

DROUANT

THE IDEAL ADDRESS FOR YOUR CORPORATE EVENTS

From memory to modernity
Unique atmosphere, classic cuisine with a twist



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

drouant.com

DROUANT

The temple of French literature (Goncourt and Renaudot awards), Drouant boasts a view of the peaceful Place Gaillon, the spectacular Ruhlmann staircase, the famous private salons and the warm atmosphere that have made the property such a success since 1880.

The cuisine from our gifted Chef Romain Van Thienen showcases the restaurant's classics with a modern twist!



DROUANT

Our study days | page 4

Our breakfasts, lunches and dinners | page 8

Our cocktail dinners | page 14

Our options and services | page 15

Our spaces | page 17



DROUANT

OUR STUDY DAYS



The + :

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

Access :

Metro Opéra / 4 Septembre /
Pyramides
Bus : 52 - 21 - 27 - 29 - 39 - 68 - 95

STUDY DAYS



From 8.30am to 6pm
from €150 incl. VAT - €132.95 excl. VAT / person

Including:

- Private room for your meeting
- Welcome coffee, fruit juice and pastries
- Afternoon coffee & sweet breaks

Lunch:

3-course menu of the day, served in the restaurant
2 glasses of wine, mineral water and coffee

Equipment:

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

HALF-DAY STUDY SESSIONS



From 8.30am to 3pm
from €125 incl. VAT - €111€ excl. VAT / person

Including:

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

Lunch:

3-course menu of the day, served in the restaurant
2 glasses of wine, mineral water and coffee

Equipment:

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

OUR STUDY DAYS MENU

MENU OF THE DAY

(included)
in 3 courses

STARTER OF THE DAY



DISH OF THE DAY



DESSERT OF THE DAY

CONDRIEU MENU

Extra

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

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

HERMITAGE MENU

Extra

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

CANDY TOMATOES

Virgin Mary jelly, basil, flowers, green

oil

or

CRUDO TUNA

piquillo sauce, herb sauce, creamy

spicy sauce



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

*Menus by way of example, with a single choice for bookings of more than 8 guests

(tax and service included)

RESTAURANT DROUANT



OUR CELLARS*

to accompany your lunches and dinners
(by way of example)

Cellar of the day (included)

2 glasses

- VDF «Pas de la Colline» - Clos de la Molénie - 2022
- IGP Vin des Allobroges - Silice - Maison des Ardoisières - 2022

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

Exploration Cellar

Supplement of €12.50 excl. VAT - €15 incl. VAT / person
2 glasses

- Crozes-Hermitage - Domaine du Vieux Murier - 2022
- Cairanne «Seigneurs» - Domaine Oratoire Saint-Martin - 2022

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

Quintessence Cellar

Supplement of €33,33 excl. VAT - €40 incl. VAT / person
2 glasses

- Saint-Péray «les pins» - Bernard Grippa - 2022
- Saint-Estèphe - Franck Phélan - Château Phélan Ségur - 2018

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

Tailor-made Cellar

on quote

Options:

Glass of champagne: €16.67 excluding VAT - €20 incl. VAT / person

3 salted appetisers: €13.63 excluding VAT - €15 incl. VAT / person

Additional coffee break: €22.73 excluding VAT - €25 incl. VAT / person

Condrieu menu (instead of the menu of the day): €18.18 excluding VAT - €20 incl. VAT / person

Hermitage menu (instead of the menu of the day): €36.36 excluding VAT - €40 incl. VAT / person

Cave Exploration (instead of the cellar of the day): €12.50 ex VAT - €15 inc VAT / person

Cave Quintessence (instead of the cellar of the day): €33.33 excluding VAT - €40 incl. VAT / person

DROUANT

OUR BREAKFASTS, LUNCHESS AND DINNERS

Served in the restaurant, on the terrace or in private rooms



BREAKFAST OFFER



«CLASSIC» BREAKFAST

€22,72 excl. VAT - €25 incl. VAT / person *

Mineral water, hot drinks, fresh fruit juice

Selection of bread and pastries, butter and jam

«FULL» BREAKFAST

€40,5 excl. VAT - €45 incl. VAT / person *

Mineral water, hot drinks, fresh fruit juice

Selection of breads and pastries, butter and jam

Goji berry power-bowl & granola, fresh fruit salad

*excluding privatisation of a lounge

LUNCH AND DINNER OFFERS*

(excluding drinks)

CONDRIEU MENU

€68,18 excl. VAT - €75 incl. VAT / person

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

HERMITAGE MENU

Extra

€86,36 excl. VAT - €95€ incl. VAT / person

CANDY TOMATOES
Virgin Mary jelly, basil, flowers, green oil

or

CRUDO TUNA
piquillo sauce, herb sauce, creamy spicy sauce

✱

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



*Menus by way of example, with a single choice for bookings of more than 8 guests.
This price does not include the privatisation of a lounge.

