

#### THE RITE OF OUR PRODUCTS

A responsible approach to catering to our guests and planet.... In our desire to act locally, we choose local farmers, use seasonal products and deal directly with the various producers to have the best ingredients in our kitchen. In doing so we have been serving our customers with the best beef labelled 'Excellence Aubrac', our family operated farm that for the last 3 years has been feeding cattle with non-OMG cereals and lin seeds, a healthy supplement packed with Omega-3.

# Hello!

Between the Place of the Concorde and the Madeleine. Two steps from the biggest parisian theatres, in the quarter of chic shopping and luxurious hotels, a refined address.

A charming decoration that multiplies the creative winks with a polished gloss bar and a trendy restauration.

The salons on the first floor offer three personalized rooms that are different but connected

Join us...







# Welcome ...

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ESPACE	ASSIS	COCKTAIL	REUNION	EN CLASSE	EN U
SALON 1	50	60	20	20	30
SALON 2	-	-	10	-	5
SALON 3	17	-	17	-	15
Restaurant	60	80	-	-	-
TOTAL	120	200	-	-	-



## **Breakfast**

Use of a lounge from 8-11am Serving waiter and white paper board included

Coffee, tea, fruit juices

Mineral water

Bread, butter, jams and mini French baked goods

Fresh fruit salad

Cereal and milk

# **Seminar**

Use of a lounge from 4-7pm Serving waiter and white paper board included

Assortment of 4 sweets and hors d'oeuvres Fresh fruit salad Coffee, tea, fruit juices Mineral water

### RATES STARTING FROM 25€ PER PERSON

BASED ON A 10 PERSSON GROUP (TAXES EXCL)



# Seminar & Lunch or Dinner

USE OF A LOUNGE ROOM FROM 8AM- 4PM OR 6PM – 23H30PM SERVING WAITER AND WHITE PAPER BOARD INCLUDED

#### FOR MORNING MEETINGS

COFFEE, TEA, FRUIT JUICES

MINERAL WATER

BREAD, BUTTER, JAMS AND MINI FRENCH BAKED GOODS

FRESH FRUIT SALAD

CEREAL AND MILK

#### **SEMINARS**

ASSORTMENT OF 5 HORS D'OEUVRES KIR WITH WHITE WINE OR FRUIT JUICES

#### **LUNCH OR DINNER**

APPETIZER/ENTRÉE/DESSERT WATER, 1 BOTTLE OF WINE PER 3 ATTENDEES, COFFEE / TEA

### 76€ PER PERSON BASED

ON A 10 PERSON GROUP(TAXES EXCL)

### **Lunch or Diner**

SUR UNE BASE DE 10 PERSONNES

USE OF A LOUNGE ROOM FROM 12-3 PM OR 7 PM- 23H30 PM SERVING WAITER INCLUDED (ALL PRICES ARE SUBJECTED TO VAT TAX)

#### MADELAINE MENU 41,00€

(LUNCHTIME ONLY)
APPETIZER & ENTRÉE OR ENTRÉE & DESSERT
MINERAL WATER, COFFEE

#### ST-HONORE MENU 54€

APPETIZER, ENTRÉE & DESSERT WINE (1 BOTTLE PER 3 ATTENDEES), COFFEE

#### **CONCORDE MENU 72,00€**

A GLASS OF CHAMPAGNE & 2 HORS D'OEUVRES APPETIZER, ENTRÉE & DESSERT WINE (1 BOTTLE PER 3 ATTENDEES) MINERAL WATER, COFFEE

#### **OPTION**

KIR OU VERRE CHARDONNAY 7,00 HT ASSIETTE DE FROMAGE 7,00 HT

OUR WINE LIST, CHAMPAGNE AND SPIRIT ARE AT YOUR DISPOSITION ON DEMAND

#### **TECHNICAL MATERIAL**

VIDÉOPROJECTEUR 65 HT MICRO HF ET POWERED SPEAKER 200HT



# **Apetizers**

BUTTERNUT SOUP, HAZELNUTS & WALNUTS SAVORY SMOKED SALMON, TAOST, LUMP EGG 4 RAVIOLAS STUFFED WITH ALBA TRUFFLE AROMA FRENCH FOIE GRAS, TOASTED POILÂNE +2€ HT

## **Dishes**

RED CURRY OF LENTILS AND PEPPERS WITH SWEET SPICES, JASMINE RICE
MELTING BRAISEE BEEF, GOURMET PUREE WITH HALF-SALT BUTTER
CURRENT FRESH FISH, FINE WHITE WINE SAUCE, HANDFUL OF FRESH SPINACH
CONFITED LAMB SHANK WITH RAISINS, CREAMY POLENTA
SCALLOPS, LEEK FONDUE +9 HT

## **Dessert**

SELECTION OF CHEESE FROM HOUSE ANTHES, MATURE MASTER
CRÉME BRULÉE WITH BOURBON VANILLA
TATIN PIE SERVED WARM, FRESH CREAM FROM ISIGNY
VICTORIA PINEAPPLE CARPACCIO, CORIANDER, COCONUT JUICE
DÉLICATESSES ASSORTMENT OF DESERT

## Wine

CHAMPAGNE BRUT HENRIOT AOP COTE DE BLAYE, DES NECHAUD, HVE AOP CÔTE DE GASCOGNE DOMAINE DE MIRAIL BLANC



(HORS MENU) WIN LIST ON DEMAND



## Cocktail

USE OF A LOUNGE ROOM FROM 7PM- 23H30 PM SERVING WAITER INCLUDED

#### **DRINKS**

HENRIOT CHAMPAGNE KIR WITH CHARDONNAY FRUIT JUICES & MINERAL WATER

#### **HORS D'OEUVRES**

(EXAMPLES OF SALTED PIECES)
MINI CLUB SANDWICHES
FOIE GRAS & ROASTED APPLES ON TOAST
WARM GOAT CHEESE PASTRIES
PRAWN ROLLS
SHRIMP & PINEAPPLE BROCHETTE
SPICY CHICKEN BITE SIZE .......

#### **HORS D'ŒUVRES**

MACAROONS
MINI FRUIT TARTS
MINI ECLAIRS
MINI LAVA CAKE
FRESH FRUIT BROCHETTE....

### STARTING AT 38€ PER PERSON

BASED ON A 20 PERSON GROUP (TAXES EXCL)

### THANKS FOR YOUR TRUST

















































