

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, candied lemon, blinis
or
LEEK VINAIGRETTE
herb oil, nori seaweed



POLLACK
"Dieppoise" style, mussels, shrimp, fish broth, celery
or
ROASTED GÂTINAIS CHICKEN
poultry jus



"CHEZ VIRGINIE" CHEESES +25€



SHORTBREAD
milk chocolate, caramel, light cream
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

MUSHROOM CONSOMMÉ
celery, carrot, daikon radish

or

CRUDO LANGOUSTINE
citrus, langoustine oil, green meat radish

or

PÂTÉ EN CROÛTE
three meats, figs, hazelnuts



CELERY MILLE-FEUILLE
roasted, truffle

or

SCALLOPS
peruvian oca, chinese artichokes, yellow wine sauce

or

ROASTED BEEF FILLET
light jus



“CHEZ VIRGINIE” CHEESES +25€



MONT BLANC
chestnut cream, meringue, whipped cream

or

CITRUS
smoked vanilla, ice cream

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

LEEK VINAIGRETTE
herb oil, nori seaweed



CELERY MILLE-FEUILLE
roasted, truffle



CHOCOLATE CRUNCH
sorbet

(prices include taxes and service)

» FESTIVE MENU «

145€ TTC par personne
served in 5 courses

Wine pairing: 90€ per person

FOIE GRAS
toasted bread, figs



CRUDO LANGOUSTINE
citrus, langoustine oil, green meat radish



LOBSTER COLETTE
mitraille potatoes, chanterelles, tagetes, lobster bisque



ROASTED BEEF "CHÂTEAU" FILET
Rossini



"CHEZ VIRGINIE" CHEESES +25€



YULE LOG

(prices include taxes and service)

WINE & FOOD PAIRING

Cellar Discovery (for lunch only)

40€ per person

- Glass of Crémant du Jurat NM - Domaine Fumey Châtelain
ou
- Champagne NM Brut Drouant + 10€ par personne
 - Orléans - Clos Saint Fiacre - 2022
 - Chinon « Trois quartiers » - Domaine Jourdan - 2018

Discretionary Cellar Discovery: 65€ per person

Discretionary Cellar Discovery with Champagne: 75€ per person

Cellar Exploration

60€ per person

- Champagne NM Brut Drouant
- Saint-Verand « Les Pommards » - Domaine des Deux Roches - 2022
- Lirac - Domaine Marcoux - 2021
- 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 NM « Brut Concordia » - Barons de Rothschild
 - Saint-Joseph - Bernard Grippa - 2022
- Bourgogne Hautes Côtes de Nuits « Louis Auguste » - David Duband - 2021
 - Waters and hot drinks

Discretionary Cellar Quintessence: 130€ per personne

» Festive Cellar «

90€ per person

- Champagne NM « Brut Concordia » - Barons de Rothschild
- Saint-Verand « Les Pommards » - Domaine des Deux Roches - 2022
 - Châteauneuf-du-Pape - Château Mont-Redon - 2022
 - Chinon « 3 quartiers » - Domaine Jourdan - 2018
 - Côte-Rôtie « Chavarine » - Domaine Chambeyron - 2021
 - 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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