



Plated Lunch/Dinner

Our plated lunch and dinner options, are the perfect offers to elevate your guest's experience, showcasing French "savoir-faire", fresh and seasonal ingredients.

MENU OPTIONS

Prices per person. Service may be done in 1h. Minimum of 25 persons – under this minimum, a €520 fee will be charged.

2 courses menu | EUR54 Per Guest

Starter and main course, or main course and dessert

3 courses menu | EUR64 Per Guest

Starter, main course, and dessert

4 courses menu | EUR69 Per Guest

Starter, main course, cheese, and dessert

MAIN COURSES

Cod fillet, Jerusalem artichoke mousseline & black trumpet mushrooms **GF**

Roasted sea bass fillet, einkorn, parsnips & clams emulsion **GF**

Konjac rice, squash & mushrooms **GF VGN**

Yellow chicken fillet, creamy polenta, spring onions & piquillo condiment **GF**

Beef confit, potatoes puree, wafers & fresh herbs **GF**

STARTERS

Onsen egg, Dubarry veloute & cauliflower tabbouleh **GF V**

Smoked leeks, radish variation & horseradish condiment **GF V**

Semi-smoked and marinated salmon, nori seaweed, grapefruit & buckwheat tuile **GF**

Spiced falafel, hummus & beetroot **GF VGN**

All-poultry pâté en croûte, apple chutney

Meagre ceviche, passion fruit leche de tigre **GF**

CHEESES AND DESSERTS

Selection of French PDO Cheeses & Quince Paste Condiment with Sherry Vinegar (GF) **GF**

Lemon yuzu meringue pie

Mango & passion fruit cheesecake

The vanilla entremet

The Ecuador: all-chocolate entremet, tonka bean ganache

Veal, artichoke cream & artichoke poivrade, reduction **GF**

Coconut rice pudding, citrus caramel **GF VGN**

Venere rice risotto, samphire & lemon vierge sauce **GF V**

Service Included. Net prices in Euro - VAT 20% alcohol - 10% VAT on food and non-alcoholic beverages. Please inform our project manager of any food allergies. We are happy to provide guidance on your selections. Client must confirm the number of guest 10 days prior. (VE) : Vegetarian (V) : vegan (GF) : gluten free (LF) : lactose free



Seated Buffet

Embark on a culinary adventure with our lunch or dinner buffet, designed to cater to all dietary preferences. Relish an array of mouthwatering dishes, from savory to sweet. Join us for a delightful dining experience, perfect for enjoying with friends and colleagues.

BUFFET

Prices per person, for 1h of service. Buffets are for a minimum of 25 persons – under this minimum, a €520 fee will be charge

Choice of 3 starters, 2 main courses, 2 side dishes, seasonal matured cheese and 3 desserts

EUR64 Per Guest

STARTERS

Choice of 3 Starters

Roasted graffiti cauliflower, creamy tahini cottage cheese & pickles **GF V**

Smoked leeks, radish variation & horseradish condiment **GF V**

Deviled eggs with watercress **GF V**

Roasted pumpkin with honey, feta, cranberries & pumpkin seeds **GF V**

Organic cereal salad, orange vinaigrette & coloured beets **VGN**

Barigoule artichokes, fresh pomegranates & red onions **VGN GF**

Coral lentil dahl with coconut & coriander **GF VGN**

Semi-smoked and marinated salmon**, nori seaweed, grapefruit & buckwheat tuile **GF**

Salad Bar (VE) (GF) **GF VGN**

Endives, Romaine Lettuce, Organic Quinoa, Cherry Tomatoes, Corn, Beets, Soy, Cucumbers, Olives, Pomegranates, bell

Peppers, Feta Cheese & Dressings (products may vary depending on the season & market)

