

# Food 2019 2020 Book

Fall - Winter



maison  
de la  
mutualité



Cuisiniers  
& Grandes  
Maisons  
by GL events



MENU





# Better Food for a Better World

In France, 25%\* of the carbon footprint comes from what we put on our plates, which is why our Chefs use their know-how to stay in line with their values: a quality cuisine, respectful and for all. Better Food for a Better World defines our vision of today's catering, inspired by the best of yesterday and tomorrow. This program seals our commitment by defining the priorities on which we are taking concrete action, to make a difference... and for good

## Tasty

*Because eating better to change the world is not only dreaming about it, but also tasting it.  
Flavor power!*

## Healthy

*Eating better also means choosing the best for your health. Our services are guaranteed to generate 0 plastic and organic products have a special place.*

## Seasonal

*Nothing is better than a seasonal product and we know it. We select for you products for which it is time to shine!*

## Respectful

*Our producers are selected for their respect for the products, the environment and people. For our part, we are recycling all our bio-waste and only use eco-responsible cleaning products.*

## Authentic

*The cuisine is made up of exchanged secrets, cross-inspiration and strong characters. To perpetuate it, we only select passionate people who transmit to you the taste of the real product.*

## Fun

*We think the sauce tastes better with a touch of madness. Our Chefs are constantly looking for innovation to make a show, between a feast for the senses and an unusual experience.*

\* According to the Environment and Energy Management Agency (study published on 25/02/19)



[HOMEPAGE](#)





# Better Food for a Better World

In addition to these commitments, we are particularly sensitive to the fight against food waste. Today, and in various industries, large quantities of food suitable for consumption is thrown away. Yet, many solutions exist. This is why we offer our customers the "BF for BW" contract to commit together through two actions:

- Right production :

We use our experience in event catering to support our customers and advise them on the offers and quantities best suited to their needs. These efforts now allow us to obtain a fine-tuned production (95%).

- Food donation:

In case of surplus we encourage donations to associations. Our partnership with Linkee allows us to give back any excess food so that it can be made available to associations within the two hours following the event. This solidarity action has an impact on two levels:

- Eco-impact: Reduction of food waste whose treatment would have been polluting
- Social impact: Partner associations benefit from varied, balanced and quality meals to offer to people in need

linkee



# Portrait du Chef

As a true gourmet passionate, Chef Yves DEFONTAINE has been working in the world of catering for nearly 40 years. After training in cooking and pastry in the United Kingdom, he moved to Belgium where he quickly became Chef de cuisine at Saint Bernard restaurant in Knokke, where he obtained the distinction of 2 toques at Gault & Millau. His career then took him to Brussels, where he spent 7 years in charge of the kitchens of the 5 star - and a member of the "Leading Hotels of the World" - Hotel Montgomery, in Brussels. In search of new challenges, he continues his career in the event and catering kitchen. After having restored a restaurant & shop in Namur, he became Chef de cuisine for Mahieu, a great Belgian artisan pastry shop, then directed Les Halles Gourmandes: an innovative project that brings together five major Belgian gastronomic companies under a "Halles à la française" concept.



Thanks to his ability to manage ambitious culinary projects combined with his technique and experience in fine cuisine, he joins the Traiteur Lories, which takes part in events such as the Olympic Games, Cosnavera or Bocuse d'Or and is also the official caterer of the Palais Royal. As Cuisine Director, he developed the organic label and the Chef Veyrat brand. Following the integration of Traiteur Lories into the GL events group, he moved to Paris and became the Executive Head of the Maison de la Mutualité. In addition to his rich and varied experience, he has a passion for travel and world cuisine. We can also discover his passion for Asian fusion cuisine through his menus. At the same time, he embodies more than any other true cuisine, based on respect for the seasons and particularly likes to cook vegetables, to which he gives a special position in his creations.

# Summary

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# Welcome & Coffee Breaks

## Coffee break

8.50€ excl.VAT\* - 7.00€ excl.VAT in disposable cups

Thermal coffee and teas

Mineral waters

Fruit juices Alain MILLIAT (3 varieties)

## Coffee break with puff pastries

10,50€ excl.VAT\* - 9,00€ excl.VAT in disposable cups

2 mini puff pastries (Chef's selection)

Thermal coffee and teas

Mineral waters

Fruit juices Alain MILLIAT (3 varieties)

## Gourmet coffee break

10,50€ excl.VAT\* - 9,00€ excl.VAT in disposable cups

2 mignardises (chef selection)

Thermal coffee and teas

Mineral waters

Fruit juices Alain MILLIAT (3 varieties)

\*With white china ware

Prices are per person excluding VAT, starting from 50 guests, including tableware, equipment, service, floral decoration and buffets on a 30-minute service basis. Your staff consists of a chef de rang for 50 guests.



SUMMARY





## Nespresso coffee break

9,50€ HT excl.VAT\* - 8,00€ excl.VAT in disposable cups

Nespresso coffee and teas

Mineral waters

Fruit juices Alain MILLIAT (3 varieties)

## Nespresso coffee break with puff pastries

11,50€ HT excl.VAT\* - 10,00€ excl.VAT in disposable cups

2 mini puff pastries (Chef's selection)

Nespresso coffee and teas

Mineral waters

Fruit juices Alain MILLIAT (3 varieties)

## Gourmet Nespresso coffee break

11,50€ HT excl.VAT\* - 10,00€ excl.VAT in disposable cups

2 mignardises (chef selection)

Nespresso coffee and teas

Mineral waters

Fruit juices Alain MILLIAT (3 varieties)

\*Service en vaisselle porcelaine

Prices are per person excluding VAT, starting from 50 guests, including tableware, equipment, service, floral decoration and buffets on a 30-minute service basis. Your staff consists of a chef de rang for 50 guests.





## Continental breakfast

24.00€ excl.VAT\*

2 mini puff pastries (Chef's selection)

1 bread roll

Butter & jam

1 fruit skewer

Thermal coffee and teas

Mineral waters

Fruit juices Alain MILLIAT (3 varieties)

\*+15% rate increase if the number of guests is under 100.

Prices are exclusive of tax per person for 50 guests or more, including tableware, equipment, service, floral decoration and furniture on a 30-minute service basis. Your staff consists of a chef de rang for 35 guests for "Continental Breakfast"



SUMMARY





A row of small black bowls containing shrimp cocktail on a wooden board. The shrimp are orange and pink, garnished with green herbs and a green sauce. The bowls are arranged in a line on a light-colored wooden surface.

