

Lunch and Dinner Packages

All-in price at 130 € (available for luncheon only)

Aperitif : Open bar without alcohol (duration 30 minutes)
Selection of your menu in the following list which includes :
a starter, a fish or a meat, a dessert, coffee and chocolates
(menu must be the same for all the guests)
½ bottle of wine, ½ bottle of mineral water
Wine will be selected by our head wine waiter
Cloakroom included

All-in price at 140 € (available for luncheon only)

Aperitif : White wine and red wine or a fruit juice (duration 30 minutes)
Selection of your menu in the following list which includes :
a starter, a fish or a meat, a dessert, coffee and chocolates
(menu must be the same for all the guests)
½ bottle of wine, ½ bottle of mineral water
Wine will be selected by our head wine waiter
Cloakroom included

All-in price at 155 €

Aperitif : A glass of champagne or a fruit juice per person and selection of small cheese chou-pastry puff (duration 30 minutes)
Selection of your menu in the following list which includes :
a starter, a fish or a meat, a dessert, coffee and chocolates
(menu must be the same for all the guests)
½ bottle of wine, ½ bottle of mineral water
Wine will be selected by our head wine waiter
Cloakroom included

All-in price at 165 €

Aperitif : Open bar of alcohol and a glass of champagne per person and selection of small cheese chou-pastry puff (duration 30 minutes)
Selection of your menu in the following list which includes :
a starter, a fish or a meat, a dessert, coffee and chocolates
(menu must be the same for all the guests)
½ bottle of wine, ½ bottle of mineral water
Wine will be selected by our head wine waiter
Cloakroom included

In addition, our Executive Chef Yannick Alléno, suggests:

- Selection of small cheese chou-pastry puff, 6 € per person
- 4 creations per person, 16 € per person
- Seasonal Amuse bouche, 18 € per person
- Selection of cheeses, 20 € per person