



# FALL / WINTER

**HYATT REGENCY PARIS ÉTOILE**

*3 Place du général Koenig, 75017 PARIS*

*+33 (0) 1 40 68 12 34*

*parhr-rfp@hyatt.com*

*parisetoile.regency.hyatt.fr*



# BREAKFAST

- BREAKFAST
- BREAK
- LUNCH / DINNER MENU
- MARKET’S MENU
- RECEPTION
- FINGER
- MEAL TRAY
- LUNCH BOX
- BEVERAGE
- À LA CARTE
- DAILY DELEGATE PACKAGE

## Continental breakfast

20 €

- Orange, apple juice
- Coffee, tea box
- Mini pastries assortment
- Parisian baguette
- Butter, jam and honey
- Fruit bowl
- Plain yogurt

## Full Breakfast Buffet

25 €

- Orange, grapefruit, apple juice
- Coffee, tea box
- Mini pastries assortment
- Bread selection
- Cereals
- Cottage cheese and yoghurt
- Bircher muesli
- Fresh-cut fruits, whole and dried fruits
- Vegetable basket
- Delicatessen and cheeses
- Scrambled eggs, bacon
- Potato rosti

## Express breakfast

8 €

- Coffee, tea box
- croissants

## Healthy breakfast

23 €

- Fruit juices and vegetables
- Coffee, tea box, soy milk
- Assortment of small breads
- Cottage cheese
- Applesauce, fruit coulis
- Assorted cereals, granola, muesli
- Fresh cut fruit, whole nuts
- Boiled eggs, tomatoes

## Gluten free breakfast

23 €

- Orange, green apple juice
- Coffee, tea
- Gluten free buns
- Delicatessen and cheese
- Scrambled eggs, bacon
- Fresh cut fruit

## Asian breakfast

23 €

- Orange, apple juice
- Coffee, tea box
- Assortment of mini pastries
- Selection of breads
- Fresh cut fruit, whole nuts
- Crunchy coleslaw
- Scrambled eggs, bacon
- Asian soup
- White rice

\*\*\*\* *On a private space  
with a minimum of 25 pax* \*\*\*\*





# BREAK

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## BREAK

45 minutes

### Beverage Break : 8 €

*Inclus coffee, decaffeinated coffee, tea, milk, orange and apple juice, mineral water*

### Morning Break : 11 € morning delivery

*Inclus coffee, decaffeinated coffee, tea, milk, orange and apple juice, mineral water, viennoiseries of the day (2 items per person)*

### Afternoon Break : 11 € afternoon delivery

*Inclus coffee, decaffeinated coffee, tea, milk, orange and apple juice, mineral water, pastries of the day (2 items per person)*

#### Monday - *Gourmet*

Smoothies, financiers

#### Tuesday - *French regions*

Cannelés Bordelais, Kouign Aman

#### Wednesday - *Relaxation*

Fruit baskets, cakes

#### Thursday - *House made cookies*

Cookies jars

#### Friday - *Afternoon tea*

Milkshakes, Madeleines

#### Saturday - *Pastries*

Macaroons, fruit skewers

#### Sunday - *Parisian*

Brioche wreath, red berries coulis



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## BREAK OF THE DAY

### Beverage

**Full day : 24 €** *Inclus : Beverage Break with 3 refreshments*

**Half-day : 12 €** *Inclus : Beverage Break with 1 refreshments*

### Food

**Full day : 30 €** *Inclus : Morning Break, Break of the Day with 2 refreshments*

**Half-day : 15 €** *Inclus : Morning Break or Break of the Day with 1 refreshments*

***\*Extra soft drinks : 5 Euros extra charge per break/per person - Coke, Diet Coke, Coke Zéro others available on demand***

## À LA CARTE

### Gourmet basket

*Pastry,  
Biscuits,  
House made cakes*

*25 pieces : 65 €*

*45 pieces : 95 €*

*60 pieces : 150 €*

### Savoury Option

*Assorted deli meats - 2 pieces per person*

*3 Cheeses board - 2 pieces per person*

*Finger sandwiches - 2 pieces per person – choose 2 finger sandwiches from menu*

*25 pieces : 62 €*

*45 pieces : 112 €*

*60 pieces : 150 €*





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## CHOOSE YOUR MENU :

*Mineral water, Coffee or Tea included*

- Option with starter & main dish or main dish & dessert 42 €*
- Option with starter & main dish & dessert 49 €*
- Extra : cheese platter 9 € per person*

