

# 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

# BREAKFAST

45€ (VAT incl.) per person

HOT DRINKS



FRESH JUICES



BREAD (butter, jams)



VIENNOISERIES



FRUITS SALAD



GRANOLA PARFAIT

## CONDRIEU MENU

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

SMOKED SALMON

Isigny cream, blinis

or

LEEK VINAIGRETTE

herb oil, nori seaweed



CONFIT POLLACK

vegetable ravioli, fish broth, trout eggs

or

ROASTED GÂTINAIS CHICKEN

potato mousseline, poultry jus



« CHEZ VIRGINIE » CHEESES +25€



FROZEN VACHERIN

raspberry

or

TARTLET

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

### CANDY TOMATOES

Virgin Mary jelly, basil, flowers, green oil

or

### CRUDO TUNA

piquillo sauce, herb sauce, creamy spicy sauce

or

### PÂTÉ EN CROÛTE

three meats, pistachios, apricots, creamy apricots



### GREEN VEGETABLES

einkorn, celery juice, Timut pepper

or

### STEAMED SEA BASS

green beans, cherry virgin sauce, fresh almonds, cordifole

or

### ROASTED BEEF FILLET

gravy sauce, seasonal vegetables



« CHEZ VIRGINIE » CHEESES +25€



### SOFT CHOCOLATE PALET

chocolate shortbread, coffee ice cream

or

### STRAWBERRY CHOUX

chantilly, verbena

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

## VEGAN MENU

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

### LEEKS VINAIGRETTE

herb oil, nori seaweed

or

### CANDY TOMATOES

Virgin Mary jelly, basil, flowers, green oil



### GREEN VEGETABLES

Coral lentils, celery juice, Timut pepper



### SEASONAL FRUITS

or

### VEGAN CHOCOLATE MOUSSE

(prices include taxes and service)

## » CÔTE RÔTIE MENU «

125€ (VAT incl.) per person

served in 5 courses

Wine pairing: 90€ per person

### CANDY TOMATOES

Virgin Mary jelly, basil, flowers, green oil



### CRUDO TUNA

piquillo sauce, herb sauce, creamy spicy sauce



### CONFIT JOHN DORY

beetroot madellions, cooked and raw



### VEAL LOIN

sauted chanterelle mushrooms



« CHEZ VIRGINIE » CHEESES +25€



### MERINGUE CRADLE

tarragon ganache, raspberry sorbet

(prices include taxes and service)

# WINE & FOOD PAIRING

## Cellar Discovery (for lunch only)

40€ per person

- Glass of Crémant d'Alsace - blanc de noirs extra brut - François Schimdt  
or
  - Champagne NM Brut Drouant +10€ per person
  - VDF «Pas de colline» - Clos de la Molénié - 2022
- IGP Vin des Allobroges «Silice» - Maison des Ardoisières - 2022
  - Waters and hot drinks

*Discretionary Cellar Discovery: 65€ per person*  
*Discretionary Cellar Discovery with Champagne: 75€ per person*

## Cellar Exploration

60€ per person

- Champagne NM Brut Drouant
  - Crozes-Hermitage - Domaine du Vieux Murier - 2022
- Cairanne « Seigneurs »- Domaine Oratoire Saint Martin - 2020
  - Waters and hot drinks

*Discretionary Cellar Exploration: 85€ per person*

*The wines listed are for guidance only and may be replaced by equivalent references chosen by our Head Sommelier.  
Choice of drinks on site and à la carte are not available for bookings of more than 8 guests.  
(tax and service included)*

# WINE & FOOD PAIRING

## Cellar Quintessence

90€ per person

- Champagne «Brut Collection 244» - Louis Roederer
  - Saint-Péray «Les Pins» - Bernard Grippa - 2022
  - Saint-Estèphe «Franck Phélan» - Château Phélan Ségur 2018
- Waters and hot drinks

*Discretionary Cellar Quintessence: 130€ per personne*

## » Wine selection Menu Côte Rôtie «

90€ per person

- Champagne NM Brut Drouant
- Côtes du Rhône «Les Chevreuilles» - Domaine Réméjeanne - 2022
  - Macon-Bussièeres «En Prole» - Louis Dorry - 2020
  - Chinon «3 quartiers» - Domaine Jourdan - 2022
  - Châteauneuf-du-Pape - Domaine Grand Tinel - 2018
  - Jurançon «La Megendia» - Clos Lapeyre - 2019
- Waters and hot drinks

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# THE OPTIONS

## Cocktail offers

3 pieces: 15€ per person

*Gougère, pâté en croûte, salmon*

3 prestige pieces: 25€ per person

5 prestige pieces: 45€ per person

*Truffle gougère, smoked salmon, crispy langoustine, caviar beef tartar, oyster*

## Caviar «à la royale»

45€ per personne

## Madeleine de Proust

*The House's signature pastries to take away as a gift for your guests*

35€

## Gâteau to share

*in replacement of the desserts in the menu*

15€ per person

## Decorations on quote

**Projector (ClickShare)**

200€

**2 micros**

100€

## 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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