# Receptions & cocktails ambiance



## I. Welcoming / closing an event

### 3 savory puff pastries

11€ excl.VAT (With champagne glass 15.00€ excl.VAT)

Bar of blue goat cheese and flaxseeds

Black truffle stick

Shortbread

PLEASE TAKE INTO CONSIDERATION THAT BEVERAGES ARE NOT INCLUDED IN THIS OFFER.

REFER TO PAGE 18 IN ORDER TO CHOOSE YOUR BEVERAGE PACKAGE.

### 3 canapés (4 variétés)

14,00€ excl.VAT (With champagne glass 18,00€ excl.VAT)

Salmon Rillettes Lasagna

Green foie gras apple

Orleans poultry ivory with buckwheat

Chioggia block and vegetable confetti

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SUMMARY





## 5 savory canapés (6 varieties)

18.50€ excl.VAT (With champagne glass 23.50€ excl.VAT)

Salmon Rillettes Lasagna

Scallop, carrot, Sencha tea from the Tea Palace

Green foie gras apple

Orleans poultry ivory with buckwheat

Chioggia block and vegetable confetti

Butternut & UME Plum Millefeuille

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## 5 canapés

18.50€ excl.VAT (With champagne glass 23.50€ excl.VAT)

3 SAVORY CANAPÉS (4 VARIETIES)

Orleans poultry ivory with buckwheat

Chioggia block and vegetable confetti

Butternut & UME Plum Millefeuille

Salmon Rillettes Lasagna

2 SWEET CANAPÉS (3 VARIETIES)

Crunchy Imperial mandarin & chestnut

Chocolate square

Crunchy bun with blueberry & blackcurrant

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## 5 sweet canapés

18.50€ excl.VAT (With champagne glass 23.50€ HT)

Crunchy Imperial mandarin skewer

Chocolate square

Crunchy bun with blueberry & blackcurrant

Lychee, mint leaf and date skewer

Vanilla Hazelnut Caramel

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## 8 canapés

25,00€ excl.VAT

### 5 COLD CANAPÉS (6 VARIETIES)

Salmon Rillettes Lasagna

Scallop, carrot, Sencha tea from the Tea Palace

Green foie gras apple

Orleans poultry ivory with buckwheat

Chioggia block and vegetable confetti

Butternut & UME Plum Millefeuille

### 3 SWEET CANAPÉS (4 VARIETIES)

Crunchy Imperial mandarin & chestnut

Chocolate square

Crunchy bun with blueberry & blackcurrant

Lychee, mint leaf and date skewer

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SUMMARY





## II. Cocktail before a light lunch or dinner

### 10 canapés

30,00€ excl.VAT

#### 7 COLD CANAPÉS

Salmon Rillettes Lasagna  
Scallop, carrot, Sencha tea from the Tea Palace  
Green foie gras apple  
Orleans poultry ivory with buckwheat  
Chioggia block and vegetable confetti  
Butternut & UME Plum Millefeuille  
Tomato bun

#### 3 SWEET CANAPÉS (4 VARIETIES)

Crunchy Imperial mandarin & chestnut  
Chocolate square  
Crunchy bun with blueberry & blackcurrant  
Lychee, mint leaf and date skewer

### 12 canapés

35,50€ excl.VAT

#### 6 COLD CANAPÉS

Salmon Rillettes Lasagna  
Scallop, carrot, Sencha tea from the Tea Palace  
Green foie gras apple  
Orleans poultry ivory with buckwheat  
Chioggia block and vegetable confetti  
Butternut & UME Plum Millefeuille

#### 2 WARM CANAPÉS

Velvety chanterelles and chicory  
Assortment of Croustis

#### 4 SWEET CANAPÉS (6 VARIETIES)

Vanilla Hazelnut Caramel  
Yuzu Lemon  
Kiwi tarragon  
Chocolate square  
Crunchy bun with blueberry & blackcurrant  
Lychee, mint leaf and date skewer

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SUMMARY





# 15 canapés

41,50€ excl.VAT

## 6 COLD SAVORY CANAPÉS

Salmon Rillettes Lasagna

Scallop, carrot, Sencha tea from the Tea Palace

Green foie gras apple

Orleans poultry ivory with buckwheat

Chioggia block and vegetable confetti

Butternut & UME Plum Millefeuille

## 1 FINGER SANDWICH (2 VARIETIES)

Soft dinner rolls with lightly salted roast beef and a green bean and a soft Madras curry cream salad

Penny bun mushrooms fougasse bread, served with stewed onions marinated in beetroot sauce

## 2 WARM SAVORY CANAPÉ

Velvety Chanterelle mushrooms with chicory

## 4 SWEET CANAPÉS (6 VARIETIES)

Vanilla Hazelnut Caramel

Yuzu Lemon

Kiwi tarragon

Chocolate square

Crunchy bun with blueberry & blackcurrant

Lychee, mint leaf and date skewer

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REFER TO PAGE 18 IN ORDER TO CHOOSE YOUR BEVERAGE PACKAGE.

Prices are per person; excluding VAT, starting from 50 guests, including tableware, equipment, service, floral decoration and buffets on a 1-hour service basis. Your staff consists of a chef de rang for 40 guests. Any change in the composition of the cocktail is likely to generate an additional cost. Cocktails are subject to change according to seasonality.



SUMMARY





### III. Lunch / dinner cocktails

#### 20 canapés 1

55.00€ excl.VAT with Coffee and Tea

##### 8 COLD SAVORY CANAPÉS

Salmon Rillettes Lasagna  
Scallop, carrot, Sencha tea from the Tea Palace  
Green foie gras apple  
Orleans poultry ivory with buckwheat  
Chioggia block and vegetable confetti  
Butternut & UME Plum Millefeuille  
Tomato bun  
Spring roll of poultry & candied ginger

##### 1 WARM SAVORY CANAPÉ

Velvety Chanterelle mushrooms with chicory

##### 1 FINGER SANDWICH (2 VARIETIES)

Soft dinner rolls with lightly salted roast beef and a green bean and a soft  
Madras curry cream salad  
Penny bun mushrooms fougasse bread, served with stewed onions marinated  
in beetroot sauce

##### 1 WARM DISH (2 VARIETIES)

Strozzapreti (a variety of pasta) served with a tender beef cheek confit  
Traditional "Poule-au-pot" - poached chicken

##### 4 SWEET CANAPÉS (6 VARIETIES)

Vanilla Hazelnut Caramel  
Yuzu Lemon  
Kiwi tarragon  
Chocolate square  
Crunchy bun with blueberry & blackcurrant  
Lychee, mint leaf and date skewer

