

DROUANT

STUDY DAY AT DROUANT

THE MOST EMBLEMATIC OF PARISIAN ADDRESSES.
TEMPLE OF CULTURE, GASTRONOMY AND OENOLOGY



The most :

Daylight rooms
Technical equipment
Table-top printing of menus & nominettes

Access :

Metro Opéra / Pyramide / 4 Septembre
Bus : 52 - 21 - 27 - 29 - 39 - 68 - 95
Parking : Place Vendôme - Opéra

16-18, Place GAILLON Paris 2^{ème} ARR.

drouant.com

STUDY DAY



From 8.30am to 6pm

From 150€ incl. VAT - 132,95€ excl. VAT /person

Including :

- Private room for your meeting
- Welcome with coffee, fruit juice and pastries
- Coffee break & sweet treats in the afternoon

Lunch :

- 3-course menu of the day,
- 2 glasses of wine, mineral water, coffee

Equipment :

- Video projector
- Screen
- HF Micro
- Wifi click share
- Sound system

HALF-DAY STUDY



From 8.30am to 3pm

From 125€ incl. VAT - 111€ excl. VAT /person

Including :

- Private room for your meeting
- Welcome with coffee, fruit juice and pastries

Lunch :

- 3-course menu of the day
- 2 glasses of wine, mineral water, coffee

Equipment :

- Video projector
- Screen
- HF Micro
- Wifi click share
- Sound system

OUR LUNCH & DINER MENUS

(without drinks, and as an illustration)

MENU OF THE DAY (included)

SERVICE IN THREE STAGES



STARTER OF THE DAY
DISH OF THE DAY
DESSERT OF THE DAY

CONDRIEU MENU

Extra charge 20€ incl. VAT - 18,18€ excl. VAT/person

SMOKED SALMON
Isigny cream, candied lemon, blinis
or
PÂTÉ EN CROÛTE
three meats, figs, hazelnuts



POLLACK
"Dieppoise" style, mussels, shrimp,
fish broth, celery

or
ROASTED GÂTINAIS CHICKEN
poultry jus



VACHERIN
frozen
or
TARTLET
seasonal fruits

Single-choice menu for bookings for more than 8 guests
(taxes and services included)

HERMITAGE MENU

Extra charge 40€ incl. VAT - 36,36€ excl. VAT /person

LEEK VINAIGRETTE
herb oil, nori seaweed
or
CRUDO LANGOUSTINE
citrus, langoustine oil, green meat radish

or
FOIE GRAS
toasted bread, figs



CEP MUSHROOMS
fresh pasta, cep mushroom emulsion, confit egg yolk

or
STEAMED SEA BASS
watercress, celery

or
ROASTED BEEF FILLET
light jus



HAZELNUT
lemon, ganache and hazelnut praline
or
PINEAPPLE
vanilla mousse, timut

Single-choice menu for bookings for more than 8 guests
(taxes and services included)



OUR CELLARS

to accompany your lunch (as an illustration)

Cellars of the day (included)

2 glasses

- Coteaux d'Aix en Provence – Domaine Vallon des Glauges – 2022
- Coteaux d'Aix en Provence – Domaine Vallon des Glauges – 2021

Includes 2 glasses of wine, 1/2 bottle of mineral water, tea or coffee.

Exploration Cellar

extra charge of 15€ incl. VAT - 12,50€ excl. VAT per person
2 glasses

- Limoux – Domaine Moscaillou - 2019
- Ventoux – Domaine Leschancel – 2020

Includes 1/2 bottle of mineral water, tea or coffee.

Quintessence Cellar

extra charge of 40€ incl. VAT - 33,33€ excl. VAT per person
2 glasses

- Limoux – Domaine Moscaillou - 2019
- Ventoux – Domaine Leschancel – 2020

Includes 1/2 bottle of mineral water, tea or coffee.

