

DROUANT

THE IDEAL ADDRESS FOR YOUR PRIVATE 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

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DROUANT

OUR PRIVATE EVENTS OFFERS



YOUR BIRTHDAY PARTIES

Celebrate your birthday with friends and family at Drouant,
from 2 to 150 guests



As an example:

- Aperitif including a glass of champagne & 3 cocktails
- Lunch or dinner (3 courses: starter, main course and a birthday cake to share)
- Food and wine pairing
- Personalised menus, place cards and table plan
- "Drouant" floral decoration

FROM €150 INCL. VAT / PERSON

Options that can be put in place:

- Personalised menus and easels
- Candles/sparklers and personalisation of the birthday cake or birthday plaque
- Choice of music: your playlist or ours & your choice of music for the birthday cake
- Screen and video projector
- Privatisation of a lounge or restaurant

YOUR WEDDING CELEBRATIONS

The most Parisian of weddings are celebrated at Drouant



As an example:

- Aperitif including a glass of champagne & 3 cocktails
- Lunch or dinner (5 courses: two starters, two main courses and dessert)
- Wine and food pairing, 1 glass to match each dish
- Personalised menus, name tags and table plan
- "Drouant" floral decoration
- Choice of music: your playlist or ours & music of your choice during the dessert service (or the pièce montée)
- Privatisation of a lounge

FROM €250 INCL. VAT

Options :

- Wedding cake or made-to-measure wedding cake
- Tailor-made floral decoration in your colours
- Screen, video projector and microphones
- Guest gifts
- Full or partial use of the restaurant

YOUR COMMUNIONS & BAPTISMS

Enjoy your family reunions and religious celebrations
at Drouant...



As an example:

- Aperitif including a glass of champagne & 3 cocktails
- Lunch or dinner (3 courses: starter, main course and a cake to share)
- Wine and food pairing
- Menu holders
- "Drouant" floral decoration

FROM €150 INCL. VAT / PERSON

Options that can be put in place:

- Personalised menus, place cards and table plan
- Customise the cake or plaque to suit the event
- Choice of music: your playlist or ours
- Children's menu
- Privatisation of a lounge

YOUR MARRIAGE PROPOSAL

A romantic and intimate wedding proposal
in the heart of the Colette salon...



As an example:

Aperitif including a glass of champagne & 3 cocktails

- Dinner in the Salon Colette (5 courses: two starters, two main courses and a custom-made red heart cake)
- Food and wine pairings selected by our Head Sommelier
- A romantic floral arrangement (based on 2 bouquets)
- Privatisation of the Salon Colette

FROM €300 INCL. VAT /PERSON

Options that can be put in place:

- Extra glass of champagne
- Tailor-made "Grands Vins" pairing
- 100% "champagne cellar" pairing
- Tailor-made floral arrangements
- Rose petals

DROUANT

OUR LUNCHEAS AND DINNERS



OUR BREAKFAST AND DINNER MENUS* (excluding drinks)

MENU OF THE DAY

in 3 courses

STARTER OF THE DAY



DISH OF THE DAY



DESSERT OF THE DAY

CONDRIEU MENU

75€ incl. VAT / person
in 3 courses

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



SAINT-HONORÉ

caramel sauce

or

APPLE TART

raw and baked

HERMITAGE MENU

95€ incl. VAT / person
in 3 courses

GREEN ASPARAGUS

citrus, wild garlic sabayon

or

LANGOUSTINE CRUDO

citrus, langoustine oil,
green meatradish

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



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)



OUR BREAKFAST AND DINNER MENUS* (excluding drinks)

VEGAN MENU

€5€ incl. VAT / person
in 3 courses

LEEK VINAIGRETTE
herb oil, nori seaweed



ASPARAGUS
vierge sauce, carrot mousseline



CHOCOLATE CRUNCH
sorbet

CÔTE RÔTIE MENU

135€ incl. 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
extraction de cèleri



CHOCOLATE MIRROR
hazelnut praline



*Menus by way of example, with a single choice 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

Discory Cellar (for lunch only)

40€ incl. VAT / person

- Glass of Crémant
or
- Glass of Champagne Drouant
+10€ per person
- Glass of white wine of the day
- Glass of red wine of the day
- Water and hot drinks

Discretionary Discovery Cellar: 65€ incl. VAT / person
Discovery Cellar with Champagne: €55€ incl. VAT / person

