## OUR SOUPS

Imperial Consommé  
Light Cream of Squash and Mushroom Soup

## OUR FISH

Bass with Fennel and Lemon Confit  
Salmon Kouloubiac Pie  
Seafood Mouseline

\*\*\*

## OUR HOT MAIN COURSE

Stir-fried Fatted Chicken Curry,  
Pineapple and Walnut in Coriander  
Braised Ham in Port  
Rib of Beef Aiguillettes

\*\*\*

## OUR COLD BUFFET

Marbled "Océane" Scallops  
English-Style Sirloin Steak  
Duck Pie,  
Rack of Lamb with Mint  
Terrine of Venison and Chestnut

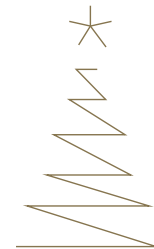
\*\*\*

## OUR VEGETABLES

Endives, Almond Rice,  
Fennel, Lentils  
Browned Potatoes

\*\*\*

## OUR FRENCH CHEESES



## OUR PASTRIES

Wafers and Crêpes, Chocolate Sauce  
Whipped Cream, Red Fruit Compote  
Cheesecake, Fruit Cake, Basque Cake,  
Pound Cake, Coffee and Chocolate Eclairs  
Maple Syrup Choux Pastries  
Paris-Brest Cream Dessert  
Chocolate Mousse,  
Whisked Egg Whites and Praline  
Tiramisu  
The Empress' Chocolate Cake

\*\*\*

## OUR POACHED FRUIT

Vanilla Tangerines, Litchis, Mangos, Kiwis, Spiced  
Pineapples and Cinnamon Apples

\*\*\*

## CHILDREN

Sole and Chicken Goujonnette Fingers

Chef de Cuisine: Jean-Marie Gautier  
Pastry Chef: Sylvain Gautier







★ **YANNICK FOURNIÉ** ★  
 PAINTING AND GRAPHICS WORKS

*Exhibition at the Imperial Salon*

FROM DECEMBER 18, 2017 TO JANUARY 27, 2018

*"I am from a rich and dense generation where everything jostles with everything else:  
 Pop Art, Comics, Street Art, the dazzle of internet and the social networks."*

PALACES  
 DE FRANCE



Information & Reservations :  
**00(33) 559 416 400**  
[reservations@hotel-du-palais.com](mailto:reservations@hotel-du-palais.com)

LEADING  
 HOTELS

HÔTEL DU PALAIS  
 Biarritz