THAI SALAD , RICE NOODLES AND SAUTED VEGETABLES, PONZU VINAIGRETTE & SESAME **VGN**

MAIN COURSE

Choice of 2 main courses

Curvi Rigati Organic Pasta from Île-de-France with Grilled Vegetables **VGN**

Sustainable Line-Caught Cod Fillet cooked whole, Sauce Vierge **GF**

Konjac rice, squash & mushrooms **GF VGN**

Roast Chicken, Garlic, Thyme & Rosemary **GF**

Puff Pastry Salmon & Cajun Spiced Spinach

Grilled French beef tenderloin **GF**

Roasted French Veal Loin, Garlic & Thyme **GF**

CHEESES

Seasonal Cheeses & Condiments (V) **V**

DESSERTS

Choice of 3 desserts

Blueberry pie

Crispy pop corn brownie

Three chocolates finger

Fresh Fruit Salad **GF V VGN**

Creamy Puffs

Speculoos cheesecake

Lemon meringue pie

Tropical fruit finger dessert

SIDE DISHES

Choice of 2 side dishes

Mashed sweet potatoes **GF V**

Casserole of Freshly Roasted Vegetables from the Market **GF V**

Sauteed pak choi & bean sprouts, satay sauce **VGN**

Spelt tagine with Ras-El-Hanout, zucchini & raisins **VGN**

Roasted Grenailles Potatoes with Pimentón de la Vera **GF V**

Saffron risoni pasta **GF VGN**

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Meal Tray

MEAL TRAY

Minimum of 10 guests, maximum of 100 guests. Identical menu for all guests - starter, hot dish, cheese, dessert. Menu to be chosen by the chef or to be defined with the proposals below.

EUR48 Per Guest

HOT DISHES

Roasted cod fillet, pumpkin & clam reduction **GF**

Spoon-tender beef, braised carrots, Riviera olive & pomme puree **GF**

Vegetables & coconut milk curry, rice **VGN GF**

Prawns, Venere rice risotto & samphire **GF**

Chicken breast, potato puree & porcini mushrooms sauce **GF**

Tomato veggie balls & fragrant semolina **VGN**

STARTERS

Roasted graffiti cauliflower, creamy tahini cottage cheese & pickles **GF V**

Shrimps Caesar salad

Deviled eggs with watercress **GF V**

Barigoule artichokes, fresh pomegranates & red onions **GF VGN**

Semi-smoked and marinated salmon**, nori seaweed, grapefruit & buckwheat tuile **GF**

Coral lentil dahl with coconut & coriander **GF VGN**

All-poultry pâté en croûte, apple chutney

SEASONAL CHEESE & CONDIMENTS

Comté

Brie de Meaux

Saint-Nectaire fermier

DESSERTS

Coconut rice pudding, citrus caramel **VGN GF**

Lemon yuzu meringue pie

Mango & passion fruit cheesecake

The vanilla entremet

The Ecuador: all-chocolate entremet, tonka bean ganache

Minimum of 10 guests, maximum of 100 guests. Identical menu for all guests - starter, hot dish, cheese, dessert. Menu to be chosen by the chef or to be defined with the proposals below. Net prices in Euro - VAT 20% alcohol - 10% VAT on food and non-alcoholic beverages. Please inform our project manager of any food allergies. We are happy to provide guidance on your selections. Client must confirm the number of guest 10 days prior. (VE) : Vegetarian (V) : vegan(GF) : gluten free(LF) : lactose free



Finger Buffet

Break the boundaries between seated and standing dining with our finger buffet, an ideal choice for fostering a relaxed and productive work atmosphere.

FINGER BUFFET

Prices per person, for 1h of service. Buffets are for a minimum of 25 persons – under this minimum, a €520 fee will be charged.

