



SPRING / SUMMER

HYATT REGENCY PARIS ETOILE

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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 cheese Scrambled eggs, bacon Potato rosti

Express breakfast

8€

Coffee, tea box Croissants

Healthy breakfast

23 €

Fruit and vegetable juice 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 fruits

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 ****

HYATT REGENCY PARIS ETOILE



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LUNCH BOX

BEVERAGE

À LA CARTE

DAILY DELEGATE PACKAGE

BREAK

45 minutes

Beverage Break : $8 \in$

Includes coffee, decaffeinated coffee, tea, milk, orange and apple juice, mineral water

Morning Break : 11 € morning delivery

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

Afternoon Break : 11 € afternoon delivery

Includes 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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BEVERAGE

À LA CARTE

DAILY DELEGATE PACKAGE

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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À LA CARTE

DAILY DELEGATE PACKAGE

CHOOSE YOUR MENU:

Mineral water, Coffee or Tea included

Option with starter & main dish or main dish & dessert $42 \in Option$ with starter & main dish & dessert $49 \in Extra$: cheese platter $9 \in Option$ $9 \in Option$

COMPOSE YOUR BUFFET:

Mineral water, Coffee or Tea included

- 4 cold appetisers and salads
- 2 hot dishes

46€

• 3 assorted desserts

- 4 cold starters and salads, 2 hot starters
- 2 hot dishes
- 5 cheeses selection by our Master Cheese Maker
- 5 assorted desserts

49 €

- 4 cold starters and salads, 2 hot starters with one live animation
- 2 hot dishes with one live animation
- 6 cheeses selection by our Master Cheese Maker
- 5 assorted desserts with one live animation

68€

^{*} For any group of less than 25 people : 3 Euros extra charge



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BEVERAGE

À LA CARTE

DAILY DELEGATE **PACKAGE**

COLD STARTERS

Meat

Foie gras, brioche, dried fruit chutney Chicken breast, onion chutney Smoked duck, grilled 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

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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

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DAILY DELEGATE PACKAGE

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 cod, spinach, basil sauce
Savoury mussel pie with escabeche marinade
Salmon brandade
Celery mousseline and scallops

Vegetarian

Summer vegetable tart
Wok vegetables with sesame
Vol au vent with seasonal mushrooms
Goat cheese crumble with rosemary, tomato caviar
Savoury pie with seasonal vegetables, basil oil
Onion tart, mesclun salad with hazelnut oil



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DAILY DELEGATE PACKAGE

HYATT REGENCY PARIS ETOILE

MAIN DISH

Meat

Meat pie, seasonal vegetables
Braised veal, potatoes Anna, mushrooms
Roasted chicken breast, artichoke mousseline
Grilled beef, potato gratin
Roast pork, eggplant mille-feuille
Lamb confit, polenta with olives
Roasted duck fillet, celeriac

Fish and Seafood

+33 (0) 1 40 68 12 34

Roasted cod, fried potatoes with garlic
Sea bass fillet, anise butter, mashed apples
Glazed John Dory, olives, stewed tomato
Salmon, Parmesan risotto
Sea bream, seasonal wok vegetables
Salt cod and potato mash
Seafood gratin with asparagus, parsley potatoes
Omble Chevalier with fennel, sorrel sauce
Pollack fillet, mashed broccoli
Sole fillet, mashed parsnip
Scallop skewers a la plancha
Fisherman's stew, vegetable

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

net prices in Euro - VAT 20% alcohol - 10% VAT on food and non-alcoholic beverages

^{*}Vegan option : cream replaced by soy milk



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À LA CARTE

DAILY DELEGATE PACKAGE

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 Apple tart Vanilla macaroon, passion cream Cut-strawberries, mascarpone cream Apricot tart with almond cream Chocolate cake, sour cherry heart Mille-feuille, hazelnut cream Lemon meringue pie Raspberry cream, biscuits of Reims Rum baba, fruits in syrup Floating island with caramel Fruit salad Chocolate mousse Vanilla crème brûlée Chocolate pear Clafouti

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Tiramisu



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À LA CARTE

DAILY DELEGATE PACKAGE

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.