#### 20 canapés 2

55.00€ excl.VAT with Coffee and Tea

##### 8 COLD SAVORY CANAPÉS

Clip of duck foie gras, fig chutney in apple leaf  
Millefeuille of veal and porcini mushrooms  
Inspiration of a yuzu, seabream, white chocolate and caviar lemon  
Carpaccio of octopus, yellow carrot and garlic  
Duo beet spinning top  
"Trick the eye" nougat cheese maker  
Tear of Rutabaga, fresh vegetables  
Duo of salmon with island flavors

##### 1 WARM SAVORY CANAPÉ

Assortment of Croustis (fried croquettes filled with various flavors)

##### 1 FINGER SANDWICH (2 VARIETIES)

Soft dinner rolls with feta cheese, sesame cream and mustard greens  
Spring Rolls, of roasted chicken and crispy soybeans

##### 1 WARM DISH (2 VARIETIES)

Strozzapreti (a variety of pasta) served with a tender beef cheek confit  
Traditional "Poule-au-pot" - poached chicken

##### 4 SWEET CANAPÉS (6 VARIETIES)

Crunchy Imperial mandarin and chestnut  
Lime pie with candied ginger and pineapple  
Rice pop ganache, taïnor chocolate  
Manjari bun & almond  
Banana delicacies  
Kiwi and plum skewer

Prices are per person; excluding VAT, starting from 50 guests, including tableware, equipment, service, floral decoration and buffets on a 1-hour service basis. Your staff consists of a chef de rang for 30 guests. Any change in the composition of the cocktail is likely to generate an additional cost. Cocktails are subject to change according to seasonality.



SUMMARY





## 24 canapés 1

68.50€ excl.VAT with Coffee and Tea

### 8 COLD SAVORY CANAPÉS

Salmon Rillettes Lasagna  
Scallop, carrot, Sencha tea from the Tea Palace  
Green foie gras apple  
Orleans poultry ivory with buckwheat  
Chioggia block and vegetable confetti  
Butternut & UME Plum Millefeuille  
Tomato bun  
Spring roll of poultry & candied ginger

### 1 WARM CANAPÉ

Velvety Chanterelle mushrooms with chicory

### 1 FINGER SANDWICH (2 VARIETIES)

Soft dinner rolls with lightly salted roast beef and a green bean and a soft  
Madras curry cream salad  
Fougasse and penny bun mushrooms bread, served with stewed onions  
marinated in beetroot sauce

### 1 WARM DISH (2 VARIETIES)

Strozzapreti (a variety of pasta) served with a tender beef cheek confit  
Traditional "Poulet-au-pot" (typical boiled chicken recipe)

### 1 SAVORY LIVE COOKING SHOW

Chicken supreme with "fleur de sel", served with grenailles potatoes in a Cantal  
cheese sauce

### 4 PIÈCES SUCRÉES (6 VARIETIES)

Vanilla Hazelnut Caramel  
Yuzu Lemon  
Kiwi tarragon  
Chocolate square  
Crunchy bun with blueberry & blackcurrant  
Lychee, mint leaf and date skewer

ATTENTION, DANS CETTE FORMULE LES BOISSONS NE SONT PAS INCLUSES. POUR VOTRE COMMANDE DE BOISSONS MERCI DE VOUS REPORTER À LA SECTION « LES BOISSONS » PAGE 18.

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SUMMARY





## 24 canapés 2

68.50€ excl.VAT with Coffee and Tea

### 8 COLD SAVORY CANAPÉS

Clip of duck foie gras and fig chutney in apple leaf  
Millefeuille of veal and porcini mushrooms  
Inspiration of yuzu, seabream, white chocolate and caviar lemon  
Carpaccio of octopus, yellow carrot and garlic  
Duo beet spinning top  
"Trick the eye" nougat cheese maker  
Tear of Rutabaga, fresh vegetables  
Duo of salmon with island flavors

### 1 WARM CANAPÉ

Assortment of Croustis (fried croquettes filled with various flavors)

### 1 FINGER SANDWICH (2 VARIETIES)

Soft dinner rolls with feta cheese, sesame cream and mustard greens  
Spring Rolls, of Peking Duck and crispy soybeans

### 1 WARM DISH (2 VARIETIES)

Beef carbonade marinated in beer "La Rosée de B"  
Mushrooms and broad beans fricassee, served with a poached egg and Grana Padano cream

### 1 SAVORY LIVE COOKING SHOW

Mortadella ham and smoked beef thinly sliced with a Berkel slicer

### 4 PIÈCES SUCRÉES (6 VARIETIES)

Crunchy Imperial mandarin & chestnut  
Lime pie with candied ginger and pineapple  
Rice pop ganache, taïnor chocolate  
Manjari chou & almond  
Banana delicacies  
Kiwi and plum skewer

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SUMMARY







# Beverages



## Our sommelier's selection

### SOFTS

Coca-Cola, Coca-Cola Zero, Vittel, Perrier fines bulles,  
fresh juices from « Maison Alain MILLIAT » (3 varieties)

### WINES

White and red wine according to our Sommelier selection

### CHAMPAGNES

Champagne Vranken from « Maison Pommery »

### LIQORS

Gin, Vodka, Whisky & Rhum

### BEERS

Bottled beer from local producers

## Artisanal fruit juices from « Maison Alain MILLIAT »

Maison MILLIAT has been working with more than sixty Relais & Châteaux sommeliers since 1997 to create an exceptional high-quality collection of Juices, Nectars and Jams. To taste Alain MILLIAT juices and nectars is to rediscover a commitment to all the delicious flavors of fruits while at the same time respecting their individual nuances.