## COMPOSE YOUR BUFFET :

*Mineral water, Coffee or Tea included*

- |   |  |  |
|---|--|--|
| <ul style="list-style-type: none"><li>• 4 cold appetisers and salads</li><li>• 2 hot dishes</li><li>• 3 assorted desserts</li></ul> | <ul style="list-style-type: none"><li>• 4 cold starters and salads, 2 hot starters</li><li>• 2 hot dishes</li><li>• 5 cheeses selection by our Master Cheese Maker</li><li>• 5 assorted desserts</li></ul> | <ul style="list-style-type: none"><li>• 4 cold starters and salads, 2 hot starters with one live animation</li><li>• 2 hot dishes with one live animation</li><li>• 6 cheeses selection by our Master Cheese Maker</li><li>• 5 assorted desserts with one live animation</li></ul> |
| 46 €  | 49 €   | 68 €   |

*\* For any group of less than 25 people : 3 Euros extra charge*



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## COLD STARTERS

### Meat

- Foie gras, brioche, dried-fruit chutney
- Chicken breast, onion chutney
- Smoked duck, artichokes and grilled vegetables
- Duck terrine, green bean salad
- Caesar salad, chicken and bacon
- New potato salad, ham with herbs
- Baccarat chicken, herbs salad
- Provençal vegetable terrine
- Foie gras and beef tail terrine

### Fish and Seafood

- Wok vegetables, sesame shrimp
- Half-smoked salmon with citrus, celery remoulade
- Sesame tuna, wok vegetables
- Red mullet fillet with escabeche marinade
- Cod with hazelnut oil, avocado tartare
- Crab, lettuce hearts
- Scallops, vegetable salad
- Poached lobster, artichokes with coriander
- Sautéed prawns, zucchini and pears julienne
- Smoked swordfish, crispy vegetables with sherry

### Vegetarian

- Niçoise salad
- Tangy coleslaw
- Greek veggies with coriander
- Goat cheese crumble with rosemary, tomato caviar
- Grilled vegetables with olive oil, Parmesan
- Eggplant caviar, fusette bread rubbed with garlic
- Gazpacho, golden croutons
- Tomato, buffalo mozzarella, arugula
- Cold ratatouille, polenta cake with olives
- Brie de Meaux gratin, mesclun salad with hazelnut oil
- Boiled egg, creamed peas, porto dressing





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## HOT STARTERS

### Meat

- Duck foie gras pastilla
- Rabbit saddle with mushrooms
- Sliced bread with artichoke, Beaufort cheese and Serrano ham
- Chicken breast, onion chutney
- Tomato bruschetta, sliced smoked fowl
- Laminated pastry with duck confit

### Fish and Seafood

- Shrimp spring roll, sweet and sour sauce
- Fisherman's foil, garlic cream
- Shellfish cream with small vegetables
- Puff pastry with cod, spinach, basil sauce
- Savoury mussel pie with escabeche marinade
- Salmon brandade
- Celery mousseline and scallops

### Vegetarian

- Vegetable tart
- Wok vegetables with sesame
- Vol au vent with seasonal mushrooms
- Savoury pie with seasonal vegetables, basil oil
- Onion tart, mesclun salad with hazelnut oil



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## MAIN DISH

### Meat

- Meat pie, seasonal vegetables
- Braised veal, potatoes Anna, mushrooms
- Roasted chicken breast, artichoke mousseline
- Grilled beef, potato gratin
- Roast pork, endive braised with orange juice
- Lamb confit, polenta with olives
- Roasted duck fillet, celery and apple gratin
- Guinea fowl supreme, pumpkin puree

### Fish and Seafood

- Roasted cod, fried potatoes with garlic
- Sea bass fillet, anise butter, mashed apples
- Salmon, Parmesan risotto
- Sea bream, seasonal wok vegetables
- Salt cod and potato mash
- Seafood gratin with broccoli, parsley potatoes
- Arctic char with braised fennel, sorrel sauce
- Pollack fillet, mashed cauliflower
- Flounder fillet, mashed parsnip
- Scallop skewers a la plancha
- Fisherman's stew, vegetables

