

DROUANT

PRIVATE DINING ROOMS MENUS SUGGESTIONS 2024

Breakfast, Lunch & Dinner | 7/7d

Library | up to 50 guests

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

ARTICHOKE AND FOIE GRAS SOUP

parsley, hazelnuts

or

LEEK VINAIGRETTE

herb oil, xerès vinegar, lemon



COD FISH

parsnip purée, crispy parsnips, fish stock

or

« GÂTINAIS » CHICKEN

pomme Anna, poultry jus



VACHERIN

mandarin

or

PIE

seasonal fruits

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

THREE MEATS «PÂTÉ EN CROÛTE»
three meats, pickles
or
LANGOUSTINES CRUDO
crustaceans vinaigrette, caviar, citrus zest



RED MULLET
royal sauce, crosnes, seaweed salad
or
CALF FILLET
barigoules artichokes, truffle jus



PARIS-BREST
hazelnut praline choux
or
PEAR
tonka

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

Wine pairing: 90€ per person

LANGOUSTINES CRUDO
crustaceans vinaigrette, caviar, citrus zest



ARTICHOKE VELOUTÉ
foie gras, melanosporum truffle, hazelnuts



LOBSTER AND SCALLOPS
crustaceans espuma, seasonal vegetables ravioli



BEEF FILLET
périgourdine sauce



« CHEZ VIRGINIE » CHEESES +25



HAZELNUT CHOCOLATE FEUILLETÉ
with chocolate ganache, fiordilatte ice cream, truffle

(prices include taxes and service)

BALADE PARISIENNE

Seasonal menu

TRUFFLE MENU

available until mid-February

160 € incl. VAT per person
Served in 6 courses

FINE TART
with truffle



ARTICHOKE VELOUTÉ
with foie gras, black truffle, hazelnuts



RED MULLET
with royal sauce, Chinese artichokes, seaweed salad, truffle



CHATEAUBRIAND ROSSINI
with Périgourdine sauce



TRUFFLED BRILLAT-SAVARIN



HAZELNUT CHOCOLATE FEUILLETÉ
with chocolate ganache, fiordilatte ice cream, truffle

Drinks not included

Discovery wine selection

extra 40€ per person (for lunch only)

- Crémant de Loire
or
- Coupe de Champagne Drouant : supplément de 10€ par personne
 - Coteaux du Rhône «Collines» - Domaine Cabotte - 2022
or
 - Cheverny «pure» - Domaine des Huards - 2020
- IGP Collines Rhodaniennes - Combe Pilate - Michel Chapoutier - 2022
or
- Vinsobres «Les Cornuds» - Famille Perrin - 2021

Discretionary Cellar Discovery: 65€ per person

Discretionary Cellar Discovery with Champagne: 75€ per person

Including a welcome drink, a 12cl glass of both white and red 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.

Exploration wine selection

extra 60€ per person

- Champagne Drouant Brut
- Vouvray Sec «Sang de Roche» - Clos Thierrière - 2022
- Vacqueyras «lopy» Le Sang des Cailloux - 2021

Discretionary Cellar Exploration: 85€ per person

Including a welcome drink, a half bottle of wine, a half bottle of mineral water, tea or coffee.

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Quintessence wine selection

extra 90€ per person

- Bollinger - «Cuvée Spéciale Brut» – Champagne Brut

- Chablis - Yannick Cadiou - 2021

- Châteauneuf-du-Pape - Domaine Bienheureux – 2020

Discretionary Cellar Quintessence: 130€ par personne

Including a welcome drink, a half bottle of wine, a half bottle of mineral water, tea or coffee.

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» Wine selection Menu Côte Rôtie «

extra 90€ per person

- Champagne NM Drouant brut
- Condrieu 2022, André Perret
- Alsace Pinot Gris 2022, Albert Mann
- Vinsobres « Les Cornuds » 2021, famille Perrin
- Saint-Joseph « Les Granilites » 2021, Michel Chapoutier
- Montlouis sur Loire « Clos de la Garenne » 2019, Damien Noyer

Including a glass of wine per plates, a half bottle of mineral water, tea or coffee.

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THE OPTIONS

Caviar « à la royale »: 45€ per person

Cocktail offer

Canapes: 3 pieces: 15€ per person | 3 prestige pieces: 25€ per person
5 pieces: 45€ per person

Selection of cheeses by our cheesemaker virginie: 25€ per person

Gâteau to share

in replacement of the desserts in the menu: starting at 15€ per person

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

BREAKFAST

45€ (VAT incl.) per person

HOT DRINKS



FRESH JUICES



BREAD (butter, jams)



VIENNOISERIES



FRUITS SALAD



GRANOLA PARFAIT

Possibility of adding a video projector : 200€

FROMAGES FROM « CHEZ VIRGINIE » OUR MASTER CHEESE RIPENER

ROQUEFORT AOP (sheep milk - raw milk), Maison Carles - Aveyron

BLEUS DES AILLONS (cow raw milk), Laiterie des Aillons - Savoie

TOMME TRUFFÉE BIO (goat farm milk, bio)

BRILLAT SAVARIN IGP (cow raw milk - triple cream), Laiterie Dongé

FARM REBLOCHON AOP (farm cow raw milk, Reblochon d'alpages)

OSSAU IRATY AOP (farm raw milk), Béarn

COMPTÉ 42 MOIS, Fort des Rousses - Jura

ABONDANCE AOP (raw milk), Haute-Savoie

TOMME AU FOIN (artisanal raw milk), Savoie

FLEURS DES LACS (raw milk), Jura

PICODON AOP (farm goat raw milk), Drôme

LE CLACBITOU (farm goat raw milk), Savoie & Loire

LE HUSSARD SUR LE TOIT (farm sheep raw milk), Camargue

CREATIONS FROM « CHEZ VIRGINIE »

« LE CLOS MONTMARTRE » (Raw milk)

Base de camembert AOP enrobé des cendres de serments
des vignes de Montmartre

« LE TEMPLE D'ANGKOR » Chèvre (pasteurized)

Recouvert du poivre long et frais bio de Kampot (Cambodge)

OUR PRIVATE DINING ROOMS



RENAUDOT DINING ROOM
from 300€



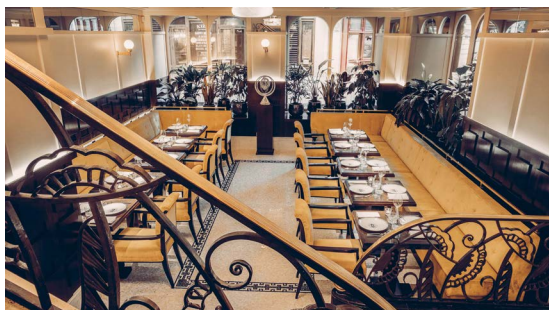
COLETTE DINING ROOM
from 150€



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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