

Paradis Latin - New Years Eve 2025



Silver Menu

FOOD MENU

New Year's Eve appetizer:
Scallops with beetroot and
grapefruit

Pressed poultry, foie gras,
butternut squash, and
chestnut with truffle
vinaigrette

Blue lobster with carrots
and star anise on coral,
lemon caviar, and lobster
broth

Veal roulade with truffles,
baked potatoes, and celery

New Year's Eve dessert by
Pierre Hermé: Azur, yuzu
cream, creamy chocolate
mousse, Infiniment
Chocolat shortbread, Kôchi
yuzu confit, chocolate and
yuzu sauce

DRINKS

1/2 red wine "Château Lynch
Moussas 2018" Pauillac -
Grand Cru Classé

1/2 Champagne "Bollinger
Spécial Cuvée

1/2 mineral water

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Gold Menu

FOOD MENU

New Year's Eve appetizer:
Scallops with beetroot and
grapefruit

Pressed poultry, foie gras,
butternut squash, and
chestnut, truffle vinaigrette

Blue lobster with carrots
and star anise on coral,
lemon caviar, and lobster
broth

Veal fillet Wellington style,
Périgord sauce

New Year's Eve dessert by
Pierre Hermé: Azur, yuzu
cream, creamy chocolate
mousse, Infiniment
Chocolat shortbread, Kôchi
yuzu confit, chocolate and
yuzu sauce

DRINKS

1/2 red wine "Clos du
Marquis 2000" Saint-Julien

1/2 Champagne "Bollinger La
Grande Année 2015

1/2 mineral water

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Platinum Menu

FOOD MENU

New Year's Eve appetizer:
Scallops with beetroot and
grapefruit

Pressed poultry, foie gras,
butternut squash, and
chestnut with truffle
vinaigrette

Blue lobster with carrots
and star anise on coral,
lemon caviar, and lobster
broth

Paradis Latin Soup:
Jerusalem artichoke soup
with truffles, puff pastry
brioche with mushrooms
and truffles

Veal fillet Wellington style
with Périgord sauce

New Year's Eve dessert by
Pierre Hermé: Azur, yuzu
cream, creamy chocolate
mousse, Infiniment
Chocolat shortbread, Kôchi
yuzu confit, chocolate and
yuzu sauce

DRINKS

1/2 red wine "Clos du
Marquis 2000" Saint-Julien

1/2 Champagne "Bollinger
R.D 2008

1/2 mineral water