

DROUANT

PRIVATE DINING ROOMS MENUS SUGGESTIONS

April 2023

Lunch & Dinner | 7/7d

Proust dining room | up to 26 guests

Goncourt dining room | up to 16 guests

Renaudot dining room | up to 12 guests

CONDRIEU MENU

75€ (VAT incl.) per person
served in 3 courses

GREEN ASPARAGUS
grapefruit supreme, sorrel, citrus sabayon

or

LEEK VINAIGRETTE
herb oil, xerès vinegar, lemon



POLLOCK FISH
carrots and orange

or

RIB STEACK
apples gratin, meat juice

or

MORELS (V)
pasta, parmesan, creamy sauce



HOT CHOCOLATE MOUSSE
sorbet, chocolate sauce

or

SEASONAL FRUITS PIE
shortbread

Single choice menu for reservations of more than 6 guests
(prices include taxes and service)

HERMITAGE MENU

95€ (VAT incl.) per person
served in 3 courses

LANGOUSTINES CARPACCIO
shellfish vinaigrette, caviar, citrus zest

or

THREE MEATS « PÂTÉ EN CROÛTE »
apricots, pistachios, pickles



STEAMED SEABASS
white asparagus, Oxalis, creamy stock fish

or

GRILLED VEAL CHOP
tomahawk, mashed potatoes, morel sauce



VACHERIN
strawberries

or

ENTREMET MADELEINE
100% vanilla

Single choice menu for reservations of more than 6 guests
(prices include taxes and service)

CÔTE RÔTIE MENU

125€ (VAT incl.) per person
served in 5 courses

LANGOUSTINES CARPACCIO
shellfish vinaigrette, caviar, citrus zest



LEEKs VINAIGRETTE
herb oil, xerès vinegar, lemon



RED MULLET
artichokes barigoule, soubise, strong citrus condiments, celery juice



GRILLED VEAL CHOP
tomahawk, mashed potatoes, morel sauce



CREAM PUFFS
strawberry, pistachio

(prices include taxes and service)

GONCOURT MENU

180€ (VAT incl.) per person
served in 6 courses

OYSTERS

Maison Madec, Prat ar Coum, n°2
Charolais beef tartar, Schrenkii x Dauricus caviar



GREEN ASPARAGUS

grapefruit supreme, sorrel, citrus sabayon



LANGOUSTINES CARPACCIO

shellfish vinaigrette, caviar, citrus zest



PIGEON

morel sauce



CHAOURCE

blackcurrant marmelade



ÉCRIN MERINGUÉ AU CAFÉ

parfait et sauce Baileys

Wine & food pairing composed by our Head Sommelier: 120€
(glass of champagne included)

Menu available between November and January.
The Chef may adapt the dishes according to the seasonality.

(prices include taxes and service)

WINE & FOOD PAIRING

Discovery wine selection

lunch: extra 35€ per person
dinner: extra 40€ per person

- Crémant
- Crozes-Hermitage Blanc 2021, Domaine Combier
- Côtes du Rhône La Muse Papilles 2021, Domaine Montirius

*Including a welcome drink, a half bottle of wine (except for the lunch offer that includes a glass of wine of 12cl), a half bottle of mineral water, tea or coffee.
The wines indicated are **for information only** and may be replaced by equivalent references chosen by our Head Sommelier.*

Exploration wine selection

extra 60€ per person

- Champagne Drouant Brut
- Bordeaux 2020, Clos des Lunes
- Côtes du Rhône Village Sablet 2021, Domaine des Espiers

*Including a welcome drink, a half bottle of wine, a half bottle of mineral water, tea or coffee.
The wines indicated are **for information only** and may be replaced by equivalent references chosen by our Head Sommelier.*

Quintessential wine selection

extra 90€ per person

- Champagne Charles Heidsieck
- Alsace Riesling 2020, Domaine FE Trimbach
- Muscadet Sèvre-et-Maine Granite 2019, Domaine Bretaudeau
- Côtes du Rhône 2018, Domaine Fontbonau

*Including a welcome drink, a half bottle of wine, a half bottle of mineral water, tea or coffee.
The wines indicated are **for information only** and may be replaced by equivalent references chosen by our Head Sommelier.*

THE OPTIONS

Glass of Champagne Drouant: extra 10€ per person

As an alternative to the suggested entries:
smoked salmon, Isigny cream, lemon confit, blinis

Canapes: 3 pieces: 15€ per person | 5 pieces: 20€ per person

Sélection of seasonal cheeses: 18€

OUR PRIVATE DINING ROOMS



RENAUDOT DINING ROOM
from 300€



COLETTE DINING ROOM
from 150€



GONCOURT DINING ROOM
from 500€



PROUST DINING ROOM
from 500€



JARDIN D'HIVER SPACE
from 300€



BIBLIOTHÈQUE SPACE
from 500€

DROUANT

BREAKFAST

LUNCH & DINNER

COCKTAIL RECEPTION

WINE TASTING

CONTACT US

Do not hesitate to contact us for any specific request or additional information:

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