### Vegetarian/ Vegan

- Monday:** Grilled zucchini mousseline, tomato sauce, polenta galette
- Tuesday:** Mushroom risotto, basil oil, baby sprouts
- Wednesday:** Mediterranean-style quinoa, almond broccoli, mashed artichoke
- Thursday:** Vegetable vol au vent, red pepper coulis
- Friday:\*** Sea salt-crusted vegetable tart, cauliflower cream
- Saturday:** Grilled-vegetable strudel, potatoes, rosemary sauce
- Sunday:** Vegetable tortillas, potatoes, carrot coulis

\*Vegan option : cream replaced by soy milk





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## CHEESE

*Selection by our Master Cheese Maker  
Poujauran bread, marmalade and dried fruits*

- Camembert
- Brie de Meaux
- Brie Nangis
- Cantal A.O.C
- Emmental
- Comté 18 mois
- Gruyère
- Bûche Chèvre
- Crottin de Chavignol
- St-Maure
- Fourme d'Ambert
- Gorgonzola
- Roquefort
- St-Marcelin
- St-Nectaire
- St-Paulin

## DESSERTS

*Our recipes can adapt to your needs, the desserts  
below can be served in cocktail or finger sizes*

- |                                   |                                 |
|-----------------------------------|---------------------------------|
| Tarte tatin                       | Floating island with caramel    |
| Apple tart                        | Fruit salad                     |
| Vanilla macaroon, passion cream   | Chocolate mousse                |
| Opéra, coffee sauce               | Chocolate pear                  |
| Ananas cream                      | Clafouti                        |
| Chocolate cake, sour cherry heart | Tiramisu                        |
| Mille-feuille, hazelnut cream     | Chestnut crème brûlée           |
| Lemon meringue pie                | Nuts and caramel tart           |
| Raspberry cream, Reims biscuits   | Chocolate and passion fruit bar |
| Rum baba, vanilla cream           | Pain perdu toast, roasted pears |



# MARKET'S MENU

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## COMPOSE YOUR MENU :

*Option with starter & fish or meat & cheese or dessert 60 €*  
*Mineral water, coffee or tea included*

From the ingredients of your choice, our team composes your menu.  
Choose one or more ingredients as starter, meal and dessert.

Cauliflower	Sea bass	Beef	Goat's cheese	Lemon	Spicy
Pumpkin	Red mullet	Poultry	Brie de Nangis	Orange	Sweet / Savoury
Salad chews	Char	Pork	Comté	Pineapple	Healthy
Leek	Burbot	Duck	Saint-Marcellin	Clementine	Terroir
Endive	Pollack	Lamb	Saint-Nectaire	Chocolate	
Kale	Cod	Guinea Fowl	Chavignol crottin		
Celery		Veal			
Onion					
Potato					





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## COMPOSE YOUR COCKTAIL :

**APERITIF** *cold bites*

*4 pieces 11 €*

*8 pieces 19 €*

**EXPRESS LUNCH**

*31 €*

*12 pieces among which 3 fingers*

*6 cold pieces - 3 hot pieces - 3 sweet pieces*

**LUNCH BREAK**

*43 €*

*18 pieces*

*8 cold pieces - 6 hot pieces - 4 sweet pieces*

**DINNER COCKTAIL**

*50 €*

*24 pieces or 16 cocktail pieces - 4 fingers*

*12 cold pieces - 6 hot pieces - 6 sweet pieces*

**GALA DINNER COCKTAIL**

*55 €*

*24 pieces - 1 live animation*

*12 pièces froides - 6 pièces chaudes - 6 pièces sucrées*



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## COLD PIECES

### Vegetarian

- Marinated vegetable skewer
- Cubed sweet potatoes, hazelnut cream
- Lemon mini-cake, mushroom duxelle
- Cubed turnip marinated in white balsamic vinegar
- Cucumber with mint ricotta
- Polenta with black olive tapenade
- Goat cheese bruschetta
- Savoury pie with vegetable caviar
- Comté skewer, quince
- Black olive skewers, tomato confit

### Fish and Seafood

- Cake with tuna and anchovies
- Zucchini roll with salmon
- Smoked salmon and green apple
- Crab and orange briochin
- Scallop, blinis and dill cream
- Shrimp skewer with mango and sesame
- Scallop on spoon, marinated in lemon
- Rice nougat, marinated salmon

