

*Once Upon a
Christmas at
L'Académie*



L'Académie
By INTERCONTINENTAL



FESTIVE TALE

When December arrives, L'Académie is transformed.

Behind its doors, the lights begin to sparkle, the tables are dressed in their finest attire and festive aromas offer the first hint of the celebrations to come.

Once again this year, our Executive Chef, Mathieu Charrois and our Pastry Chef Vincent Thomassin have created a delicious story to be enjoyed together.

A festive lunch, an exceptional dinner, a cocktail reception or an enchanting afternoon tea... choose your chapter and gather your guests to create your most treasured end-of-year memory at L'Académie.

This year, bring your teams together, celebrate your achievements and write a new chapter of your story at L'Académie.

All that remains is to choose your menu...





ENCHANTED TABLE

Chapter 1

Festive Lunch or Dinner

€135 per person

Every story begins with an invitation...

At L'Académie, guests take their seats around a table beautifully dressed for the festive season. A glass of Champagne marks the beginning of the celebrations, followed by a three-course menu created by our Chefs.

A first indulgent interlude, where seasonal flavours set the tone for a Christmas to be shared.

Your experience includes:

- A glass of Champagne or alcohol-free French Bloom and three canapés per guest
- A three-course menu comprising a starter, main course and dessert
- Drinks package: wine (one bottle for every four guests), mineral water and coffee
- Exclusive use of the reception space
- Tableware and floral decorations

*Offer available from 1 December 2026 to 30 December 2026
(excluding 24, 25 and 31 December 2026 and 1 January 2027)*



The Menu

STARTER

Arctic char gravlax

Corsican clementine gel, gingerbread

or

Perfectly cooked egg

Cep mushroom and hazelnut velouté

MAIN COURSE

Capon fillet

Truffled mousseline, truffled poultry jus

or

Low-temperature cooked cod

Pressed leeks, Champagne beurre blanc and trout roe

DESSERT

Chestnut and blackcurrant dacquoise

Crushed candied chestnuts

or

Peanut, milk chocolate and dulce de leche yule log





GRAND FEAST

Chapter 2

Exceptional Lunch or Dinner

€160 per person

Then comes the time for the grand feast...

The dishes become more refined, the flavours more generous, and the magic unfolds around the table. Foie gras, langoustine, lobster and pigeon come together in an exceptional menu created for the most memorable end-of-year celebrations.

Your experience includes:

- A glass of Champagne or alcohol-free French Bloom and three canapés per guest
- A three-course menu comprising a starter, main course and dessert
- Drinks package: wine (one bottle for every three guests), mineral water and coffee
- Exclusive use of the reception space
- Tableware and floral decorations

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The Menu

STARTER

Calvados foie gras medallion

Chestnut and pear, multigrain bread

or

Poached langoustine

Vegetable broth, Buddha's hand and Étrez cream

MAIN COURSE

Beef fillet and half blue lobster tail

Pressed potatoes, shellfish bisque

or

Roasted half pigeon

Celeriac in a variety of textures, Port demi-glace

DESSERT

Chocolate Christmas yule log with crunchy praline

Vanilla custard

or

Mandarin finger dessert

Speculoos crunch and Champagne gel





AL OF FLAVOURS

Chapter 3

Christmas Cocktail Reception

€114 per person

As the evening unfolds, conversations become livelier and glasses clink...

It is time for a more relaxed and convivial celebration, where each creation can be discovered at your leisure. A delightful selection of savoury and sweet bites accompanies this new chapter of the festivities.

Your experience includes:

- A glass of Champagne or alcohol-free French Bloom
- 15 cocktail bites
- Drinks package: wine (one bottle for every three guests), mineral water and coffee
- Exclusive use of the reception space
- Tableware and floral decorations

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The Menu

SAVOURY BITES

Calvados foie gras on toast
Chicken ballotine with chestnuts
Blinis with truffled taramasalata
Mini lobster roll
Arctic char gravlax
Snail with parsley and garlic butter
Parsnip velouté with tonka bean
Pressed potatoes with truffle
Panko prawn
Sautéed crayfish, spinach and Nantua sauce
Mini tartlet with smoked salmon cream and citrus fruits
Crab rillettes, fresh herbs and Melba toast

SWEET TREATS

Spiced clementine tartlet
Chestnut pavlova
Chocolate financier

TO CONTINUE THE STORY... *(optional)*

Add a touch of theatre to your reception with our
live culinary stations.

Mandarin and dill salmon gravlax
Toasted brioche, seaweed butter

Duck foie gras
Brioche, quince confit with Sichuan pepper and toasted hazelnuts

Creamy tartufata risotto
Prepared in a Parmesan wheel





MAGICAL TEATIME

Epilogue

€5 per adult

€35 per child

But no Christmas tale would be complete without one final indulgence...

When afternoon tea time arrives, L'Académie is filled with the comforting aromas of childhood. A generous and joyful interlude, created to bring young and old together around the sweet delights of Christmas.

FESTIVE TREATS

Crêpes with a selection of accompaniments

Clementines and chocolate papillotes

Sweets, marshmallows and caramel popcorn

Brioche, cakes and gingerbread

TO ADD A LITTLE MAGIC...

Chocolate fountain

€5 per person

Magician

Price on request

Father Christmas

Price on request





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