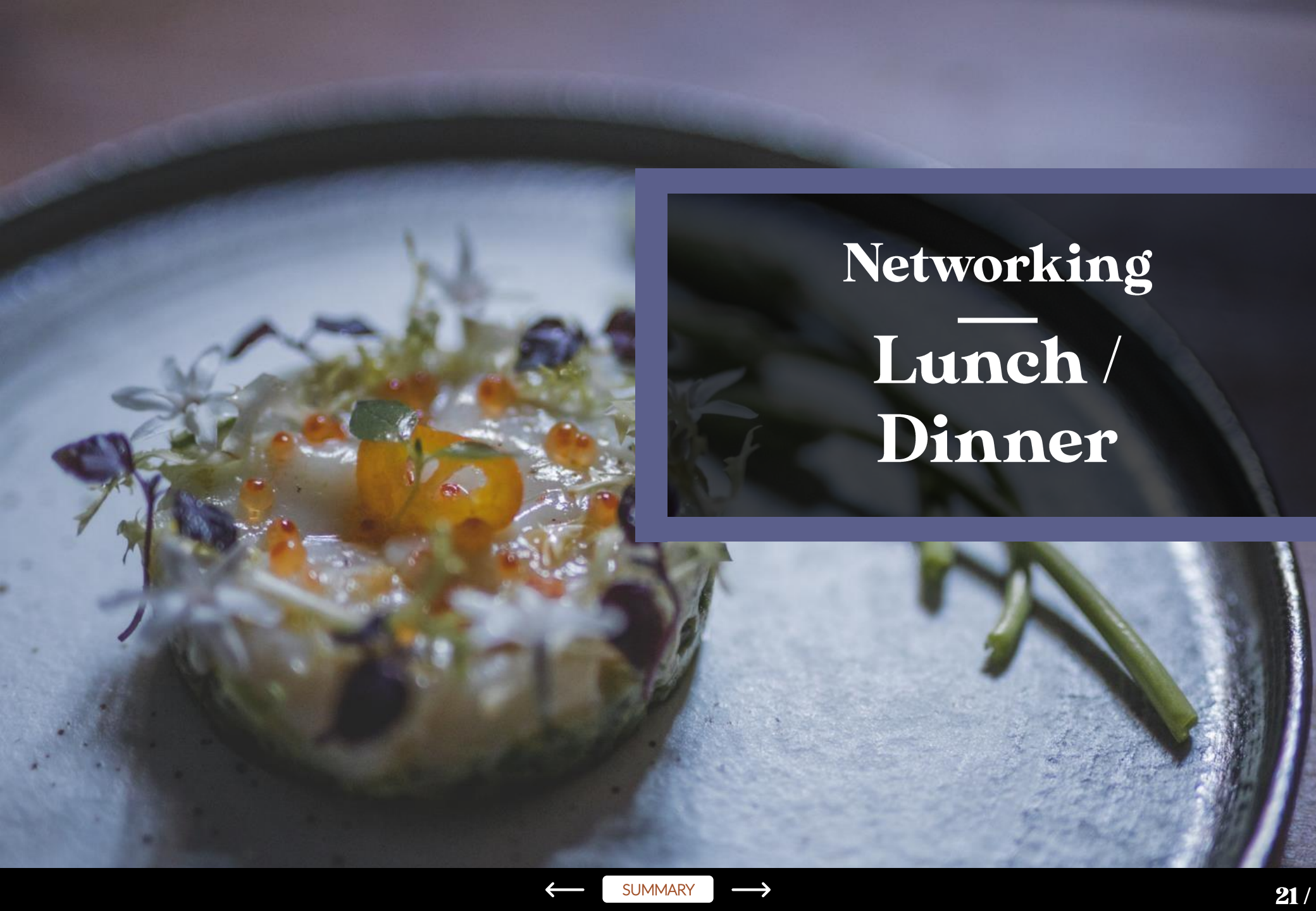
## Our sommelier's wine selection

We give preference to independent producers who produce small batches of wines and whose success is due to their expertise and dedication to their terroir. We are delighted to serve these wines, that we select above all for their consistently high quality.



PACKAGE (€ / guest)	1H	2H	3H	4H	5H	6H	7H	SUPP 1/2H
Softs	9,50	12,50	15,50	18,50	21,50	24,50	27,50	2,00
Wine & Softs	14,50	18,50	22,50	26,50	30,50	34,50	38,50	3,00
Champagne & Softs	18,50	24,50	30,50	36,50	42,50	48,50	54,50	4,50
Liquors & Softs	25,00	32,00	39,00	46,00	53,00	60,00	67,00	5,00
Beers & Softs	15,50	19,50	23,50	27,50	31,50	35,50	39,50	3,00
Champagne, wines & Softs	22,00	29,00	36,00	43,00	50,00	57,00	64,00	5,00
Wines, Beers & Softs	18,50	24,50	30,50	36,50	42,50	48,50	54,50	4,50
Liquors, Wines & Softs	27,00	35,00	43,00	51,00	59,00	67,00	75,00	6,00
Champagne, Wines, Liquors & Softs	29,00	37,00	45,00	53,00	61,00	69,00	77,00	6,00
Champagne, Beers, Liquors & Softs	29,00	37,00	45,00	53,00	61,00	69,00	77,00	6,00





# Networking — Lunch / Dinner



## « In perfect simplicity »

63.00 € excl. VAT, including water, wines, coffee & teas  
Supplement of 15 € HT p.p. for the seated option

### STARTERS AS LIVE COOKING STATONS (CHOICE OF 1)

Duck in pie crust served with softly cooked fruits and homemade pickles

Terrine of "Houdan" served with a confit of onions from the Cevennes region served on grilled toast

Warm potato Darphin on a board, served with Isigny cream made in charcuterie-style

### STARTERS ON BUFFET (CHOICE OF 3)

Custard quiche with glazed onions and Swiss chard

Organic egg aspic served with Parisian ham

Soft boiled egg with lamb's lettuce glazed with a grenadine vinaigrette (week)

Little scallops served with an infusion of sea fennel, cucumber & blackberry

Sandwich of various root vegetables

### FIBGER TOASTS (CHOICE OF 2)

"Eric Kayser" pie composed of basil, tomato and sardines (sliced at the table)

Canut Cheese spread toast (soft cheese with herbs and shallots)

Rye bread toast, served with tender veal and rhubarb

Giant focaccia, served with grilled vegetables, hummus prepared with sesame oil, arugula and fried onions (sliced at the table)

### SOUPS & BROTHS (CHOICE OF 2)

Carrot broth with chicory root and diced celery

Parsnip broth with walnuts, foam of delicate herbs

Broth served with diced celery and "Poiret"

Broth from the garden served with quinoa and cabbage

French onion soup

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SUMMARY





MAIN DISHES AS LIVE COOKING STATIONS (CHOICE OF 1)

Scallops served with Timut pepper and Thai mango butter  
Celery from the garden served in a salt crust  
Oysters from Cancale lightly barbecued and served with sour cream

WARM CANAPÉ SERVED ON A PLANCHA (CHOICE OF 2)

Tail of smoked place served as "Fish and chips"  
Omelette Tortilla made with Charlotte potatoes  
Duck crumble with coriander, and juicy artichoke hearts  
Veal filet mignon served with a coat of porcini mushrooms and a light parsley sauce  
Lamb chops served with creamy mashed potatoes with seaweed seasoned butter  
Leek sprouts with curry herbs served with black radish cream  
Billy-By mussel soup (depending on the season)  
Leeks cooked in Dashi butter served with red tuna sashimi and tataki sauce