### Meat

- Foie gras mille-feuille, gingerbread
- Foie gras macaroon
- Foie gras cone, caramelized apple
- Fleur de sel shortbread, foie gras with figs
- Mini cabbage, foie gras, caramel
- Marinated duck skewer, prunes
- Beef carpaccio with pesto and Parmesan
- Chicken curry, squared pineapple
- Ham mini-cake, pickles
- Chorizo mini-cake
- Diced Parmesan risotto, marinated lamb
- Baby potatoes, cured ham





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## HOT PIECES

### Vegetarian

Roquefort quiche

Olive pizzetta

Polenta galette and olives

Mini cheesecake

Mini cannelé with chives

### Fish and Seafood

Scallop puff pastry with leek

Scallop skewer à la ventrèche

Mini vol au vent with escargot, garlic cream

Scampi tempura on a spoon, wakame seaweed

### Meat

Mini cheeseburger

Ham and mozzarella panini

Quiche Lorraine

Roast duck with brown sauce skewer

Teriyaki chicken mini-skewer

Caramelized ham skewer

Lamb and apricot confit skewer

## SWEET PIECES

Pastries: chocolate, coffee, vanilla, pistachio

Paris Brest

Lemon tart

Small savarin, pipette of rum

Ivory lollipop, lemon

Chocolate cake

Chocolate and passion fruit cone

Lemon and meringue cone

Coconut marshmallow

Mashed fruit, white chocolate

Macaroons: lemon, coffee, vanilla, chocolate

Red fruit panna cotta

Fruit skewer



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## LIVE ANIMATION

50 people minimum

### Savoury

18-month aged Comté, quince marmalade

25g/person - 380€ for 100 people

Pata Negra ham, Poujauran bread

20g/person - 500€ for 100 people

Half-smoked salmon belly, blinis

25g/person - 450€ for 100 people

Beef tartar, croutons

25g/person - 380€ for 100 people

Tête de moine cheese, dried fruits

15g/person - 250€ for 100 people

Foie Gras

20g/person - 450€ for 100 people

### Sweet

Chocolate pear

25g/person - 250€ for 100 people

Smoothies and milkshakes

1 piece/person - 250€ for 100 people

Chocolate fondue, fruit skewer

25g/person - 250€ for 100 people

House made macaroons

2.5 pieces/person - 280€ for 100 people

Pancakes with sugar, jam and Nutella

2.5 pieces/person - 280€ for 100 people

*\*For any group of more than 50 people : Chef fee : extra 190 Euros.*





# FINGER

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*12 pieces option: 48 € includes 6 cold pieces - 3 hot pieces - 3 sweet pieces*  
*16 pieces option: 52 € includes 8 cold pieces - 4 hot pieces - 4 sweet pieces*

## COLD PIECES

### Meat

Roast beef, multigrain milk roll, Meaux mustard  
Club chicken, bacon  
Croque monsieur: chicken or ham  
Chicken breast, Comté  
Chicken wrap  
Parisian sandwich: butter, ham, Comté  
Smoked chicken sandwich, bagnat bread, condiments  
Oxtail, Poilâne bread, herbs

### Fish and Seafood

Tuna, bagnat bread, black olive tapenade  
Smoked salmon, polar bread, lemon cream and dill  
Shrimp wrap  
Tuna, tapenade, milk roll, basil  
Salmon, milk roll, basil cream

### Vegetarian

Fresh goat cheese, ciabatta, tomato confit  
Buffalo mozzarella, burger bun, pesto  
Guacamole, tomato, basil, crispy onion

### Salads

Caesar chicken salad  
Niçoise Salad  
Chinese cabbage salad with pineapple  
Mint tabbouleh  
Endive salad with walnuts and blue cheese  
Quinoa salad with apples  
Broccoli, almond salad  
Seafood salad with orange

### Fresh starters

Tuna carpaccio with sesame oil  
Scallop ceviche with lime  
Sliced smoked duck with hazelnut oil  
Chicken roulade with mushrooms  
Winter vegetable terrine  
Salmon and lemon cream



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## HOT PIECES

### Vegetarian

Artichoke carré moelleux, Parmesan cream  
Pepper caviar carré moelleux, goat cheese  
Goat cheese mini-burger, dried apricot  
Goat cheese mini-burger, black cherry  
Croque monsieur, Gorgonzola, tomato confit  
Ratatouille focaccia  
Tomato, mozzarella, basil

### Meat

Sliced chicken mini-burger  
Smoked turkey, Comté mini-burger  
Croque monsieur with ham and Gruyere  
Croque monsieur with cured ham

