

# 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<sup>ème</sup> ARR.

[drouant.com](http://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, candied lemon, blinis

or

LEEK VINAIGRETTE

herb oil, nori seaweed



COD

white asparagus, baby leeks,  
vierge sauce

or

ROASTED « LANDES » CHICKEN

poultry juice



« CHEZ VIRGINIE » CHEESES + €25



SAINT-HONORÉ

caramel sauce

or

APPLE TART

raw and baked

### HERMITAGE MENU

Extra

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

GREEN ASPARAGUS

citrus, wild garlic sabayon

or

LANGOUSTINE CRUDO

citrus, langoustine oil, green meat  
radish

or

FOIE GRAS

toasted bread, chutney



MOREL MAFALDINE PASTA

fresh pasta, morel mushrooms

or

JOHN DORY WITH MORELS

morels stuffed with langoustine,  
buckwheat risotto, «poulette» sauce

or

ROASTED BEEF FILET

meat jus



« CHEZ VIRGINIE » CHEESES +25€



CHOCOLATE MIRROR

hazelnut praline

or

FROZEN LEMON

\*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, candied lemon, blinis

or

#### LEEK VINAIGRETTE

herb oil, nori seaweed

✱

#### COD

white asparagus, baby leeks,

vierge sauce

or

#### ROASTED « LANDES » CHICKEN

poultry juice

✱

« CHEZ VIRGINIE » CHEESES + €25

✱

#### SAINT-HONORÉ

caramel sauce

or

#### APPLE TART

raw and baked

### HERMITAGE MENU

Extra

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

#### GREEN ASPARAGUS

citrus, wild garlic sabayon

or

#### LANGOUSTINE CRUDO

citrus, langoustine oil, green meat

radish

or

#### FOIE GRAS

toasted bread, chutney

✱

#### MOREL MAFALDINE PASTA

fresh pasta, morel mushrooms

or

#### JOHN DORY WITH MORELS

morels stuffed with langoustine,

buckwheat risotto, «poulette» sauce

or

#### ROASTED BEEF FILET

meat jus

✱

« CHEZ VIRGINIE » CHEESES + 25€

✱

#### CHOCOLATE MIRROR

hazelnut praline

or

#### FROZEN LEMON



\*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

LEEK VINAIGRETTE  
herb oil, nori seaweed



ASPARAGUS  
vierge sauce, carrot mousseline



CHOCOLATE CRUNCH  
sorbet

### MENU CÔTE RÔTIE

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

LANGOUSTINE CRUDO  
citrus, langoustine oil, green meat radish



JOHN DORY WITH MORELS  
morels stuffed with langoustine,  
buckwheat risotto, «poulette» sauce



ROASTED BEEF « CHÂTEAU » FILET  
Rossini style



CHEZ VIRGINIE" CHEESES



CHOCOLATE MIRROR  
hazelnut praline



\*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 Chevrefeuille» - Domaine Réméjeanne - 2022
  - Macon-Bussières «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 
<b>REZ-DE-CHAUSSÉE</b>						
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
<b>TERRACES</b>						
Temporary terrace	25sqm	20	-	-	20	40
Gaillon	40sqm	45	-	-	-	60
<b>FIRST FLOOR</b>						
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
<b>TOTAL PRIVATISATION (GROUND FLOOR AND FIRST FLOOR)</b>						
<b>TOTAL PRIVATISATION</b>	200sqm	200	-	-	-	220





GARDINIER

## A collection of iconic Maisons



### LES 110 DE TAILLEVENT PARIS

195 Rue du Faubourg Saint-Honoré  
75008 Paris  
[les-110-taillevent-paris.com](http://les-110-taillevent-paris.com)



### LES 110 DE TAILLEVENT LONDON

16 Cavendish Square  
London - W1G 9DD  
[les-110-taillevent-london.com](http://les-110-taillevent-london.com)



### LES CAVES DE TAILLEVENT FAUBOURG SAINT-HONORÉ

228 rue du Faubourg Saint-Honoré  
75008 Paris  
[lescavesdetaillevent.com](http://lescavesdetaillevent.com)



### LES CAVES DE TAILLEVENT VICTOR HUGO

130 rue de la Pompe  
75116 Paris  
[lescavesdetaillevent.com](http://lescavesdetaillevent.com)



### LE TAILLEVENT\*\*

15 Rue Lamennais  
75008 Paris  
[letaillevent.com](http://letaillevent.com)



### DOMAINE LES CRAYÈRES

64 Boulevard Henry Vasnier  
51100 Reims  
[lescrayeres.com](http://lescrayeres.com)



### LE COMPTOIR DU CAVIAR

Tailor-made tasting events  
Business gifts  
[lecomptoirducaviar.com](http://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**