MAIN DISH AS A LIVE COOKING STATION (CHOICE OF 1)

Fricassee of potatoes with churned butter served with an almond infusion  
Beef fillet lightly salted served with grenailles potatoes in a Cantal cheese sauce  
Trout in a fine crust served with butter from Nantes  
Pancake soufflé with "Fourme d'Ambert" cheese  
Beef stew with bone marrow and pickled cherries  
Chicken ballotine served with chestnuts and pumpkin cream

« OPTION » +6,00€ excl.VAT

LIVE STATION DESSERT

Barbecue of Sweet Plantain Banana  
Belgian Waffle from Liège

CANAPÉS DESSERT

Butternut and coconut cream flan  
Candied lentils, jelly made with lily of the valley and fresh ginger  
"Gavotte Bretonne" biscuits with buttermilk, apples and pears

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# Mutunomie 1

59.00 € excl.VAT includes water, wine, coffee & teas  
Supplement of 15 € HT p.p. for the seated option

## 1.5 SALADS (3 VARIETIES)

Soft boiled egg, pink fir potato salad with sour sauce and smoked salmon

Verbena salad with hazelnuts, served with foie gras mousse and an assortment of fruits and vegetables

Cream of penny bun mushrooms with Jerusalem artichokes, served with brioche croutons and aromatized with truffles

## 1.5 SANDWICHES (3 VARIETIES)

Soft dinner rolls with lightly salted roast beef and a green bean and a soft Madras curry cream salad

Penny bun mushrooms fougasse bread, served with stewed onions marinated in beetroot sauce

Pretzel round bread served with a cream of "Comté" cheese, accompanied with old fashioned mustard and sweet and sour apples

## 1 TART (2 VARIETIES)

Herbs seasoned Tartlet served with smoked beetroot and crispy duck breast

Tartlet with a carrot cream served with a seaweed tartare prepared with candied ginger and fresh coriander

## 1 WARM STARTER (2 VARIETIES)

Velvety Chanterelle mushrooms with chicory

Assortment of Croustis (fried croquettes filled with various flavors)

## 1 SOUP OR BROTH (2 VARIETIES)

Jerusalem artichoke creamy soup aromatized with toasted hazelnuts

Broth from the garden served with quinoa and cabbage

## 1 WARM MAIN DISH (3 VARIETIES)

Strozzapreti (a variety of pasta) served with a tender beef cheek confit

Mushrooms and broad beans fricassee, served with a poached egg and Grana Padano cream

Traditional "Poule-au-pot" - poached chicken

## 1.5 DESSERTS (3 VARIETIES)

Rum Baba served with a dark chocolate coulis and lime verbena cream

"Gavotte Bretonne" biscuits with buttermilk, apples and pears

"Fleur de lait" with lime served with an autumn pear coulis

Prices are exclusive of tax per person, starting from 50 guests, including tableware, equipment, service, floral decoration and buffet service on a one-hour and 30-minute basis. Your staff consists of a chef de rang for 30 guests. Any change in the composition of the cocktail is likely to generate an additional cost. Cocktails are subject to change according to seasonality.



SUMMARY





# Mutunomie 2

59.00 € excl.VAT includes water, wine, coffee & teas  
Supplement of 15 € HT p.p. for the seated option

## 1.5 SALADS (3 VARIETIES)

Eggplant caviar, arugula jelly and roasted pine nuts  
Potted cod with rosemary  
Tatar of purple vegetables with raspberry foam

## 1.5 SANDWICHES (3 VARIETIES)

Soft dinner rolls with feta cheese, sesame cream and mustard greens  
Spring Rolls, of Peking Duck and crispy soybeans  
Egg and prosciutto rolls

## 1 TART (2 VARIETIES)

Goat cheese soft Tarama tartlet with smoked trout and pickled pink radish  
Foie gras tartlet with cocoa nibs

## 1 WARM STARTER (2 VARIETIES)

Marinated prawns  
Poultry brochette with spices

## 1 SOUP OR BROTH (2 VARIETIES)

Squash soup with liquorice foam  
Parsnip broth with walnuts, foam of delicate herbs

## 1 WARM MAIN DISH (3 VARIETIES)

Vietnamese Chop Suey  
Leek sprouts with curry herbs served with black radish cream  
Beef carbonade marinated in beer "La Brasserie Fondamentale"

## 1.5 DESSERTS (3 VARIETIES)

Candied lentils, jelly of lily of the valley and fresh ginger  
Butternut Squash Cream with Orange Zest  
Chocahuettes - Choco-peanuts

Prices are exclusive of tax per person, starting from 50 guests, including tableware, equipment, service, floral decoration and buffet service on a one-hour and 30-minute basis. Your staff consists of a chef de rang for 30 guests. Any change in the composition of the cocktail is likely to generate an additional cost. Cocktails are subject to change according to seasonality.



# Mutunomie with cold culinary station

63.50 € excl.VAT includes water, wine, coffee & teas  
Supplement of 15 € HT p.p. for the seated option

## 1.5 SALADS (3 VARIETIES)

Soft boiled egg, pink fir potato salad with sour sauce and smoked salmon

Verbena salad with hazelnuts, served with foie gras mousse and an assortment of fruits and vegetables

Cream of penny bun mushrooms with Jerusalem artichokes, served with brioche croutons and aromatized with truffles

## 1 COLD CULINARY STATION (CHOICE OF 1)

Bufala foam with a raspberry tartare and beets

Beef Tataki, with soybeans and grilled sesame grains

Carrot floating island served on curry biscuits with crispy seeds

## 1.5 SANDWICHES (3 VARIETIES)

Soft dinner rolls with lightly salted roast beef and a green bean and a soft Madras curry cream salad

Penny bun mushrooms fougasse bread, served with stewed onions marinated in beetroot sauce

Pretzel round bread served with a cream of "Comté" cheese, accompanied with old fashioned mustard and sweet and sour apples

## 1 TART (2 VARIETIES)

Herbs seasoned Tartlet served with smoked beetroot and crispy duck breast

Tartlet with a carrot cream served with a seaweed tartare prepared with candied ginger and fresh coriander

## 1 SOUP OR BROTH (2 VARIETIES)

Squash soup with liquorice foam

Parsnip broth with walnuts, foam of delicate herbs

## 1 WARM STARTER (2 VARIETIES)

Velvety Chanterelle mushrooms with chicory

Assortment of Croustilles (fried croquettes filled with various flavors)

## 1 WARM MAIN DISH (3 VARIETIES)

Strozzapreti (a variety of pasta) served with a tender beef cheek confit

Mushrooms and broad beans fricassée, served with a poached egg and Grana Padano cream

Traditional "Poule-au-pot" - poached chicken

## 1.5 DESSERTS (3 VARIETIES)

Rum Baba served with a dark chocolate coulis and lime verbena cream

"Gavotte Bretonne" biscuits with buttermilk, apples and pears

"Fleur de lait" with lime served with an autumn pear coulis

Prices are exclusive of tax per person, starting from 50 guests, including tableware, equipment, service, floral decoration and buffet service on a one-hour and 30-minute basis. Your staff consists of a chef de rang for 30 guests. Any change in the composition of the cocktail is likely to generate an additional cost. Cocktails are subject to change according to seasonality.