Asparagus	See bass	Beef	Goat's cheese	Strawberry	Spicy
Zucchini	Red mullet	Poultry	Brie de Nangis	Raspberry	Sweet / Savoury
Cucumber	Char	Pork	Comté	Blueberry	Healthy
Pepper	Omble Chevalier	Duck	Saint-Marcellin	Melon	Terroir
Tomato	Pollack	Lamb	Saint-Nectaire	Peach	
Eggplant	Cod			Apricot	

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À LA CARTE

DAILY DELEGATE PACKAGE

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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DAILY DELEGATE PACKAGE

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, zucchini with herbs
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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À LA CARTE

DAILY DELEGATE PACKAGE

HOT PIECES

Vegetarian

Roquefort quiche Olives 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 skewered

SWEET PIECES

Pastries: chocolate, coffee, vanilla, pistachio

Paris Brest

Lemon tart

Small savarin, pipette of rum

Ivory lollipop, lemon

Chocolate cake

Chocolate and passion cone

Lemon and meringue cone

Coconut marshmallow

Mashed fruits, white chocolate

Macaroons: lemon, coffee, vanilla, chocolate

Red fruit panna cotta

Fruit skewer



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À LA CARTE

DAILY DELEGATE PACKAGE

LIVE ANIMATION

50 people minimum

Savoury

Sweet

Smoothies and seasonal milkshakes $1 \ piece/person - 250 \ em for 100 \ people$ Chocolate fondue, fruit skewers $25g/person - 250 \ em for 100 \ people$ House made macaroons $2.5 \ pieces/person - 280 \ em for 100 \ people$ Pancakes with sugar, jam and Nutella $2.5 \ pieces/person - 280 \ em for 100 \ people$

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



FINGER

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MEAL TRAY

LUNCH BOX

BEVERAGE

À LA CARTE

DAILY DELEGATE PACKAGE

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

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

Roast beef, multigrain milk roll, Meaux mustard

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 Nicoise Salad Quinoa salad with apples Grilled zucchini salad

Fresh starters

Tuna carpaccio with sesame oil Scallop ceviche with lime Summer vegetable terrine Salmon and lemon cream

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À LA CARTE

DAILY DELEGATE PACKAGE

HOT PIECES

Vegetarian

Artichoke carré moelleux, Parmesan cream Goat cheese mini-burger, apricot Croque monsieur, Gorgonzola, tomato confit Ratatouille focaccia Tomato, mozzarella, basil

Meat

Sliced chicken mini-burger Croque monsieur with cured ham

Fish and Seafood

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

DESSERTS

Tarte tatin Apple tart Macaroon with vanilla, passion Strawberries, creamy mascarpone Apricot tart, almond cream Chocolate cake, cherry heart Mille-feuille, creamy hazelnut Lemon meringue pie Raspberry cream, Reims biscuits Rum baba, fruit soup Caramel floating island Fruit salad Chocolate mousse Vanilla crème brûlée Chocolate and pear Clafouti Tiramisu



MEAL TRAY

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MEAL TRAY

LUNCH BOX

BEVERAGE

À LA CARTE

DAILY DELEGATE PACKAGE

MEAL TRAY

Disposable tray 24 € Glass tray 38 €

Meat tray

Mixed sweet and sour vegetables Chicken breast, artichoke, crushed tomatoes Brie, grapes Financier

Fish tray

Polenta with tomatoes and black olives Cod, greens, bean sprouts Chavignol, mango chutney Chocolate cream

Vegetarian tray

Spinach salad, apple fruit Risotto cake, eggplant caviar, cheese Whole seasonal fruit Tiramisu

Meat tray

Carrot salad, ginger and spinach in hazelnut oil Roast veal, bulgur and quinoa with dried fruits Ashed goat cheese roll Fruit salad

Fish tray

Shrimp salad with orange, herb sauce Salmon fillet, broccoli, herb mayonnaise Comté, blueberry jam Apricot tart

Vegetarian tray

Green bean salad, roasted tomatoes Vegetable mille-feuille with basil Saint-Nectaire and pear in syrup Chocolate éclair

net prices in Euro - VAT 20% alcohol - 10% VAT on food and non-alcoholic beverages

