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AU
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PETIT
RICHE

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MAISON FONDÉE EN 1854
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MENUS SUMMER – 2019

MENU - 42€ TTC

STARTERS

Andalusian gazpacho, basil sorbet

Or

Mackerel terrine with white wine, horseradish sauce

Or

Green lentil salad

DISH

Roasted hake back, mashed eggplant, coriander juice

Or

Poultry farmer of the Val de Loire, quinoa with vegetables

Or

Pike dumplings with crustacean sauce

DESSERTS

Gianduja chocolate shortbread and fleur de sel

Or

Fresh melon and watermelon, peppermint syrup

Or

Strawberry rhubarb tiramisu

Or

Rum baba with whipped cream

DRINKS INCLUDED

Touraine « Pointe d'Agrume » (White wine)
and/or

Bourgueil Delaunay (Red wine)
(1 bottle for 3 people)

Mineral water
(1 bottle for 2 people)

Coffee

MENU - 55€ TTC

STARTERS

Old-fashioned tomato carpaccio, mozzarella Di Buffala

Or

Tuna fish tartare with herbs

DISH

Pan fried tuna, byaldi of provençal vegetables, virgin sauce

Or

Seared veal medallion, mashed potatoes, lemon thyme juice

DESSERTS

Gianduja chocolate shortbread and fleur de sel

Or

Fresh melon and watermelon, peppermint syrup

Or

Strawberry rhubarb tiramisu

Or

Rum baba with whipped cream

DRINKS INCLUDED

Touraine « Pointe d'Agrume » (White wine)

and/or

Bourgueil Delaunay (Red wine)

(1 bottle for 3 people)

Mineral water

(1 bottle for 2 people)

Coffee

MENU - 70€ TTC

“Glass of Champagne and Canapes”

STARTERS

Home-made foie gras terrine

Or

Smoked salmon, lime cream

DISH

Roasted bar fillet, caponata, saffron butter

Or

Seared Salers beef fillet, pepper sauce, gratin Dauphinois

DESSERTS

Gianduja chocolate shortbread and fleur de sel

Or

Fresh melon and watermelon, peppermint syrup

Or

Strawberry rhubarb tiramisu

Or

Rum baba with whipped cream

DRINKS INCLUDED

Sancerre (White wine)

and/or

Chinon (Red wine)

(1 bottle for 2 people)

Mineral water

(1 bottle for 2 people)

Coffee

MENU - 85€ TTC

“Glass of Champagne and Canapes”

SARTERS

Home-made foie gras terrine

Or

Smoked salmon, lime cream

DISH

Roasted bar fillet, caponata, saffron butter

And

Seared Salers beef fillet, pepper sauce, gratin Dauphinois

DESSERTS

Glanduja chocolate shortbread and fleur de sel

Or

Fresh melon and watermelon, peppermint syrup

Or

Strawberry rhubarb tiramisu

Or

Rum baba with whipped cream

DRINKS INCLUDED

Sancerre (White wine)

and/or

Chinon (Red wine)

(1 bottle for 2 people)

Mineral water

(1 bottle for 2 people)

Coffee

AU PETIT RICHE

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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

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.