

Au Petit Riche

25, rue Le Peletier – 75009 Paris – Métro Richelieu Drouot ou Le Peletier

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Winter 2018-2019

For lunch's or diner's organization, we proposed these menus

The menu must be the same for each guest,
and will be confirm 7 days before the **reservation's day**

Apéritifs :

- Kir 6.00€ TTC

- Glass of sparkling white wine from Loire region 6.50€ TTC

- Glass of Champagne 10.00€ TTC

- Canapes 4.00€ TTC

GENERAL TERMS AND CONDITIONS

Setting up of a choice of dishes in the selected menu (before showing)

- **Concerning a group of up to 15 people** : you must choose one menu on the three with the 2 following possibilities
1/ Same menu for all the guests (appetizer, main course and dessert)
2/ Each guest can choose in advance the appetizer, the main course and the dessert ; this choice will be communicated before the meal
- **Concerning a group of up to 16 people** : for service quality and clients satisfaction reasons, you must choose one menu on the three and the same menu for all the guest = same appetizer, same main course and same dessert
- **Exceptions will be allowed for vegetarian or allergic reasons**

In order to guarantee the quality of the service, the choice of the meal and the dishes (subject to availability) must be communicated 8 days before the due date.



The present general terms and conditions apply to the services provided by the restaurant.

Each booking implies that the client has unconditionally accepted all the terms and conditions.

The list of the group menus and prices published on internet are valid for the current period and can be subject to change without notification.

Prices :

All prices are per person and expressed in Euros, all taxes and service (15% excluding tax) included.

As the prices can be subject to change depending on economic conditions, the applicable prices will be those effective on the date of service.

The exact number of participants must be confirmed 48 hours in advance from the due date at the latest. This number will be used as a basis for the bill. However, a 5% less tolerance will be accepted.

A 50% deposit of the total cost will be required.

Your booking will only be completed once we have received your 50% deposit, 4 days before the due date.

Should it not be the case, the restaurant reserves the right to cancel your booking;

Otherwise, the total cost shall be paid the day of the meal.

If the payment has to be differed and made on invoice, please let us know the day of your booking. These requests will be treated on a case by case basis ; a deposit will be required.

If the number of guests is greater than the number planned, we will do our best to accommodate the number of people without being able to guarantee the availability of the additional places or the selected menu.

All cancellation must be received at least 72 hours before the due date.

In case of no show without cancellation, the total cost will be due.

If the booking has been cancelled in time, the deposits will be fully reimbursed.

For dinner bookings, the rooms need to be released at 1:00 am the latest.

Menu at 42.00€ TTC

6 Oysters Fines de Claires N ° 4
Or
Pumpkin soup, Fourme d'Ambert emulsion
Or
Homemade terrine, red onion jam
Or
Green lentil salad



Fillet of seared sea bream, carrot mousseline and arugula pesto
Or
Braised beef cheek, winter vegetables
Or
Pike dumplings with crustacean sauce



Fresh pineapple carpaccio
Or
Crispy chocolate entremets, citrus freshness
Or
Lemon meringue pie
Or
Rum baba with whipped cream

Drinks included in this menu:

*Touraine blanc « Pointe d'Agrume »
and/or
Bourgueil Delaunay rouge
(1 bottle for 3 people)*

*Mineral water
(1 bottle for 2 people)*

Coffee

Menu at 55.00€ TTC

6 Oysters Fines de Claires N ° 3

Or

Eggs Meurette

(Poached eggs, smoked breast, red wine, onions)

Or

Tuna tartare, rocket salad



Haddock poached in English, fresh spinach and white butter

Or

Seared veal medallion, mashed potatoes, lemon thyme juice

Or

Roasted duck fillet, mashed celery, mandarin sauce



Fresh pineapple carpaccio

Or

Crispy chocolate entremets, citrus freshness

Or

Lemon meringue pie

Or

Rum baba with whipped cream

Drinks included in this menu:

Sancerre (White wine)

and/or

Chinon (Red wine)

(1 bottle for 3 people)

Mineral water

(1 bottle for 2 people)

Coffee

Menu at 70.00€ TTC

“Glass of Champagne and Canapes”



6 Oysters Spéciales Gillardeau N°3

Or

Home-made foie gras terrine

Or

Smoked salmon, lime cream



Roasted bar fillet, fresh spinach, lemon white butter

Or

Seared Salers beef fillet, pepper sauce, gratin Dauphinois



Choux pastry with praline flavoured cream

Or

Fresh pineapple carpaccio

Or

Crispy chocolate entremets, citrus freshness

Or

Lemon meringue pie

Or

Rum baba with whipped cream

Drinks included in this menu:

Sancerre (White wine)

and/or

Chinon (Red wine)

(1 bottle for 2 people)

Mineral water

(1 bottle for 2 people)

Coffee

Menu at 85.00€ TTC

“Glass of Champagne and Canapes”



6 Oysters Spéciales Gillardeau N°3

Or

Home-made foie gras terrine

Or

Smoked salmon, lime cream



Roasted bar fillet, fresh spinach, lemon white butter



Seared Salers beef fillet, pepper sauce, gratin Dauphinois



Choux pastry with praline flavoured cream

Or

Fresh pineapple carpaccio

Or

Crispy chocolate entremets, citrus freshness

Or

Lemon meringue pie

Or

Rum baba with whipped cream

Drinks included in this menu:

Sancerre (White wine)

and/or

Chinon (Red wine)

(1 bottle for 2 people)

Mineral water

(1 bottle for 2 people)

Coffee