# Mutunomie with warm culinary station

64.50 € excl.VAT includes water, wine, coffee & teas  
Supplement of 15 € HT p.p. for the seated option

## 1.5 SALADS (3 VARIETIES)

Soft boiled egg, pink fir potato salad with sour sauce and smoked salmon

Verbena salad with hazelnuts, served with foie gras mousse and an assortment of fruits and vegetables

Cream of penny bun mushrooms with Jerusalem artichokes, served with brioche croutons and aromatized with truffles

## 1.5 SANDWICHES (3 VARIETIES)

Soft dinner rolls with lightly salted roast beef and a green bean and a soft Madras curry cream salad

Penny bun mushrooms fougasse bread, served with stewed onions marinated in beetroot sauce

Pretzel round bread served with a cream of "Comté" cheese, accompanied with old fashioned mustard and sweet and sour apples

## 1 TART (2 VARIETIES)

Herbs seasoned Tartlet served with smoked beetroot and crispy duck breast

Tartlet with a carrot cream served with a seaweed tartare prepared with candied ginger and fresh coriander

## 1 WARM STARTER (2 VARIETIES)

Velvety Chanterelle mushrooms with chicory

Assortment of Cromesquis (fried croquettes filled with various flavors)

## 1 SOUP OR BROTH (2 VARIETIES)

Jerusalem artichoke creamy soup aromatized with toasted hazelnuts

Broth from the garden served with quinoa and cabbage

## 1 WARM MAIN DISH (3 VARIETIES)

Strozzapreti served with a tender beef cheek confit

Mushrooms and broad beans fricassee, served with a poached egg and Grana Padano cream

Traditional "Poule-au-pot" - poached chicken

## WARM CULINARY FOOD STATION (CHOICE OF 1)

Risotto with smoked spelt tomato served with a parsley whipped cream

Calf tartare "aller - retour" with thinly sliced potatoes

Cod fish eggs with tarragon, shellfish soup and green asparagus

## 1.5 DESSERTS (3 VARIETIES)

Rum Baba served with a dark chocolate coulis and lime verbena cream

"Gavotte Bretonne" biscuits with buttermilk, apples and pears

"Fleur de lait" with lime served with an autumn pear coulis

Prices are exclusive of tax per person, starting from 50 guests, including tableware, equipment, service, floral decoration and buffet service on a one-hour and 30-minute basis. Your staff consists of a chef de rang for 30 guests. Any change in the composition of the cocktail is likely to generate an additional cost. Cocktails are subject to change according to seasonality.



# Mutunomie with sweet culinary station

59.00 € excl.VAT includes water, wine, coffee & teas  
Supplement of 15 € HT p.p. for the seated option

## 1.5 SALADS (3 VARIETIES)

Soft boiled egg, pink fir potato salad with sour sauce and smoked salmon  
Verbena salad with hazelnuts, served with foie gras mousse and an assortment of fruits and vegetables  
Cream of penny bun mushrooms with Jerusalem artichokes, served with brioche croutons and aromatized with truffles

## 1.5 SANDWICHES (3 VARIETIES)

Soft dinner rolls with lightly salted roast beef and a green bean and a soft Madras curry cream salad  
Penny bun mushrooms fougasse bread, served with stewed onions marinated in beetroot sauce  
Pretzel round bread served with a cream of "Comté" cheese, accompanied with old fashioned mustard and sweet and sour apples

## 1 TART (2 VARIETIES)

Herbs seasoned Tartlet served with smoked beetroot and crispy duck breast  
Tartlet with a carrot cream served with a seaweed tartare prepared with candied ginger and fresh coriander

## 1 WARM STARTER (2 VARIETIES)

Velvety Chanterelle mushrooms with chicory  
Assortment of Croustis

## 1 SOUP OR BROTH (2 VARIETIES)

Jerusalem artichoke creamy soup aromatized with toasted hazelnuts  
Broth from the garden served with quinoa and cabbage

## 1 WARM MAIN DISH (3 VARIETIES)

Strozzapreti (a variety of pasta) served with a tender beef cheek confit  
Mushrooms and broad beans fricassee, served with a poached egg and Grana Padano cream  
Traditional "Poule-au-pot" - poached chicken

## SWEET CULINARY STATION (CHOICE OF 1)

"De Liege" Belgian Waffle served with whipped cream, sugar or chocolate cream  
Crepes with sugar, jam, a sweet spread, whipped cream  
Vegan vanilla ice cream with vegan Chantilly cream, autumn fruits and balsamic from Modena

## 1.5 DESSERTS (3 VARIETIES)

Rum Baba served with a dark chocolate coulis and lime verbena cream  
"Gavotte Bretonne" biscuits with buttermilk, apples and pears  
"Fleur de lait" with lime served with an autumn pear coulis

Prices are exclusive of tax per person, starting from 50 guests, including tableware, equipment, service, floral decoration and buffet service on a one-hour and 30-minute basis. Your staff consists of a chef de rang for 30 guests. Any change in the composition of the cocktail is likely to generate an additional cost. Cocktails are subject to change according to seasonality.



A chef in a white uniform and black hat is plating food on white plates in a kitchen. The chef's hands are visible, carefully placing ingredients on the plates. The background is dark and out of focus, showing kitchen equipment and lights.