HYATT REGENCY PARIS ETOILE



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BEVERAGE

À LA CARTE

DAILY DELEGATE PACKAGE

CHOOSE YOUR BOX:

BOX 1 10 €

- 1 Sandwichs
- 1 Fruit
- 1 Mineral water (50 cl)
- Kraft bag

BOX 2 *13 €*

- 2 Sandwiches
- Cookie oR Brownie
- 1 Mineral water Evian (50 cl)
- Bag of your choice

BOX 3 15 €

- 2 Sandwiches
- 1 Dessert of your choice
- 1 Mineral water Evian (50 cl)
- Bag of your choice

BOX 4 *18 €*

- 2 Sandwiches
- 1 Salad
- 1 Dessert of your choice
- 1 Mineral water Evian (50 cl
- Bag of your choice



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À LA CARTE

DAILY DELEGATE PACKAGE

HYATT REGENCY PARIS ETOILE

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

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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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BEVERAGE

À LA CARTE

DAILY DELEGATE PACKAGE

Sodas, beer and wine

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

Duration : 1h0018 €Duration : 2h0023 €Extra hour14 €

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 : 1h0014 €Duration : 2h0019 €Extra hour12 €

Softs

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

Duration : 1h009 €Duration : 2h0016 €Extra hour7 €

Extra Champagne

Cuvée Tradition, Besserat de Bellefon

Duration : 1h0016 €Duration : 2h0021 €Extra hour14 €

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 : 1h0029 €Duration : 2h0039 €Extra hour18 €



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À LA CARTE

DAILY DELEGATE **PACKAGE**

HYATT REGENCY PARIS ETOILE

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 dispoal for a customised selection



BEVERAGES – A LA CARTE

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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	<i>50€</i>

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 €

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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 $26\,\epsilon$ 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	<i>7 €</i>
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, $6 \in -1$ L, $12 \in -1.5$ L, $15 \in$ Diet Coca Cola, 33cL, 6 € – 1,5 L, 15 €

Water

Badoit 50 cL, $7 \in -1$ L, $9 \in$ Badoit (plastic) 50 cL, $5 \in$ Evian 50 cL, $7 \in -1$ L, $9 \in$ Evian (plastic) 50 cL, $5 \in$ Perrier 50 cL, $7 \in -1$ L, $9 \in$

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À LA CARTE

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À LA CARTE

DAILY DELEGATE PACKAGE

HYATT REGENCY PARIS ETOILE

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 ϵ / Full day 12 ϵ 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 €

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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, $7 \in -1$ L, $9 \in -1$ Badoit (plastic) 50 cL, $5 \in -1$ Evian 50 cL, $7 \in -1$ L, $9 \in -1$ Evian (plastic) 50 cL, $5 \in -1$ Perrier 50 cL, $7 \in -1$ L, $9 \in -1$ L, $9 \in -1$ Perrier 50 cL, $7 \in -1$ L, $9 \in -1$ Perrier 50 cL, $7 \in -1$ L, $9 \in -1$ Perrier 50 cL, $7 \in -1$ L, $9 \in -1$ Perrier 50 cL, $7 \in -1$ L, $9 \in -1$ Perrier 50 cL, $7 \in -1$ L, $9 \in -1$ Perrier 50 cL, $7 \in -1$ L, $9 \in -1$ Perrier 50 cL, $7 \in -1$ L, $9 \in -1$ Perrier 50 cL, $7 \in -1$ L, $9 \in -1$ Perrier 50 cL, $7 \in -1$ L, $9 \in -1$ Perrier 50 cL, $7 \in -1$ L, $9 \in -1$ Perrier 50 cL, $7 \in -1$ L, $9 \in -1$ Perrier 50 cL, $7 \in -1$ L, $9 \in -1$ Perrier 50 cL, $7 \in -1$ L, $9 \in -1$ Perrier 50 cL, $7 \in -1$ L, $9 \in -1$ Perrier 50 cL, $9 \in -1$ Perrier 50 cL,

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€

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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 4 hours One break, morning or afternoon Lunch*

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