

AU PETIT RICHE

FALL/WINTER 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

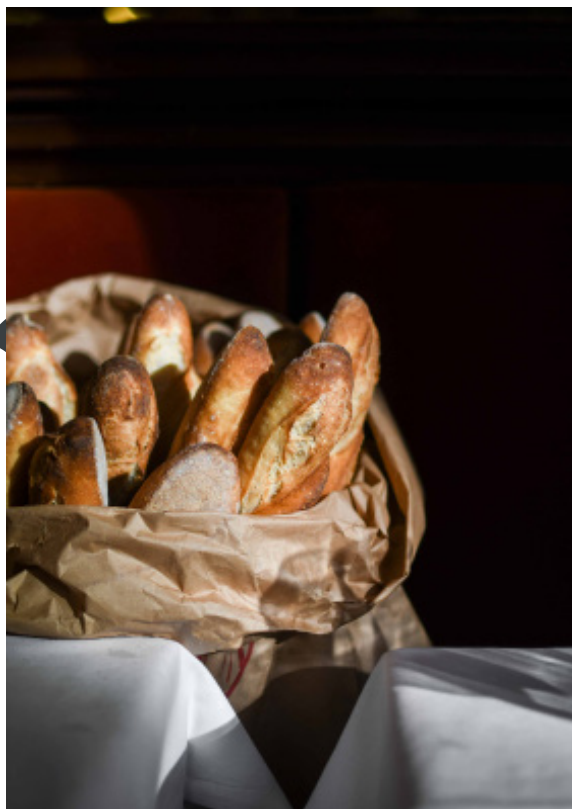
18,50€ / person

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

Deviled egg: hard boiled egg, herb condiment, curly salad raw radish shavings, olive lemon vinaigrette

Or

Green lentil salad with bacon slice

DISHES

Pan fried filet of seam bream and candied fennel with lemon

Or

Braised beef cheek in red wine Bourgueil sauce with tender carrots

Or

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

DESSERTS

Rum baba, whipped cream

Or

Entremet of mixt chocolate, salted butter caramel

Or

Iced nougat with candied fruits

DRINKS

1 bottle of wine for 3 person

Touraine Sauvignon white

And

Bourgueil red

Coffe / Water still and sparkling

MENU 70€

1 flute of champagne

STARTERS

Home made smoked salmon with lemon cream and toast

Or

Home made foie gras, dried pear and natural sourdough bread

DISHES

Bass filet, with fresh spinach and butter sauce

Or

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

Or

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

DESSERTS

Rum baba, whipped cream

Or

Entremet of mixt chocolate, salted butter caramel

Or

Iced nougat with candied fruits

DRINKS

1 bottle of wine for 3 person

Sancerre blanc

And

Saumur Champigny Château de Villeneuve (red)

Coffe / Water still and sparkling

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 croustade

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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