LUNCH AND DINNER OFFERS* (excluding drinks)

MENU VEGAN

€86,36 excl. VAT - €95 incl. VAT / person
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 pep-
per



SEASONAL FRUITS
or
VEGAN CHOCOLATE MOUSSE

MENU CÔTE RÔTIE

€113,64,5 excl. VAT - €125 excl. VAT / person
in 5 courses

CANDY TOMATOES
Virgin Mary jelly, basil, flowers, green oil
or

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



*Menus by way of example, with a single choice for bookings of more than 8 guests.
This price does not include the privatisation of a lounge.

OUR CELLARS*

to complement your lunches and dinners,
from a list of over 1,800 wines

Discory Cellar (for lunch only)

€33.34 excl. VAT - €40 incl. VAT / person

- Glass of Crémant
or
- Glass of Champagne Drouant
+ €10 *par personne*
- Glass of white wine of the day
- Glass of red wine of the day
- Water and hot drinks

Discretionary Discovery Cellar: €54.17 excl. VAT - €65 incl. VAT / person
Discovery Cellar with Champagne: €62.50 excl. VAT - €75 incl. VAT / person

Exploration Cellar

€50 excl. VAT - €60 incl. VAT / person

- Champagne Drouant Brut
- Crozes-Hermitage - Domaine du Vieux Murie r- 2022
- Cairanne «Seigneurs» - Domaine Oratoire Saint-Martin - 2022
- Water and hot drinks

Discretionary Exploration Cellar : €70,84 excl. VAT - €85 incl. VAT / 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 not available for bookings of more than 8 guests.
(tax and service included)

OUR CELLARS*

to complement your lunches and dinners,
from a list of over 1,800 wines

Quintessence Cellar

€75 excl. VAT - €90 incl. VAT / person

- Champagne - Louis Roederer - «Brut Collection 244»
 - Saint-Péray «les pins» - Bernard Grippa - 2022
- Saint-Estèphe - Franck Phélan - Château Phélan Ségur- 2018
 - Water and hot drinks

Discretionary Quintessence Cellar : €104 excl. VAT - €130 incl. VAT / person

Côte Rôtie Cellar

€75 excl. VAT - €90 incl. VAT / person

- Champagne NM Drouant Brut
- Côtes du Rhône «Les Chevrefeuilles» - 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 magendia» - Clos Lapeyre - 2019
- Water and hot drinks



*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 not available for bookings of more than 8 guests.
(tax and service included)

DROUANT

OUR DINNER COCKTAILS

as an example

Bibliothèque space, privatisation of all or part of the restaurant
up to 200 people



DINNER COCKTAILS

as an example

€129,90 excl. VAT - €142 incl. VAT / person

10 SALTED PIECES

Beef and caviar tartar
*
Truffle gougère
*
Mini Pâté en croute
*
Mini Croque-Monsieur
*
Toast of foie gras with blackcurrant jam
*
Mini sweetbread vol-au-vent
*
Mini vegetarian bouchée à la reine
*
Smoked salmon
*
Tarama, blinis
*
Crispy langoustine

6 SWEET PIECES

Vacherin
*
Rum Baba
*
Mini Mille feuilles
*
Fruit salad
*
Choux, vanilla or chocolate
*
Fruit tartlet

OPTIONAL WORKSHOPS

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

Cutting of Bigorre Black Ham
*
Oysters and condiments
*
Cutting of salmon, assortment of taramas, blinis
*
Tasting of three caviars from Le Comptoir du Caviar
(€80 excl. VAT - €96 incl. VAT / person)

COCKTAIL CELLAR*

as an example

Discretionary Discovery Cellar

€54,17 excl. VAT - €65 incl. VAT / person
with Champagne : 62,50€ HT - 75€ / person

- Crémant
or
- Champagne Drouant
+ 10€ per person
- White wine selection of the moment
- Red wine selection of the moment
- Water and soft

Discretionary Exploration Cellar

€70,84 excl. VAT - €85 incl. VAT / person

- Champagne Drouant Brut
- Crozes-Hermitage - Domaine du Vieux Murie r- 2022
- Cairanne «Seigneurs» - Domaine Oratoire Saint-Martin - 2022
- Water and soft

