



***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

Roasted prawns,
red cabbage, kale, grapefruit & pine nuts in vinaigrette

Or

Drouant's famous Caesar salad

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

Or

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

Apple tart, Bourbon vanilla ice cream

Or

Drouant's profiteroles



Menu at 75€, without drinks

A 3 course menu

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

Citrus tart with chestnut cream,
fromage blanc sorbet

Or

Chocolate and praline Croustillant, cocoa sorbet



Menu at 85€ without drinks

A 3 course menu

Quinoa Tabbouleh,
Pastilla of mullet with basil

Or

White asparagus from Lot-et-Garonne with 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

Bourbon vanilla and red fruit Vacherin

Or

Choux praline with caramelized pears



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

Seabass carpaccio with lime

Green asparagus from Lot-et-Garonne,
seared duck liver

Poached Sole fillet,
fried artichoke confit, basil juice

Or

Braised leg of lamb
& a fricassee of spring vegetables

Mont Blanc

Or

Lemon marmalade Sable, basil ice cream



Menu at 125€ without drinks

Prestigious 4 course menu

Our 4 Appetizers "PRESTIGE"

Seabass carpaccio with lime

White asparagus from Lot-et-Garonne, Mousseline sauce

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 pain perdu, pear confit



Our lunch menu at 75€ including drinks

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

Egg mimosa, canned tuna from Lisbon

Or

Grilled bread with guacamole, raw & cooked spring vegetables

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

Or

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

Paris-Brest

Or

Crème brûlée with citrus

2015 Mâcon Manciaat, Domaine Manciaat

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

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)

2015 Macon, Domaine Jean Manciat

2014 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

2014 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

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:*

SAS Drouant

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IBAN

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Domicile

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BIC

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Have questions? We're listening!

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