



***Drouant is here to meet all of your needs: breakfast, lunch, dinner,  
business events or cocktails Contact us!***

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## 1. Our Menus "Salons" of the season

**The room rental is included in the price of all our menus.**

*We ask that you choose a single menu with the same appetizer, entree and dessert for the entire group.*

**Menu at 65 € with taxes, without drinks**

*A 3 course menu*

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A Norwegian Salmon carpaccio with dill and fried onions.

Or

A fresh pea velouté with mint,  
chicken oyster meat lacqued with citronnella and ginger.

\*\*\*\*

Rack of lamb,  
potatoes Bouchon stuffed with bok choy & braised, yellow curry sauce.

Or

Poached Royal Dorade,  
shellfish broth, leek fondue with lemon confit.

\*\*\*\*

A Mirabelle Plum crumble, ginger ice cream.

Or

Guarigette Strawberries Tart.



**Menu at 75€**, without drinks

*A 3 course menu*

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Foie gras of duck confit,  
pineapple chutney.

Or

Royal Dorade tartar  
with fresh coriander.

\*\*\*\*

Fried John Dory fillet,  
risotto with spring vegetables.

Or

Roasted veal fillet,  
fricassee of zucchini, onion & chorizo.

\*\*\*\*

Pistachio & Figs Millefeuille.

Or

Chocolate & Raspberry Tart,  
Dark chocolate sorbet.



**Menu at 85€** without drinks

*A 3 course menu*

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Quinoa Tabbouleh,  
Pastilla of mullet with basil.

Or

Figs roasted with honey and rosemary,  
seared duck liver.

\*\*\*\*

Braised Monkfish & a fricassee of peppers,  
onions, potatoes and the milk of green coconut.

Or

Seared beef tenderloin, caramelized shallots,  
potato noisette and spring vegetables.

\*\*\*\*

Vanilla & Berries Vacherin.

Or

Chocolate & Hazelnut Mousse, cacao sorbet.

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**Menu at 95€** without drinks  
Prestigious *4 course menu*

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Seabass carpaccio with lime.

\*\*\*\*

Roasted langoustine salad  
with crunchy vegetables.

\*\*\*\*

Poached Sole fillet,  
fried artichoke confit, basil juice.  
Or  
Braised leg of lamb  
& a fricassee of spring vegetables .

\*\*\*\*

Confit figs in red wine, blackcurrant cream,  
cream cheese sorbet.  
Or  
Exotic fruits Ice Cream Mousse.

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**Menu at 125€** without drinks  
*Prestigious 4 course menu*

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Our 4 Appetizers "PRESTIGE"

Seabass carpaccio with lime.

Roasted langoustines, artichokes, Barigoule style.

Duck foie gras, pineapple chutney.

Charolais beef tartare, Belon oyster & Aquitaine caviar.

\*\*\*\*

Steamed Seabass with oyster tartare  
& creamy Riesling sauce.

\*\*\*\*

Bresse chicken with potatoes, artichokes, lemon confit & rosemary,  
cooked as Baeckeoffe.

\*\*\*\*

Caramelized brioche with pears,  
beer ice cream.



### **Our lunch menu at 75€ including drinks**

*(this menu is offered at 90 € with a glass of champagne and canapés)*

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A tartare of crunchy vegetables,  
Lobster beignet with lime.

Or

Zebra, Noire de Crimée & Coeur de Boeuf Tomatoes,  
canned tuna from Lisbon, olives & basil vinaigrette.

\*\*\*\*

Roasted organic red chicken from Vaucluse, stewed beans, woodland mushrooms &  
Grenaille potatoes.

Or

Roasted Rascasse fillet,  
fennel, braised Ratte potatoes, and Bouillabaisse.

\*\*\*\*

Exotic fruits Panna Cotta.

Or

Chocolate Liegeois.

\*\*\*\*

2015 Mâcon Manciat, Domaine Manciat  
2014 Bordeaux, Château Pénin Tradition  
Mineral water, still and sparkling  
Coffee "100% Arabica"

### **Per person:**

¼ bottle of red wine, ¼ bottle of white wine  
Sparkling water and one coffee



## 2. Choose your wines

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**Per person:**

**1 aperitif, ¼ bottle of red wine, ¼ bottle of white wine, sparkling water and one coffee**

**The No.1 cellar at 30 euros:** our favorites ...

*Aperitif (Supplement of 7.00 euros for a glass of champagne)*

2016 Macon, Domaine Jean Manciaat

2015 Bordeaux, Château Pénin Tradition

Mineral water, still and sparkling

Coffee "100% Arabica"

**The No.2 cellar at 46 euro:** our safest bet ...

Champagne "Reserve" Drouant

2015 Riesling, André Kientzler

2014 Faugères, Domaine André Chabbert

Mineral water, still and sparkling

Coffee "100% Arabica"

**The No.3 cellar at 61 euros:** our best sellers ...

Champagne "Reserve" Drouant

2015 Chablis, Jean-Pierre Grossot

2012 Château Crusquet Lagarcie, Blaye côtes de Bordeaux

Mineral water, still and sparkling

Coffee "100% arabica"





### 3. Our additional services

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*We can imagine many other services for you! However, you will find our "classics"...*

#### The floral decoration

Table centerpiece from **65 €**

Floral arrangement for the buffet or bar from **95 €**

#### Service of fresh and mature cheese

by our cheesemaker "Quatrehomme" at **14 €** a person, tax included

#### Digestive service

from **12 €** per glass, tax included

#### Props

Screen **80 €** taxes included

Video projector **170 €** taxes included



**6. Our bank information.** For *installation payments* and the *final settlement* of your reception:

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**Have questions? We're listening!**

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