LA MAGDELEINE
Mathias Dandine



A Touch of Festivity and Indulgence!

Experience an enchanted version of our iconic brunch.
Savor a sparkling and magical experience, with unlimited champagne, in an atmosphere that will illuminate your end-of-year celebrations.

Specially crafted for Sundays, December 21 and 28, 2025, during the holiday season, and on New Year's Day.

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Festive Brunches

The Bakery

Viennoiseries, brioche, cake, tart, specialty breads
Dairy selection, cream and fruit salad, fruit juices and detox juices

Assorted Starters

Deviled eggs, Caesar salad, crudités
Pissaladière, quiche, and mushroom tart
Club sandwich, filled brioche, cheese gougères,
Cheese puff pastries, etc.

Charcuterie Selection

Homemade duck foie gras, rillettes,
Charcuterie boards, pâté en croûte,
“Julien’s pâté” – assorted condiments and salad

Seafood Selection

Salmon, oysters, sea urchins, shellfish
Shrimp and langoustine tower
Fish gravlax and crudo

Main Courses (choice of one)

Beef fillet Rossini with black truffle or
Sea bass fillet with champagne and black truffle sauce
Winter vegetable cocotte and mashed potatoes

Cheese Platter

Selection from the “Grand Sud”

Dessert Trolley

Saint-Honoré, tarte Tatin, éclair, vanilla rice pudding,
Floating islands, chocolate fountain, verrines, shortbread,
Fruits, assorted petit fours, and more

€160 per person – includes water, champagne, fruit juices, and hot beverages

€125 per person without champagne