

BISTRO
SOMMELIER
Est. 1997

GROUP MENU

15 - 200 guests

The menu must be the same for everyone in groups of 15-200 the only exception is for vegetarians and this must be arranged in advance. Menu and wine must be ordered no later than 5 weekdays before the event. The price for a 4-course menu consisting of Hors d'oeuvres, Petits Plats, Grands Plats and Patisserie is noted at the Grands Plats.

Hors d'œuvres

All served on the table sharing style to welcome guests

Olives Marinees, Baguette und Beurre d'Isigny, Saussison Sec

Petits Plats

Individually plated – please select one of the below

* Salat Chevrè * Salmon Tartine * Paté du Sommelier

Grands PLATS

Einzeln oder im Familienstil. Alle Gäste müssen das gleiche Hauptgericht haben, es sei denn, die Familienfreigabe ist ausgewählt. Die Küche muss im Voraus über Allergien informiert werden.

* Steak Frites 62€

* Rabbit 55€

* Confit de Canard 55€

* Aile de Raie 59€

* Végétarien de saison 52€

Patisserie or Formage

Individually plated- please select one of the below

* Creme Brulee * Mousse au chocolat * Petit Fours * Formage * Sorbet

Please inquire for additives and allergens.