Discretionary Quintessence Cellar

€104 excl. VAT - €130 incl. VAT / person

- Champagne - Louis Roederer - «Brut Collection 244»
- Saint-Péray «les pins» - Bernard Grippa - 2022
- Saint-Estèphe - Franck Phélan - Château Phélan Ségur- 2018
- Water and soft

*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 not available for bookings of more than 8 guests.
(tax and service included)



DROUANT

OUR OPTIONS AND SERVICES



OUR OPTIONS AND SERVICES

Food & Beverage (price per person)

Three savoury pieces from €13.64 excl. VAT / €15 incl. VAT

Additional savoury dish: from €4.55 excl. VAT / €5 incl. VAT

Glass of Drouant Champagne: from €16.66 excl. VAT / €20 incl. VAT

Cocktail Maison: from €15 excl. VAT / €18 incl. VAT

Animations

Close-up, mentalist, caricaturist, jazz trio,...
(on request)

Tasting of 3 caviars with an expert
80 € excl. VAT / 96 € incl. TAX

Wine tasting with our sommelier
from €60 excl. VAT / €72 incl. VAT

Guest gifts

Bottle of Champagne Drouant
€35,84 excl. VAT / €43 incl. VAT

Giant Proust Madeleine
€31,82 excl. VAT / €35 incl. VAT

20g tin of Le Comptoir du Caviar caviar
from €30 excl. VAT / €36 incl. VAT

Technical equipment: Video projector, Screen, HF microphone, Wifi click share, Sound system
Price on quotation



DROUANT

OUR SPACES

5 private rooms

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

uo to 220 guests



THE PRIVATE ROOMS



COLETTE

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



RENAUOT

From €300 incl. VAT / €150 excl. VAT
up to 12 guests



GONCOURT

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



PROUST

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



BIBLIOTHEQUE

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

PRIVATIZABLE AREAS IN THE RESTAURANT



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 sqm 	Place settings 	Theatre 	U style 	Unique table 	Cocktails 
REZ-DE-CHAUSSÉE						
Petit Cocteau	28sqm	17	-	-	12	15
Grand Cocteau	80sqm	32	-	-	18	20
Cocteau	30sqm	20	-	-	14	35
«3 cocteaux » privatisation	138sqm	70	-	-	-	80
Jardin d'hiver	35sqm	25	-	-	28	20
Boudoir	40sqm	20	-	-	10	25
Ground floor privatisation	200sqm	110	-	-	-	150
TERRACES						
Temporary terrace	25sqm	20	-	-	20	40
Gaillon	40sqm	45	-	-	-	60
FIRST FLOOR						
Bibliothèque	63sqm	50	35	28	26	60
Proust	35sqm	26	-	-	26	-
Renaudot	15sqm	12	-	-	12	-
Goncourt	25sqm	16	-	-	16	-
Colette	10sqm	3	-	-	3	-
First floor privatisation	150sqm	102	-	-	-	60
TOTAL PRIVATISATION (GROUND FLOOR AND FIRST FLOOR)						
TOTAL PRIVATISATION	200sqm	200	-	-	-	220





GARDINIER

A collection of iconic Maisons



LES 110 DE TAILLEVENT PARIS

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



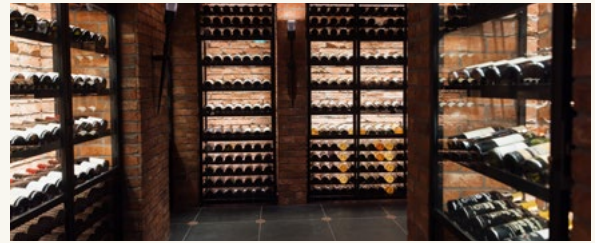
LES 110 DE TAILLEVENT LONDON

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



LES CAVES DE TAILLEVENT FAUBOURG SAINT-HONORÉ

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



LES CAVES DE TAILLEVENT VICTOR HUGO

130 rue de la Pompe
75116 Paris
lescavesdetaillement.com



LE TAILLEVENT**

15 Rue Lamennais
75008 Paris
letaillement.com



DOMAINE LES CRAYÈRES

64 Boulevard Henry Vasnier
51100 Reims
lescrayeres.com



LE COMPTOIR DU CAVIAR

Tailor-made tasting events
Business gifts
lecomptoirducaviar.com

DROUANT

YOUR CONTACTS

PAULINE YAMADA & ANNA SANTORO
Sales Managers

commercial@drouant.com
+33 (0)1 42 65 31 21

GWENOLA SCOUR-MERMET
Sales Director

gwenola.scour-mermet@gardinier.com
+33 (0)7 63 57 73 05