### Fish and Seafood

Smoked salmon focaccia, grapes with cherry  
Salmon and mozzarella mini-burger  
Provençal tuna focaccia

## DESSERTS

Tarte Tatin  
Apple tart  
Vanilla macaroon, passion fruits cream  
Opéra, coffee sauce  
Ananas cream  
Chocolate cake, sour cherry heart  
Mille-feuille, hazelnut cream  
Lemon meringue pie  
Mango cream, Reims biscuits  
Rum baba, vanilla cream  
Floating island with caramel  
Fruit salad  
Chocolate mousse  
Chocolate pear  
Clafouti  
Tiramisu  
Chestnut crème brûlée  
Nuts and caramel tart  
Chocolate and passion fruit bar  
Pain perdu toast, roasted pears





# MEAL TRAY

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## MEAL TRAY

*Disposable tray 24 €*  
*Glass tray 38 €*

### Meat tray

Mixed sweet and sour vegetables  
Chicken breast, artichoke, almond broccoli  
Brie, grapes  
Financier

### Fish tray

Polenta with tomatoes and Parmesan  
Cod, greens, bean sprouts  
Chavignol, onion chutney  
Chocolate cream

### Vegetarian tray

Lamb’s lettuce, apple and dried fruits  
Risotto cake, mushrooms, carrot coulis  
Whole seasonal fruit  
Tiramisu

### Meat tray

Endive and Chinese cabbage salad with orange  
Roasted veal, mashed pumpkin and onion chutney  
Ashed goat cheese roll  
Fruit salad

### Fish tray

Shrimp salad with ananas, sweet and sour sauce  
Salmon fillet, broccoli, herbs sauces  
Comté, quince  
Pear and almond tart

### Vegetarian tray

Corn salad with black beans, spicy cilantro vinaigrette  
Polenta galette with seasonal mushrooms  
Cottage cheese and caramelised apple  
Chocolate éclair



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## CHOOSE YOUR BOX :

<b>BOX 1</b> <i>10 €</i>	<b>BOX 2</b> <i>13 €</i>	<b>BOX 3</b> <i>15 €</i>	<b>BOX 4</b> <i>18 €</i>
<ul style="list-style-type: none"><li>• 1 Sandwichs</li><li>• 1 Fruit</li><li>• 1 Mineral water (50 cl)</li><li>• Kraft bag</li></ul>	<ul style="list-style-type: none"><li>• 2 Sandwiches</li><li>• Cookie oR Brownie</li><li>• 1 Mineral water Evian (50 cl)</li><li>• Bag of your choice</li></ul>	<ul style="list-style-type: none"><li>• 2 Sandwiches</li><li>• 1 Dessert of your choice</li><li>• 1 Mineral water Evian (50 cl)</li><li>• Bag of your choice</li></ul>	<ul style="list-style-type: none"><li>• 2 Sandwiches</li><li>• 1 Salad</li><li>• 1 Dessert of your choice</li><li>• 1 Mineral water Evian (50 cl)</li><li>• Bag of your choice</li></ul>





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## COMPOSE YOUR MENU :

### BREAD

- Polar bread (*except beef*)
- Wrap

### SANDWICHES

#### Chicken

chicken with vegetables  
onions  
pickles  
salad

#### Salmon

smoked salmon  
Philadelphia cheese  
salad

#### Beef

beef  
onions  
pickles  
mayonnaise  
herbs

#### Vegetarian

candied vegetables  
zucchini  
eggplants  
tomatoes  
salad

### SALADS

- Endive salad with Roquefort cheese
- Quinoa salad with fruit apples
- Chicken Caesar Salad
- Tailor-made salad from the Chef

### DESSERTS

- Cookie
- Brownie
- Pana cotta
- Chocolate mousse
- Lemon tartelette
- Raspberry tartelette
- Opéra

### BAGS

- Kraft
- Hessian
- Cardboard



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Sodas, beer and wine

Fruit juices, Mineral water, Coca-Cola, Perrier, Beer Heineken, AOC Bordeaux Beau Mayne - white and red

Duration : 1h00	18 €
Duration : 2h00	23 €
Extra hour	14 €

Sodas & wine or beer

Fruit juices, Mineral water, Coca-Cola, Diet Coca Cola, Perrier, AOC Bordeaux, Beau Mayne - white and red or Beer Heineken and Grimbergen