Exploration Cellar

60€ incl. VAT / person

- Champagne Drouant Brut
- Crozes-Hermitage - Domaine du Vieux Murier- 2022
 - Crozes-Hermitage - Domaine Combier - 2022
- Water and hot drinks

Discretionary Exploration Cellar: 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

90€ incl. VAT / person

- Champagne Charles Heidsieck
 - Alsace Riesling 2020, Domaine FE Trimbach
 - Muscadet Sèvre-et-Maine Granite 2019, Domaine Bretaudeau
 - Côtes du Rhône 2018, Domaine Fontbonau
- Water and hot drinks

Discretionary Quintessence Cellar: 130€ incl. VAT / person

Côte Rôtie Cellar

90€ incl. VAT / person

- Champagne NM Drouant Brut
- Côtes du Rhône «Les Chevrefeuilles» - Domaine Réméjeanne - 2022
 - Auxey-Duresses - David Moret - 2021
 - Chinon "Gravinières" - Domaine Jourdan - 2022
 - Châteauneuf-du-Pape - Domaine Beurenard - 2016
 - Coteaux du Layon - Domaine Belargus - 2018
- Water and hot drinks



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(tax and service included)

DROUANT

OUR OPTIONS AND SERVICES



OUR OPTIONS AND SERVICES

Food & Beverage (price per person)

Three savoury pieces from 15€ incl. VAT

Additional savoury dish: from 5€ incl. VAT

Glass of Drouant Champagne: : from 20 € incl. VAT

Cocktail Maison : from 18 € incl. VAT

Cheeses selection from Chez Virginie : from 25 € incl. VAT

Animations

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

Tasting of 3 caviars with an expert
98 € incl. TAX

Wine tasting with our sommelier
from 72 € incl. VAT

Guest gifts

Bottle of Champagne Drouant
108 € incl. VAT

Giant Proust Madeleine
35 € incl. VAT

20g tin of Le Comptoir du Caviar caviar
à partir de 36 € incl. VAT



DROUANT

OUR SPACES

5 private rooms

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

up to 220 guests



LES SALONS PRIVÉS



COLETTE

From 150 € incl. VAT
up to 3 guests



RENAUOT

From 300 € incl. VAT
up to 12 guests



GONCOURT

From 500 € incl. VAT
up to 16 guests



PROUST

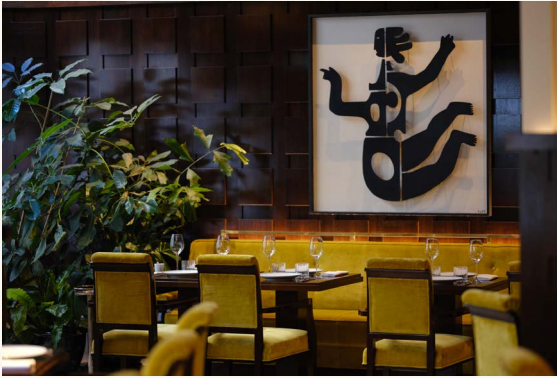
From 500 € incl. VAT
up to 26 guests



BIBLIOTHEQUE

From 500 € incl. VAT
up to 50 guests

PRIVATIZABLE AREAS IN THE RESTAURANT



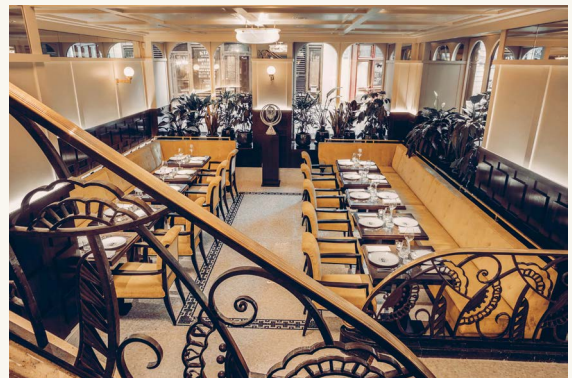
PETIT COCTEAU
up to 14 guests



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 
GROUND FLOOR						
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
Salon Proust	35sqm	26	-	-	26	-
Salon Renaudot	15sqm	12	-	-	12	-
Salon Goncourt	25sqm	16	-	-	16	-
Salon 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-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

YOUR CONTACTS

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