2 cold sandwiches, 2 cold dishes, 1 hot sandwich, 2 hot dishes, tray of matured seasonal cheese, 2 sweet treats

EUR64 Per Guest

COLD SANDWICHES

Choice of 2 cold sandwiches

Provençal herbs navette bread, grilled chicken with satay & coriander

Mauricette bread roll, beef pastrami & Savora mustard

Black bun, horseradish condiment, multicolored carrots & pickled onions **V**

Fallafel wrap, Greek yogurt with Zaatar **V**

Olive oil bread, hummus, plant-based shred & arugula **VGN**

Romana Focaccia, goat cheese, tomato tapenade & arugula **V**

HOT SANDWICHES

1 hot sandwich

Croque-Monsieur with cheddar, pastrami & wholegrain mustard

Pretzel buns & slow-roasted vegetables **V**

Braised beef burger & barbecue sauce

Mushroom & truffle focaccia **V**

Vegetable bao & black pepper teriyaki mayonnaise **V**

HOT DISHES

2 hot dishes

Spoon-tender beef, braised carrots, Riviera olive & pomme puree
GF

Vegetables & coconut milk curry, rice **GF VGN**

Prawns, Venere rice risotto & samphir **GF**

Chicken breast, potato puree & porcini mushrooms sauce **GF**

Vegetable casserole, barigoule artichokes reduction **GF VGN**

Tomato veggie balls & fragrant semolina **VGN**

Roasted cod fillet, pumpkin & clam reduction **GF**

THE SWEETS

Choice of 2 sweets

Lemon meringue pie

Chocolate rochers

Mini eclairs, seasonal creations

Pita bread, tuna, preserved lemon & spring onion

COLD DISHES

Choice of 2 cold dishes

Grilled cauliflower, cumin raita sauce & cranberries **V GF**

Thai salad, rice noodles and sautéed vegetables, Ponzu & sesame dressing **VGN**

Chicken caesar salad

Deviled eggs with watercress **V GF**

Barigoule artichokes, fresh pomegranates & red onions **VGN GF**

Semi-smoked and marinated salmon**, nori seaweed, grapefruit & buckwheat tuile **GF**

Organic cereal salad, orange vinaigrette & coloured beets **VGN**

Coral lentil dahl with coconut & coriander **VGN**

CHEESES

Seasonal Cheeses & Condiments

Mini tropezienne

Macarons, seasonal creations **GF**

Fresh fruit salad, Sichuan pepper & ginger syrup **GF VGN**

Mandarin Panna Cotta **GF**

Chocolate mousse & hazelnuts **GF**

All lunches are served with bread and butter, a selection of teas and coffee. Net prices in Euro - VAT 20% alcohol - 10% VAT on food and non-alcoholic beverages. Please inform our project manager of any food allergies. We are happy to provide guidance on your selections. Client must confirm the number of guest 10 days prior. (V) : Vegetarian (VE) : vegan (GF) : gluten free (LF) : lactose free



Cocktail Reception

Whether for an aperitif, dining or lunch reception, our cocktail packages guarantee that your attendees mingle over delicious and varied hors d'oeuvres.

COCKTAIL RECEPTIONS

Appetizer Cocktail | EUR24 Per Guest

6 cold appetizers

Etoile Cocktail | EUR42 Per Guest

6 cold appetizers, 3 hot appetizers & 3 sweet appetizers

Dinning or Lunch Cocktail (around 2h) | EUR64 Per Guest

6 cold appetizers & 4 hot appetizers, 2 cold dishes, 1 hot dish & 5 sweet appetizers

COLD APPETIZER

Grenaille potato, white tarama & trout eggs **GF**

Scallop, cucumber & seaweed salad **GF**

Parsnip & hazelnut tartlet **VGN GF**

Foie gras, black cherry & pistachio

Pumpkin & mimolette **V GF**

Smoked salmon filet**, horseradish & flying fish roe **GF**

Mini vegetable bagel **V**

Foie gras & mango brioche

Beetroot & goat cheese origami **GF V**

Roquefort & grape toast **V**

Salmon nordic club

Bresaola & Comté bite **GF**

Truffle parmesan shortbread **V**

Curry lentil dahl **GF VGN**

Squid & vierge sauce **GF**

Green curry chicken **GF**

Poulet curry vert **GF**

HOT APPETIZER

Truffle mushroom croque-monsieur **V**

Black bun beef burger

Chicken spring roll

Shrimp tempura

Sesame seeds yakitori

Parisian croque-monsieur

Vegetables in purses **V**

Vegetable burger **V**

COLD DISHES

Chicken Caesar salad

Roasted graffiti cauliflower, creamy tahini cottage cheese & pickles **GF V**

Thai salad, rice noodles and sautéed vegetables, Ponzu & sesame dressing **VGN**

Semi-smoked and marinated salmon**, nori seaweed, grapefruit & buckwheat tuile **GF**