Duration : 1h00	14 €
Duration : 2h00	19 €
Extra hour	12 €

Softs

Fruit juices, Mineral water, Coca-Cola, Diet Coke, Perrier

Duration : 1h00	9 €
Duration : 2h00	16 €
Extra hour	7 €

Extra Champagne

Cuvée Tradition, Besserat de Bellefon

Duration : 1h00	16 €
Duration : 2h00	21 €
Extra hour	14 €

Premium

Cuvée Tradition, Martini Bianco, Rosso and Rosato, Grey Goose Vodka, Johnnie Walker Red Label, Bombay Sapphire Gin, AOC Bordeaux Beau Mayne - white and red, Beer Heineken, sodas, Mineral water

Duration : 1h00	29 €
Duration : 2h00	39 €
Extra hour	18 €





# BEVERAGE

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PACKAGE

**Business Package** 13 €  
*1 red and 1 white of your choice, mineral water included*

White  
AOC Bordeaux, Beau Mayne, 2010 white  
IGP Pays d'Oc, Les Bories Blanques, 2015 white  
AOC Bordeaux, Marquille, 2010 white  
Red  
AOC Bordeaux, Beau Mayne, 2012 red  
IGP Pays d’Oc, Les Bories Blanques, 2015 red  
AOC Bordeaux, Marquille, 2012 red

**Premiere Package** 16 €  
*1 red and 1 white of your choice, mineral water included*

White  
AOC Bordeaux Supérieur, Dourthe n°1, 2012 white  
Red  
AOC Bordeaux, Dourthe n°1, 2009 red  
AOC Bordeaux Supérieur, Cuvée «Bordeaux  
de Maucaillou », 2011 red

**Bio Package** 18 €  
*1 red and 1 white of your choice, mineral water included*  
*Wines made from organically farmed grapes*

White  
AOC Cheverny, Domaine de Veilloux, Vallée de la Loire, 2009 white  
Red  
AOC Cheverny, Domaine de Veilloux, Vallée de la Loire, 2009 red

**VIP Package** 22 €  
*1 red and 1 white of your choice, mineral water included*

White  
AOC Chablis, Domaine Gautheron , Bourgogne, 2012 white  
AOC Pouilly Fumé, Domaine Marchand, Vallée de la Loire, 2013 white  
AOC Pouilly Fuissé, Maurice Lapalus & fils, Bourgogne, 2013 white  
Red  
AOC Brouilly, Domaine Champier « Les sablons », 2011 Beaujolais, red  
AOC Saint Emilion Grand Cru, Château Grand Barrail  
Lamarzelle Figeac 2009, red

*Our team is at your disposal for a customised selection*



# BEVERAGE – A LA CARTE

BREAKFAST

BREAK

LUNCH / DINNER MENU

MARKET’S MENU

RECEPTION

FINGER

MEAL TRAY

LUNCH BOX

▶ BEVERAGE

À LA CARTE

DAILY DELEGATE  
PACKAGE

## Champagne – 75 cl

Besserat de Bellefon, Cuvée Tradition	90 €
Besserat de Bellefon, Cuvée des Moines	120 €
Billecart-Salmon Brut	120 €
Billecart-Salmon Brut, Rosé	160 €

## White Wine–75cl

### Bordeaux AOC Appellation

Marquille, 2013	26 €
Beau Mayne, Sauvignon, white, 2013	26 €
Dourthe n°1, Sauvignon, white, 2012	32 €

### Val de Loire Appellation

Cheverny, AOC – Bio (Domaine de Veilloux), 2009	26 €
Pouilly-fumé AOC (Domaine Marchand), 2013	45 €
Sancerre (Domaine Serge Laloue), 2013	50 €

### Languedoc IGP Pays d’Oc Appellation

Les Bories Blanques 2015, Chardonnay, 2010	26 €
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### Bourgogne Appellation

Chablis AOC (Domaine Gautheron), 2012	44 €
Pouilly Fuissé AOC (Maurice Lapalus & fils), 2013	55 €
Riesling Appellation	60 €

Réserve BIO (Domaine Engel) 2012

## Rosés wine –75 cl

### Côtes de Provence AOC Appellation

Château Pas du Cerf AOC (Cuvée Le Merle), 2013	44 €
Coteaux d’Aix en Provence AOC , 2013	44 €