Custom cellar

on request

Optional :

Champagne glass : 20€ incl. VAT - 16,67€ excl. VAT /person

3 salted appetisers : 15€ incl. VAT - 13,63€ excl. VAT /person

Extra coffee break : 25€ incl. VAT - 22,73€ excl. VAT /person

Condrieu Menu (instead of the daily menu) : 20€ incl. VAT - 18,18€ excl. VAT /person

Hermitage Menu (instead of the daily menu) : 40€ incl. VAT - 36,36€ excl. VAT /person

Exploration cellar (instead of the cellar of the day) : 15€ incl. VAT - 12,50€ excl. VAT /person

Quintessence cellar (instead of the cellar of the day) : 40€ incl. VAT - 33,33€ excl. VAT /person



DROUANT

OUR SPACES

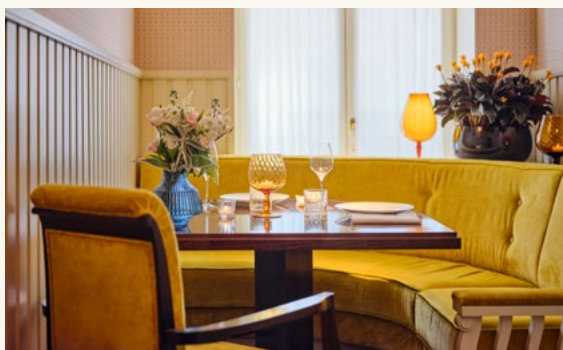
5 private rooms

Privatize all or part of the restaurant for your events
small or large groups

up to 220 guests



PRIVATE ROOMS



COLETTE SALON

From 150€ incl. VAT / 125€ excl VAT
up to 3 guests



RENAUOT SALON

From 300€ incl. VAT / 205€ excl VAT
up to 12 guests



GONCOURT SALON

From 500€ incl. VAT / 416,67€ excl. VAT
up to 16 guests



PROUST SALON

From 500€ incl. VAT / 416,67€ excl. VAT
up to 26 guests



THE LIBRARY ROOM

From 500€ incl. VAT / 416,67€ excl. VAT
up to 50 guests

THE RESTAURANT'S PRIVATE AREAS



PETIT COCTEAU
up to 14 guests



COCTEAU
up to 75 guests









BOUDOIR
up to 25 guests



JARDIN D'HIVER
up to 29 guests

CAPACITIES - SUMMARY TABLE

	Surface in m ² 	Number of place settings 	Theater 	U Style 	Single table 	Cocktails 
GROUND FLOOR						
Petit Cocteau	28m ²	17	-	-	12	15
Grand Cocteau	80m ²	32	-	-	18	20
Cocteau	30m ²	20	-	-	14	35
Privatisation « 3 cocteaux »	138m ²	70	-	-	-	80
Jardin d'hiver	35m ²	25	-	-	28	20
Boudoir	40m ²	20	-	-	10	25
Privatisation Ground floor	200m ²	110	-	-	-	150
TERRACES						
Ephemeral Terrace	25m ²	20	-	-	20	40
Gaillon Terrace	40m ²	45	-	-	-	60
FIRST FLOOR						
Library	63m ²	50	35	28	26	60
Proust salon	35m ²	26	-	-	26	-
Renaudot salon	15m ²	12	-	-	12	-
Goncourt salon	25m ²	16	-	-	16	-
Colette salon	10m ²	3	-	-	3	-
Privatisation First floor	150m ²	102	-	-	-	60
FULL PRIVATISATION (GROUND FLOOR AND FIRST FLOOR)						
Full Privatisation	200m ²	200	-	-	-	220





GARDINIER

A collection of iconic Houses



LES 110 DE TAILLEVENT PARIS

195 Rue du Faubourg Saint-Honoré
75008 Paris
les-110-taillevent-paris.com



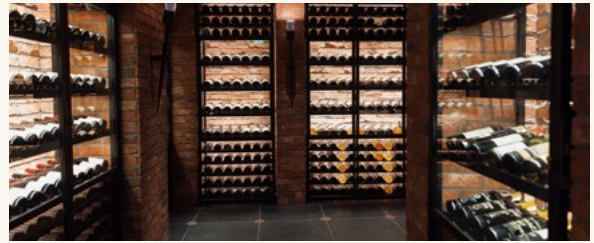
LES 110 DE TAILLEVENT LONDON

16 Cavendish Square
London - W1G 9DD
les-110-taillevent-london.com



LES CAVES DE TAILLEVENT FAUBOURG SAINT-HONORÉ

228 rue du Faubourg Saint-Honoré
75008 Paris
lescavesdetaillevent.com



LES CAVES DE TAILLEVENT VICTOR HUGO

130 rue de la Pompe
75116 Paris
lescavesdetaillevent.com



LE TAILLEVENT**

15 Rue Lamennais
75008 Paris
letaillevent.com



DOMAINE LES CRAYÈRES

64 Boulevard Henry Vasnier
51100 Reims
lescrayeres.com



LE COMPTOIR DU CAVIAR

Animations de dégustation sur-mesure
Cadeaux d'affaires
lecomptoirducaviar.com

DROUANT

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