Black bun, horseradish condiment, multicolored carrots & pickled onions **V**

Romana Focaccia, goat cheese, tomato tapenade & arugula **GFV**

Provençal herbs navette bread, grilled chicken with satay & coriander

HOT DISHES

Seared scallops, celery cream & citrus condiment **GF**

Spoon-tender beef, buckwheat & young carrots **GF**

Vegetables & coconut milk curry, rice **VGN GF**

Chicken breast, potato puree & porcini mushrooms sauce **GF**

Prawns, Venere rice risotto & samphire **GF**

SWEETS

Blackcurrant bite **GF**

Pear shortbread **GF**

Chocolate velvet

Lemon hazelnut bar

Apple blueberry crumble

Salted butter caramel tartlet

Kiwi cube

Pastry cream puff

Floating island **GF**

The cappuccino

Chocolate ganache tartlet

Macarons, seasonal creation **GF**

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Live Cooking

Add a show-stopping live cooking animation to your reception or finger buffet, delighting your guests with a captivating and delectable experience.

LIVE COOKING

Available on top of all Cocktail or Finger Buffet. Prices per person, for 1h of service. Buffets are for a minimum of 25 persons – under this minimum, a €520 fee will be charged. Possibility for tailor-made live-cooking stations

"FINE DE CLAIRE" OYSTERS NO. 3

Condiments, beurre doux & demi-sel, citrons jaunes, échalotes, pain de seigle

EUR8.50 Per Guest

THE SALMON

Sliced marinated & half-smoked salmon, served with

SURPRISE EGG AND TANGY CREAMINESS

"A la minute" Garnished Egg, Tender-crisp Vegetables & Sherry Cream (V) (GF) **V GF**

EUR6.00 Per Guest

THE TOMATO

Colourful Tomatoes, Balsamic Vinegar Pearls, Buffalo Mozzarella Emulsion & Caper Leaves

EUR7.00 Per Guest

PUFF PASTRY CHEESE AND TRUFFLE PIZZETTA

Puff pastry with Cheese, truffle-infused Cream and shaved

EUR7.50 Per Guest

Parisian mushrooms, assembled in front of you by a chef (V) **V**

EUR8.50 Per Guest

18-MONTH AGED

Whole Serrano ham, sliced on the spot by a chef, served with "Pan con tomate"

EUR8.5 Per Guest

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Breakfast

Begin your day on a delightful note with our hotel's sumptuous breakfast buffet. From traditional croissants or made-to-order omelettes, our selection satisfies every palate.

BREAKFAST - BUFFET STYLE

Prices per person for 1h of service. Buffets are for a minimum of 25 persons – under this minimum, a €520 fee will be charged.

EUR29 Per Guest

BEVERAGES

Soy milk

Almond milk

Red detox juice

Grapefruit juice

Orange Juice

Tea

Coffee

BREADS AND PASTRIES

DAIRY PRODUCTS

Jam, Honey, Butter

Croissant

Pain au chocolat

Pain aux raisins

Baguette

Toasts

Brioche

Bagel

Greek yoghurt, Fruit Coulis

Seasonal Cheeses & Condiments

Cream cheese

Bacon & veal sausage with herbs

Roasted potatoes & tomatoes

FRUITS

Assortment of fresh fruits

SWEETS

Chia seeds with coconut milk and fresh fruits

Waffles

Pancakes

SAVORY

Cherry tomatoes

Toasted button mushrooms

Roasted tomatoes

Roasted potatoes

Hummus

Steamed salmon, Lemon wedges

Serrano ham

Ham

Chicken sausages

Bacon

Hard-boiled eggs

Scrambled eggs

happy to provide guidance on your selections. Client must confirm the number of guest 10 days prior.



