

# AU PETIT RICHE

SPRING 2022



# PRIVATE LOUNGES

## Comfort and privacy in the heart of Paris

Au Petit Riche is the Val-de-Loire in Paris: generous cuisine and a unique cellar for the fleeting and rare moments of life. We welcome you as at home in one of our four private rooms for your professional or private events.



# COMMERCIAL OFFERS

## BREAKFAST

Monday to Friday from 8h30 to 10h30

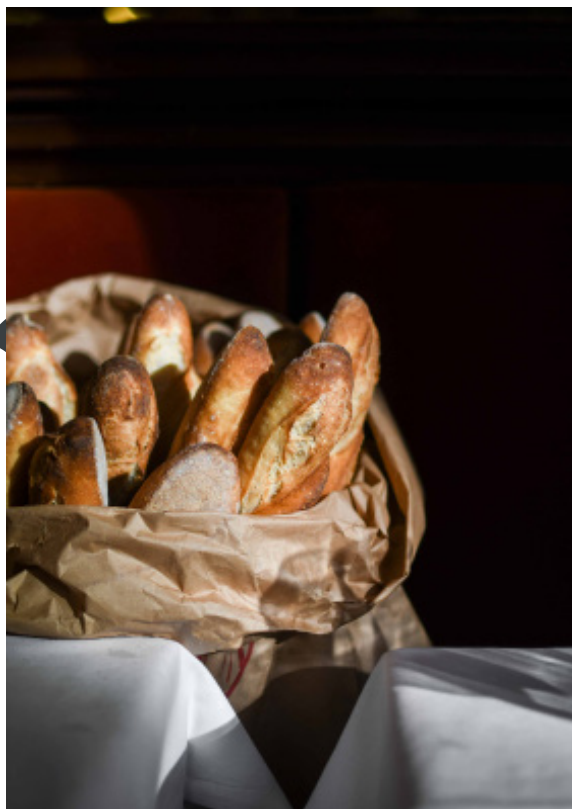
18,50€ / person

## LUNCH

MONDAY TO SATURDAY from 12h to 15h30

Menu 50€ / person

Menu 70€ / person





Four private rooms  
Capacity of  
6 to 45 people  
Configuration to be  
customized according  
to your needs.

## DINER

Monday to Saturday from 19h to 23h  
Menu 50€ / person  
Menu 70€ / person

## AFTER-WORK

Wednesday and Thursday from 18h to 19h30  
29€ / person





## BREAKFAST

18,50€ per person

Hot drinks, orange juice, pastries, bread with jams, mineral water

# PRIVATE LOUNGE MENUS

## MENU 50€

### STARTERS

Marinated trout from the French Basque Country, celery and apple sticks, light mayonnaise, honey vinaigrette

**Or**

Roasted beets in salad (served cold), yogurt seasoned with spices and fine herbs, goat cheese

### DISHES

Poached haddock, spinach leaves, butter and white wine sauce

**Or**

Duck Parmentier, mashed potatoes and mesclun salad

**Or**

Assortment of roasted seasonal vegetables from our Ile-de-France market gardeners, walnut and parmesan condiment

### DESSERTS

Rum baba, whipped cream

**Or**

Chocolate mousse, caramelized hazelnuts

**Or**

Iced nougat with candied fruits

### DRINKS

1 bouteille de vins pour 3 personnes

Sancerre blanc

Et

Saumur Champigny Château de Villeneuve  
Café / eau minérale

## MENU 70€

1 flute of champagne

### STARTERS

Lentil salad, smoked eel, horseradish cream, pickled shallots, chervil

**Or**

Homemade foie gras, dried pear and natural sourdough bread

### DISHES

Bass filet, with vegetables and virgin sauce

**Or**

Beef filet, slice of roasted marrow with thyme, snacked potato millefeuille, candied shallot and beef juice

**Or**

Assortment of roasted winter vegetables from our Ile-de-France market gardeners, walnut and parmesan condiment

### DESSERTS

Rum baba, whipped cream

**Or**

Chocolate mousse, caramelized hazelnuts

**Or**

Iced nougat with candied fruits

### DRINKS

1 bouteille de vins pour 3 personnes

Sancerre blanc

Et

Saumur Champigny Château de Villeneuve  
Café / eau minérale

# AFTER-WORK

Wednesday and Thursday 18h00 to 19h30 - 29€ per person



## DRINKS

Au choix : 1 cocktail or 2 glasses of wine

### PREMIUM COCKTAILS COCKORICO

Negroni  
Moscow mule  
Old fashioned  
Cosmopolitan  
Gin garden

### WINE BY THE GLASS

Suggestions from our Sommelier

Touraine rosé 2018 - F.X. Barc  
Vouvray pétillant - Domaine Aubert  
Vouvray blanc sec - Domaine Aubert  
Sancerre blanc 2018 - Domaine Paul Cherrier  
Sancerre rouge 2016 - Domaine St Pierre P.Prieur

## ASSORTIMENTS TO SHARE

A tasty blend selected for you of homemade products and good craftsmen

### LOCAL PRODUCTS

Andouillette with Vouvray, rillons, Prince de Paris ham, calf's head croustis

### SEAFOOD

Gravelax trout, smoked eel, pike rilette, small frying, tartar sauce

### VEGGIE

Bread and crunchy vegetables  
ou

### CHEESES FROM VAL DE LOIRE

Pouilly Saint-Pierre, Sainte-Maur de Touraine  
Galette de chèvre, Barre de chèvre

## TERMS OF SALES

Setting up the choice of dishes in the desired menu before the service:

· For a group of up to 13 people, you can choose one of the two menus and have the following two options:

Or, have each guest choose before the meal (starter, main course and dessert), and tell us the different choices of each guest or choose the same day from the chosen menu.

· For a group of 14 people or more, for reasons of service and customer satisfaction; you have to choose one menu out of the two.

You will have to have each guest choose before the meal (starter, main course and dessert), and let us know the different choices of each guest.

Certain exceptions will be accepted, in particular for vegetarians, allergic to certain foods.

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

### Applications

These general conditions of sale apply to the services provided by the establishment.

Any reservation therefore implies full and unreserved acceptance on the part of the customer to these conditions.

Group menus and prices advertised on the internet are those for the current period and are subject to change without notice.

### Price

The prices are inclusive of VAT, and are understood to be per person.

Prices are subject to change depending on economic conditions. The applicable prices are then those in force on the day the service is performed.

The number of covers must be confirmed at the latest 48 hours before the date of the meal.

This number will be used as the basis for invoicing.

A deposit of 50% of the amount of the service may be requested. Your reservation will be considered final upon receipt of the deposit, 4 days before the date of the meal. Otherwise, the restaurant reserves the right to cancel your reservation.

Otherwise, the total amount of your meal will have to be paid on the day of the service.

If payment must be made by invoice, deferred. Please notify us on the day of booking. This is done according to the type of request, a deposit will probably be required.

For any reservation not canceled, if the group does not show up on the day of the announced reservation, all meals will be due.


If a deposit has been paid and the cancellation has been reported on time, you will be fully refunded. We inform you that our lounges must be vacated at 11:30 p.m. in the evening.

### RENTAL OF OUR PRIVATE SHOWS

Below 6 people, the supplement for the privatization of your meal is 150 €.

Price including VAT, service included 15% / HT





We look forward to welcoming you!



**AU  
PETIT  
RICHE**

MAISON FONDÉE EN 1854

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