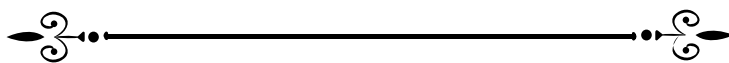


FOR YOUR EVENTS

AT

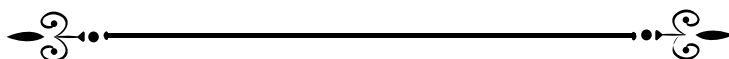
Café de Paris



★ **FROM MAY TO SEPTEMBER** ★

PRIVATE ROOM AT THE 1ST FLOOR OF THE CAFÉ DE PARIS

THE CAFÉ DE PARIS HIGHLIGHTS A SELECTION OF FRESH
AND BIOLOGIC PRODUCTS, DIRECTLY FROM
THE PRODUCER TO GUARANTEE PRODUCTS OF EXCEPTION.



Café de Paris

★ APÉRO PARISIEN ★

8 FINGERS FOOD & 2 PASTRIES PER PERSON

25€

★ FINGERBOWLS

Salmon tartar & salmon cream
Roasted prawns & anis cream
Gaspacho
Italians skewers
Salmon filet
Crunchy vegetables skewers
Kidneys duo and gizzard
Thai pork & salad

★ TOASTIES

Smoked salmon toast with Yuzu
«Foie gras» rillettes toast
Tomatoes, mozzarella thin tart
Sardine & mackerel toast

★ CROQUES

Smoked salmon and dill
Ham with fresh herbs and mature Comté
Italian with tomatoes, mozzarella and pesto
Chicken club, pancetta, cheddar, mayonaise

★ PASTRIES

Chocolate pot 70%
Lemon cream
100% expresso cabbage
Tiramisu



★ WINE TASTING (2H) ★

30€

Wines selection of Luxembourg, France and all around the world (on request).
Extra price applied for a wine tasting with our sommelier.
Non exhaustive list of canapés, variety according to the Chef's inspiration and to the season.

A menu listing allergens included in our dishes will be at your disposal on request during your event.

Café de Paris

— — — — —

★ **MENU AUTOUR D'UN PLAT** ★

MENU ONLY SERVED FOR LUNCH
WITHIN OUR PRIVATE ROOM IN THE CAFÉ DE PARIS

— — — — —

25€

Appetizer from the Café de Paris

★

Main course of the day

★

Dessert of the week
or
Farandole of desserts



A menu listing allergens included in our dishes will be at your disposal on request during your event.

Café de Paris



★ MENU DU CHEF ★

SERVED WITH 2 GLASSES OF WINE,
HALF-BOTTLE OF MINERAL WATER AND A COFFEE/TEA

COMPOSE YOUR MENU, UNIQUE TO ALL THE GUESTS

45€



STARTERS

Red Label smoked salmon, tarragon cream and toast
Smoked chicken Caesar, anchovies & grana
Poached organic egg with tarragon soup
Tomatoes, mozzarella, ricotta thin tart

MAIN COURSES

Rack of lamb with pesto
Red Label poultry and tarragon sauce
« National Brand » steak and Roquefort sauce
Caramelized salmon filet

DESSERTS

Lemon cream
Expresso eclair
Tiramisu
Chocolat pot 70%

- Menu served according to the seasonal food -

A menu listing allergens included in our dishes will be at your disposal on request during your event.



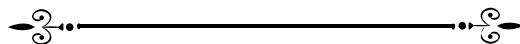
Café de Paris



★ BUFFET ★

INCLUDING A STARTERS THEME,
2 MAIN COURSES AND 3 SIDE DISHES,
FARANDOLE OF DESSERTS,
2 GLASSES OF WINE, HALF-BOTTLE OF MINERAL WATER
COFFEE OR TEA

65€



★ STARTERS

Antipasti theme

Selection of delicatness
Gaspacho, parmesan cheese and mushrooms
Kalamata olives and bread stick
Tomatoes and mozzarella skewers
Organic bread
Beef carpaccio
Pollo tomato

★ Rustic theme

Selection of delicatness, terrine and rillettes
Selection of cheeses, toast, gherkins and butter
Vegetable soup

★ Sea theme

Smoked salmon
Oysters (3 per person)
Whelk
Rose shrimps
Salmon rillettes
Toast, lemon, salted butter and rye bread
Classic crab remoulade

★ MAIN COURSES

Sliced poultry with ginger and carrots
Roasted slices of beef and fresh juice
Prawns with curry and coco
Caramelized salmon filet
Braised ham and candied shallots with wine
Based beef country with carrots

★ With an extra price of 7 € per person

Beefchuck, Marchand wine sauce
Tournedos of veal and its mushrooms crust
Mullet filet and vierge sauce
Bass filet and leeks fresh herbs

★ Side dishes

Baked potatoes
Wild rice
Organic roasted carrots
Fresh tagliatelles
Gratin dauphinois
Vegetables pan

★ DESSERTS

Farandole of desserts

- Menu served according to the seasonal food -

A menu listing allergens included in our dishes will be at your disposal on request during your event.

Café de Paris

—•••—

★ DRINKS PACKAGES ★

—•••—

★ DRINKS & APERITIF PACKAGES

Crémant aperitif	10 €
One glass of Crémant Soft drinks, juice, still and sparkling water, bitter lemon	
Champagne aperitif	18 €
One glass of Champagne Soft drinks, juice, still and sparkling water, bitter lemon	
All-inclusive drinks package	16 €
Two glasses of red or white wine Half-bottle of mineral water, coffee or tea	
All-inclusive drinks package	21 €
Half-bottle of white or red wine, Half-bottle of mineral water, coffee or tea	

★ ALL-INCLUSIVE OPEN BAR PACKAGES

Open Bar 1 hour	20 €
1 hour more	15 €
Crémant, red wine, white wine, rosé wine, beer Softs : soft drinks, juices, still and sparkling water Olives and chips	
Champagne extra	25 €
Extra hour	20 €

Please revert back to us for your special open bar including champagne, cocktails...
We will be delighted to provide further information.



Café de Paris

★ SALES CONDITIONS ★

All our suggestions of menus and cocktails are served for a minimal number of 10 guests.

Up to 12 guests, the privatization of the private room is free of charge.
Below this number, the extra price applied is 200.00€ per half-day and 400.00€ per day.

In order to offer you the best quality of service, please revert back to us to confirm your number of guests and your choice of menu 72h before your event.
A 50% deposit is requested to confirm the booking.

Bank details : BLUXLULL LU47 0081 5006 7800 3003.