Package

From water to wine, these packages are designed to ensure your guests are refreshed throughout their meal.

STILL & SPARKLING MINERAL WATER PACKAGE

½ bottle per person

EUR9 Per Guest

SOFT DRINKS & WATER PACKAGE

½ bottle + 1 soft drink per person

EUR13 Per Guest

PREMIUM WINE PACKAGE & SOFT DRINKS

One glass of red and one glass of white of your choice, minerals water. Our sommelier will be delighted to assist you during your wine selection.

EUR24 Per Guest

WINES OPTIONS

Maison Brotte, Côtes du Rhône, Les Charmilles, 2020 - White

Premium Wine available upon request

Maison Brotte, Côtes du Rhône, Les Charmilles, 2020 - Red

WATER & BUSINESS WINE PACKAGE

One glass of red and one glass of white of your choice

EUR18 Per Guest

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Open Bar

Our open bar packages are the best options for groups to create a lively atmosphere. From soft drinks to all included open bars, options are endless.

OPEN BAR - SOFT DRINKS

OPEN BAR - SOFT & WINE OR SOFT & BEER

Selection of soft drinks

Fruit Juices

Mineral waters (still & sparkling)

EUR13 *For 1 Hour*

EUR16 *For 2 Hours*

EUR7 *Per Extra Hour*

OPEN BAR - SODAS, BEER AND WINE

Fruit Juices

Mineral waters (still & sparkling)

Selection of soft drinks

or White & Red Wine - Vin Maison Brotte, Côtes du Rhône

Beers (Heineken & Grimbergen)

EUR26 *For 1 Hour*

EUR34 *For 2 Hours*

EUR14 *Per Extra Hour*

OPEN BAR-PREMIUM

Selection of Soft Drinks & Mineral Waters (still & sparkling)

Beers (Heineken & Grimbergen)

White & Red Wine - Vin Maison Brotte, Côtes du Rhône

Gin Bombay Original

Whisky Johnnie Walker Red Label

Vodka Absolut

Martini Bianco et Rosso

Champagne Mercier Cuvée Tradition

EUR42 *For 1 Hour*

Selection of soft drinks

Beers (Heineken & Grimbergen)

Fruit Juices

Mineral waters (still & sparkling)

or White & Red Wine - Vin Maison Brotte, Côtes du Rhône

EUR22 *For 1 Hour*

EUR30 *For 2 Hours*

EUR12 *Per Extra Hour*

ADD CHAMPAGNE TO YOUR BAR

Mercier - Cuvée Tradition

EUR17 *For 1 Hour*

EUR22 *For 2 Hours*

EUR14 *Per Extra Hour*

EUR64 For 2 Hours

EUR22 Per Extra Hour

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Coffee Breaks

Kickstart your meeting and connect with attendees over our hearty and balanced morning breaks. Indulge in a variety of pastries, fresh seasonal fruits, a selection of juices, and a range of teas and coffees to set the perfect tone for the day ahead.

FOOD AND DRINKS BREAKS

Prices per person

Seasonal fruit basket

Selection of teas, coffee, milk, mineral water

Fruit juices (orange, grapefruit, apple)

Morning : selection of baked pastries

Afternoon : selection of sweet / salty delicacies

EUR15 Welcome Break (30 Minutes)

EUR20 Half Day (With 1 Refreshment)

EUR40 Full Day (With 3 Refreshment)

BEVERAGE BREAK ONLY

Prices per person

Fruit juices (orange, grapefruit, apple)

Selection of teas, coffee, milk, mineral water

Seasonal fruit basket

EUR12 Break (30 Minutes)

EUR17 Half Day

EUR34 Full Day

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