# Live Cooking shows

*Create an extra cooking show  
to accompany your cocktails!*



# Savory Cooking shows

INSECT BAR - 18€ *excl.VAT*

*With cold & hot starters, mini degustation on trays*

TRIO OF PIZZAS ACCORDING TO YOUR MOOD - 10€ *excl.VAT*

*Vegetarian, Italian, insects, cheese, vegan*

SEASONAL "RAW-COOKED" VEGETABLES - 12€ *excl.VAT*

HOT DOG LUNCH - 12€ *excl.VAT*

*Vegetarian, poultry, traditional*

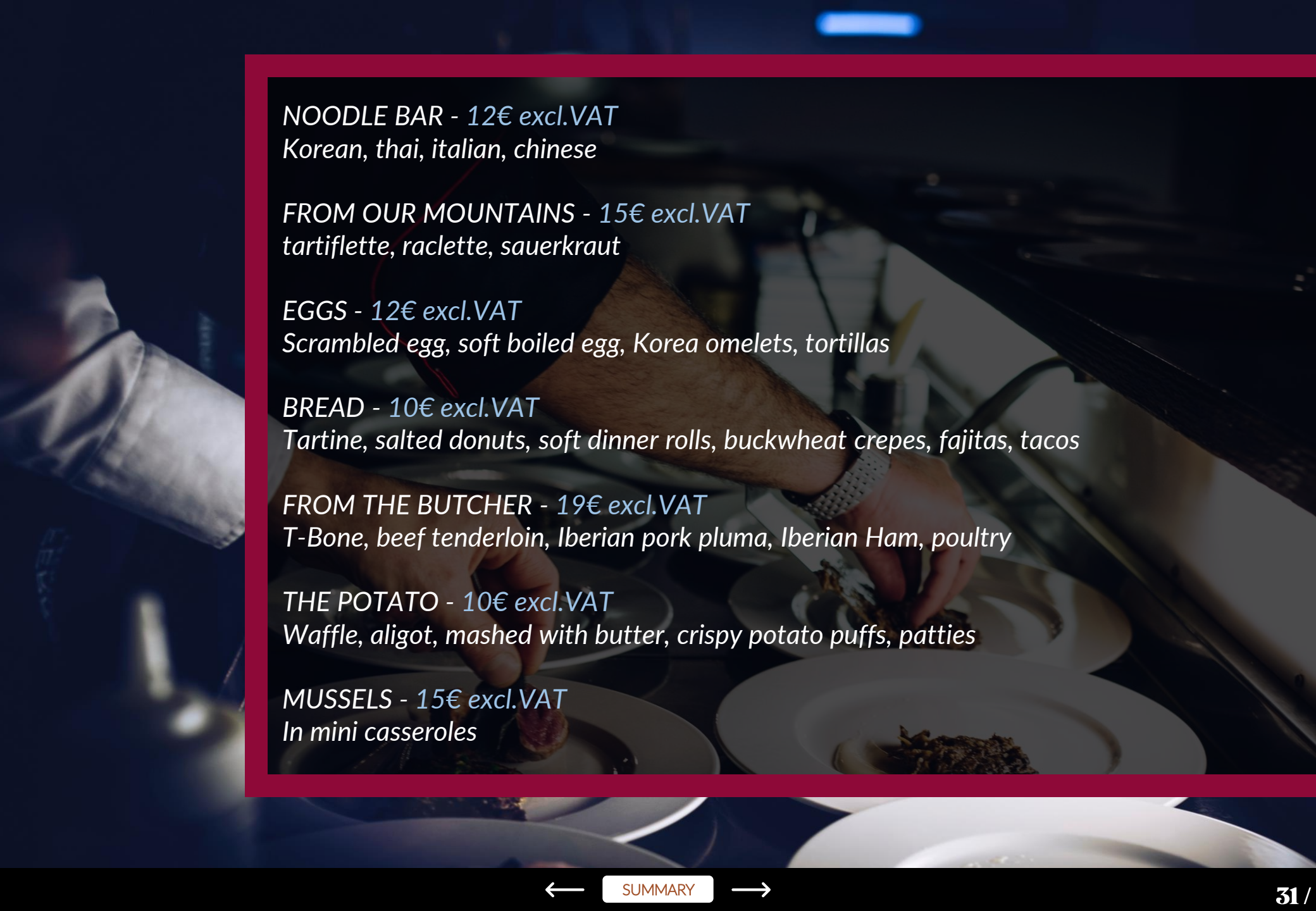
BURGERS LUNCH - 15€ *excl.VAT*

*Vegan, vegetarian, beef, foie gras, breaded fish, Iberian Ham*

PANINI LUNCH - 12€ *excl.VAT*

*Vegan, vegetarian, Italian, Poultry*





NOODLE BAR - 12€ *excl.VAT*

*Korean, thai, italian, chinese*

FROM OUR MOUNTAINS - 15€ *excl.VAT*

*tartiflette, raclette, sauerkraut*

EGGS - 12€ *excl.VAT*

*Scrambled egg, soft boiled egg, Korea omelets, tortillas*

BREAD - 10€ *excl.VAT*

*Tartine, salted donuts, soft dinner rolls, buckwheat crepes, fajitas, tacos*

FROM THE BUTCHER - 19€ *excl.VAT*

*T-Bone, beef tenderloin, Iberian pork pluma, Iberian Ham, poultry*

THE POTATO - 10€ *excl.VAT*

*Waffle, aligot, mashed with butter, crispy potato puffs, patties*

MUSSELS - 15€ *excl.VAT*

*In mini casseroles*





RISOTTO - 10€ excl.VAT AND LEGUMES - 12€ excl.VAT

Black rice, black quinoa, buckwheat, spelt

SOUPS - 8€ excl.VAT

Broth, Asian, from the butcher, cold, gazpacho

FLAVORS AND COLORS FROM ALL AROUND THE WORLD - 15€ excl.VAT

Thai, Tagine, Curry, Korean, Indian, France

LES SALADES - 12€ excl.VAT

végan, asiatique, du boucher, italienne, landaise

OYSTERS FINES DE CLAIRE - 15€ excl.VAT

« to be defined according to the season »

PÂTÉ IN A SOFT AND FLAKY CRUST, TERRINES, CHARCUTERIE - 10€ excl.VAT

OUR CHEESE ASSORTMENT FROM FRANCES, SOURDOUGH BREAD - 9€ excl.VAT



# Sweet Cooking shows

WAFFLES - 5€ excl.VAT

CRÊPES - 5€ excl.VAT

DONUTS AND CHOUQUETTES - 8€ excl.VAT

CUPCAKES - 5€ excl.VAT

FLOATING ISLANDS- 5€ excl.VAT

TARTLETS - 8€ excl.VAT

CANDY BAR - 8€ excl.VAT





# Around the Table





## « Rive gauche » Menu

52,00 € excl.VAT with mineral water, wine, coffee & tea

Duration 1h30; Extra hour 3.50 € excl.VAT

### STARTERS

*Iodized raw beetroot tartare, egg yolks mimosa served with a hazelnut aromatized broth*