## Red wine – 75 cl

### AOC Bordeaux

Marquille, 2012	26 €
Beau Mayne, Merlot / Cabernet Sauvignon, 2012	26 €
Dourthe n°1, Merlot / Cabernet Sauvignon, 2009	32 €
Le Bordeaux de Maucaillou	32 €
Bordeaux supérieur AOC, 2008	

### Val de Loire Appellation

Saumur Champigny AOC	44 €
(Domaine de la Perruche ), 2013	

### Languedoc – IGP Pays d’Oc Appellation

Les Bories Blanques 2015, Cabernet Sauvignon	26 €
ou Chardonnay, 2012	

### Beaujolais Appellation

Brouilly AOC Les Sablons	44 €
(Paul Champier), 2011	

### St-Emilion Grand Cru AOC Appellation

Château Grand Barrail Lamarzelle Figeac, 2010	85 €
Château Haut St-Brice, 2010	55 €

### Bourgogne AOC Appellation

Gevrey Chambertin, 2008	125 €
Volnay Maison Michel Picard, 2009	90 €

## Juice – 1 L

Orange, grapefruit, apple	8 €
Fresh: orange, grapefruit, apple	22 €
Fresh: seasonal fruits	24 €

## Beers

Heineken, 33 cL	7 €
Grimbergen, 33 cL	8 €
Kronenbourg non-alcoholic, 25 cL	8 €
Desperados, 33 cL	8 €
Pelforth, 33cL	8€

## Sodas

Orangina, 25 cL	6 €
Schweppes, 1 L	15 €
Coca Cola, 33 cL,	6 € – 1 L, 12 € – 1.5 L, 15 €
Diet Coca Cola, 33cL,	6 € – 1.5 L, 15 €

## Water

Badoit 50 cL,	7 € – 1 L, 9 €
Badoit (plastic) 50 cL,	5 €
Evian 50 cL,	7 € – 1 L, 9 €
Evian (plastic) 50 cL,	5 €
Perrier 50 cL,	7 € – 1 L, 9 €





# À LA CARTE

- BREAKFAST
- BREAK
- LUNCH / DINNER MENU
- MARKET’S MENU
- RECEPTION
- FINGER
- MEAL TRAY
- LUNCH BOX
- BEVERAGE
- ▶ À LA CARTE
- DAILY DELEGATE PACKAGE

## Refreshment

45 min 7 € / Full day 9 €  
*Mineral water, fresh fruit juices, sodas*

## Coffee, Tea

45 min 8 € / Full day 12 €

## Beverages package

45 min 8 € / Full day 12 €  
*Coffee, tea, mineral water, fresh fruit juices, sodas*

## Fruit Juices - 1L

Orange, Grapefruit, Apple	8 €
Fresh: Orange, Grapefruit, Apple	22 €
Fresh: fruit of the season	24 €

## Soda

Orangina 25 cl	6 €
Schweppes 1 L	15 €
Coca Cola 33 cl	6 €
Coca Cola 1 L	12 €
Coca Cola 1.5 L	15 €
Diet Coca Cola 33 cl	6 €
Diet Coca Cola 1.5 L	15 €

## Water

Badoit 50 cL, 7 € - 1 L, 9 €  
Badoit (plastic) 50 cL, 5 €  
Evian 50 cL, 7 € - 1 L, 9 €  
Evian (plastic) 50 cL, 5 €  
Perrier 50 cL, 7 € - 1 L, 9 €

## Fruit of the season basket

1 kg 15 € - 2 kg 28 €

## Pastries basket

12 pieces 18 €

## Housemade cake

by customer 2 €

## Jar of macaroons, financiers or madeleines

by customer 2 €

## Seasonal macaroons

12 pieces 24 €

## Mini sandwiches tray

by customer 2 €

## Cheese tray

by customer 9 €



# DAILY DELEGATE PACKAGE

- BREAKFAST
- BREAK
- LUNCH / DINNER MENU
- MARKET’S MENU
- RECEPTION
- FINGER
- MEAL TRAY
- LUNCH BOX
- BEVERAGE
- À LA CARTE

► DAILY DELEGATE PACKAGE

## CHOOSE YOUR OPTION :

### FULL DAY

*Includes room rental from 8 a.m. till 7 p.m.  
Two breaks  
Lunch\**

### HALF-DAY

*Includes room rental for four hours  
One break – morning or afternoon  
Lunch\**

*\*Options available: 3 dishes menu / Cocktail 24p. / Buffet / Finger  
Business beverage package*