*Little scallops served with an infusion of sea fennel, cucumber & black berry*

*Tender veal the Shabu-Shabu way*

### MAINS

*Candied fennel heart confit served with Cantonese hazelnuts*

*Duck confit with tarbais beans served with a parsley cream and sesame oil*

*Cod fish foam served with Charlotte potatoes seasoned with sorrel and sabayon butter*

### DESSERTS (STYLE CAFÉ GOURMAND)

*Chocolate and orange lava cake*

*Soft and crunchy white chocolate cake with exotic fruits*

*Kiwi and prunes skewer*

Prices are exclusive of tax per person, for 50 guests or more, including tableware, equipment, service, floral decoration and furniture, on a one-hour and 30-minute service basis. Your staff consists of a chef de rang for 25 guests. Any change in the composition of the menu is likely to incur an additional cost. Menus may be modified according to seasonality.



SUMMARY





## « La vie est belle » Menu

56,00 € excl.VAT with mineral water, wine, coffee & tea

Duration 1h30; Extra hour 3.50 € excl.VAT

### STARTERS

Iodized raw beetroot tartare, egg yolks mimosa served with a hazelnut aromatized broth

Little scallops served with an infusion of sea fennel, cucumber & black berry

Tender veal the Shabu-Shabu way

### MAINS

Candied fennel heart confit served with Cantonese hazelnuts

Duck confit with tarbais beans served with a parsley cream and sesame oil

Cod fish foam served with Charlotte potatoes seasoned with sorrel and sabayon butter

### DESSERTS

The "Chocahurette" fluffy brownie, pear and vanilla cream

The choice of "Pierre Hermé" iced macaroon, Ispan (Raspberry, Litchi, Rose), Three Vanillas (Madagascar, Tahiti, Mexico), Guarana Chocolate

Caramelized pineapple served with Madagascar vanilla and fresh sheep's cheese ice cream

Prices are exclusive of tax per person, for 50 guests or more, including tableware, equipment, service, floral decoration and furniture, on a one-hour and 30-minute service basis. Your staff consists of a chef de rang for 25 guests. Any change in the composition of the menu is likely to incur an additional cost. Menus may be modified according to seasonality.



SUMMARY







## « Tel un poème » Menu

71,00 € excl.VAT with mineral water, wine, coffee & tea

Duration 1h30; Extra hour 5,00 € excl.VAT

### STARTERS

Candied Butternut with turnip tops sauce, creamy pepper

Crab from Brittany served with Cantonese almonds, beetroot mirror and young shoots

Cooked Winter leeks served with and egg and "Bellota" melba

### MAINS

Vegetables from the market served with, nori caviar and chervil leaves

Tender with wild thyme, apple and candied vegetables

Royal half lobster, scallops, green cabbage, saffron bouillabaisse sauce

### DESSERTS

Coconut lava cake, soft mango, and guava

The choice of "Pierre Hermé" iced macaroon, Ispan (Raspberry, Litchi, Rose), Three Vanillas (Madagascar, Tahiti, Mexico), Guarana Chocolate

Vanilla Millefeuille, Tonka bean caramel

Prices are exclusive of tax per person, for 50 guests or more, including tableware, equipment, service, floral decoration and furniture, on a one-hour and 30-minute service basis. Your staff consists of a chef de rang for 25 guests. Any change in the composition of the menu is likely to incur an additional cost. Menus may be modified according to seasonality.



SUMMARY







## « Paris je t'aime » Menu

82,00€ excl.VAT with mineral water, wine, coffee & tea

Duration 2h; Extra hour 6,50 € excl.VAT

### STARTERS

Winter vegetables yellow curry

Mullet ceviche with Peruvian flavors, Peruvian colorful pickled potatoes

Old-fashioned duck foie gras served with a half butternut and half pumpkin side seasoned with truffle chips

### MAINS

Black rice with lightly grilled winter vegetables infused in Brazil nut milk

Roe deer thinly cut as charcuterie served with soft cooked pumpkin with chestnuts

Candied lamb shank with rosemary, creamy smoked yam

### DESSERTS

The choice of "Pierre Hermé" iced macaroon, Ispan (Raspberry, Litchi, Rose), Three Vanillas (Madagascar, Tahiti, Mexico), Guarana Chocolate

Montblanc, sweet chestnuts from Menton topped with a dab of whipped cream

Crunchy praline with pistachios and oriental flavors

Prices are exclusive of tax per person, for 50 guests or more, including tableware, equipment, service, floral decoration and furniture. Your staff consists of a chef de rang for 20 guests. Any change in the composition of the menu is likely to incur an additional cost. Menus may be modified according to seasonality.



SUMMARY





## « À la folie » Menu

118,00€ excl.VAT with mineral water, wine, coffee & tea

Duration 2h; Extra hour 8,00 € excl.VAT

### STARTERS

Lobster from Brittany with a shellfish-based sauce, buckwheat spaghetti served with an emulsion of lemongrass

Rossini beef fillet, with a truffle sauce

### MAINS

Poultry from Bresse infused with melanosporum truffle, served with a Chablis reduction, Bressois grain risotto

Wild sea bass served with a saffron foam, bean risotto, broccolinis sprouts

### DESSERTS

The choice of "Pierre Hermé" iced macaroon, Ispan (Raspberry, Litchi, Rose), Three Vanillas (Madagascar, Tahiti, Mexico), Guarana Chocolate

Crunchy praline with pistachios and oriental flavors

Prices are exclusive of tax per person, for 50 guests or more, including tableware, equipment, service, floral decoration and furniture. Your staff consists of a chef de rang for 12 guests. Any change in the composition of the menu is likely to incur an additional cost. Menus may be modified according to seasonality.



SUMMARY







# Cocktails Showcase Nights





# « The mixology it's the art of making cocktails »

*From 32.00€ excl.VAT / guest\**

*Our experience and passion are at the service of your wishes. Adjustable from conception to completion, we offer a quality know-how to personalize and make your events unique! Our smiling and dynamic team will surprise you with its adaptability and experience in the field of mixology and flair bartending. Let yourself be seduced by our Bartenders who will guarantee you a memorable experience at the Palais Brongniart!*

**Make your request for a  
Tailor-made quote!**





# Food 2019 2020 Book Fall - Winter

