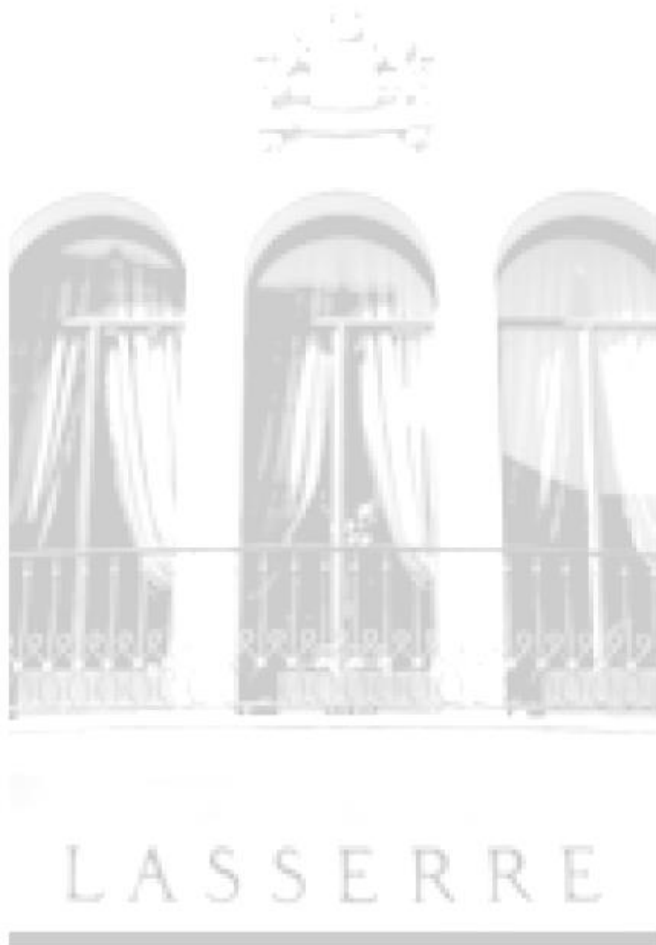




- CONTENT -



- THE MAISON LASSERRE
- PRIVATE SALON
- PRIVATE SALON MENUS
- WINE PACKAGES
- COCKTAILS IN PRIVATE SALON
- SALON RENTAL
- CUSTOMIZED EVENTS
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- THE MAISON LASSERRE -



Since 1942, the restaurant Lasserre has welcomed those who savor fine dining, elegant surroundings, and Life's ephemeral joys.

As always, Lasserre remains vibrant and relevant, both traditional and innovative. Credit for these unique and complementary qualities can be attributed to our creative Executive Chef.

More than a restaurant, Lasserre is an experience, where excellent service rivals the taste and aesthetics of presentation. Come to languish in the delight of being pampered and the transportative power of Enchantment.

Discover the restaurant: magic awaits you!





- PRIVATE SALON -



- PRIVATE SALON MENUS -

Prices incl. VAT	- MENU AFFAIRES - 90€	- MENU DECOUVERTE - 120€	- MENU LASSERRE - 170€	- MENU CREATION - 190€
Amuse-bouche	0	0	0	1
Starter	Duck Foie Gras and roasted dried fruits or Home-made lobster ravioli, spinach shoots	Green asparagus from Provence, wild mushrooms with mousseline sauce and yellow wine or Fresh crab with lime, celery and samphire Or Flavoured duck foie gras with hibiscus flower, rhubarb and dry fruit	Macaroni, stuffed with black truffle & duck foie gras	1
Main	Pearly cod fish from Norway with iodized baby leeks & wild mushrooms or Rump of milk-fed veal with soft spices, crecy garnish	Candied/lacquered lamb shoulder, marble of ratte and celeriac with old Comté cheese or John dory, fennel declination with cedrat condiment or Seasonal tian vegetables, herbs and tangy salad (veg)	½ Pigeon André Malraux or Duck from Challans <i>with seasonal accompaniment</i>	1 fish 1 meat
Desserts	Coco-chocolate duo, candied and jelly lime or Pavlova with seasonal fruits	Coco-chocolate duo, candied and jelly lime or Pavlova with seasonal fruits or Vanillas Finger or Lemon Finger	Beaumes de Venise soufflé, wild strawberry, “Malaga”, spring sorbet	2
Cheese	Extra			
Mignardises	0	1	1	1
Conditions	See list of dishes	See list of dishes	Iconic dishes of the restaurant	The menu will be suggested by the Chefs

For groups under 10 guests, an additional rental fee of 150€ will be charged.
For groups of 6 guests and more, a unique choice of menu will be required for all the guests.
A 50% deposit will be required in order to secure the booking.

- WINE PACKAGES -



	Wine package at 30€	Wine package at 80€	Wine package at 155€
Apéritif	1 glass of champagne	1 glass of champagne	1 apéritif of your choice
Canapés	3	3	3
Wine Discovery glasses	2		
Local french wines and wines of the world by the glass		2	6
1/2 bottle of mineral water	1	1	1
Coffee	1	1	1





- COCKTAILS IN PRIVATE SALON -

Minimum 15 guests/ Maximum 60 guests

OPTIONS

(2 glasses package)

- | | |
|--|---------|
| - Champagne Serge Lefèvre Brut Tradition | 20.00 € |
| - Champagne Ruinart Blanc de Blancs | 40.00 € |

OPTIONS

(Forfait)

- | | |
|---|---------|
| - Choice of soft drinks | 8.00€ |
| - Choice of alcoholic drinks « open-bar » | 25.00 € |

CANAPES

Salty, cold, hot, sweet canapés (on request)

- | | |
|-------------|---------|
| - 3 pieces | 10.00 € |
| - 6 pieces | 20.00 € |
| - 10 pieces | 33.00 € |

Extra for delicacies

- Caviar, white truffle, black truffle (seasonal)



12.00 €

- SALON RENTAL -

Meetings, incentives...

From 1 to 20 guests 150 €/hour

From 20 to 40 guests 250 €/hour

Extra/ guest

Package 1

Water, hot drinks and fruit juices

15.00 €

Package 2

Mini-viennoiseries or mini-pastries

15.00 €

Package 3

Lunch buffet cocktail pieces

50.00 €

Wine package

Selection on two wines

30.00 €





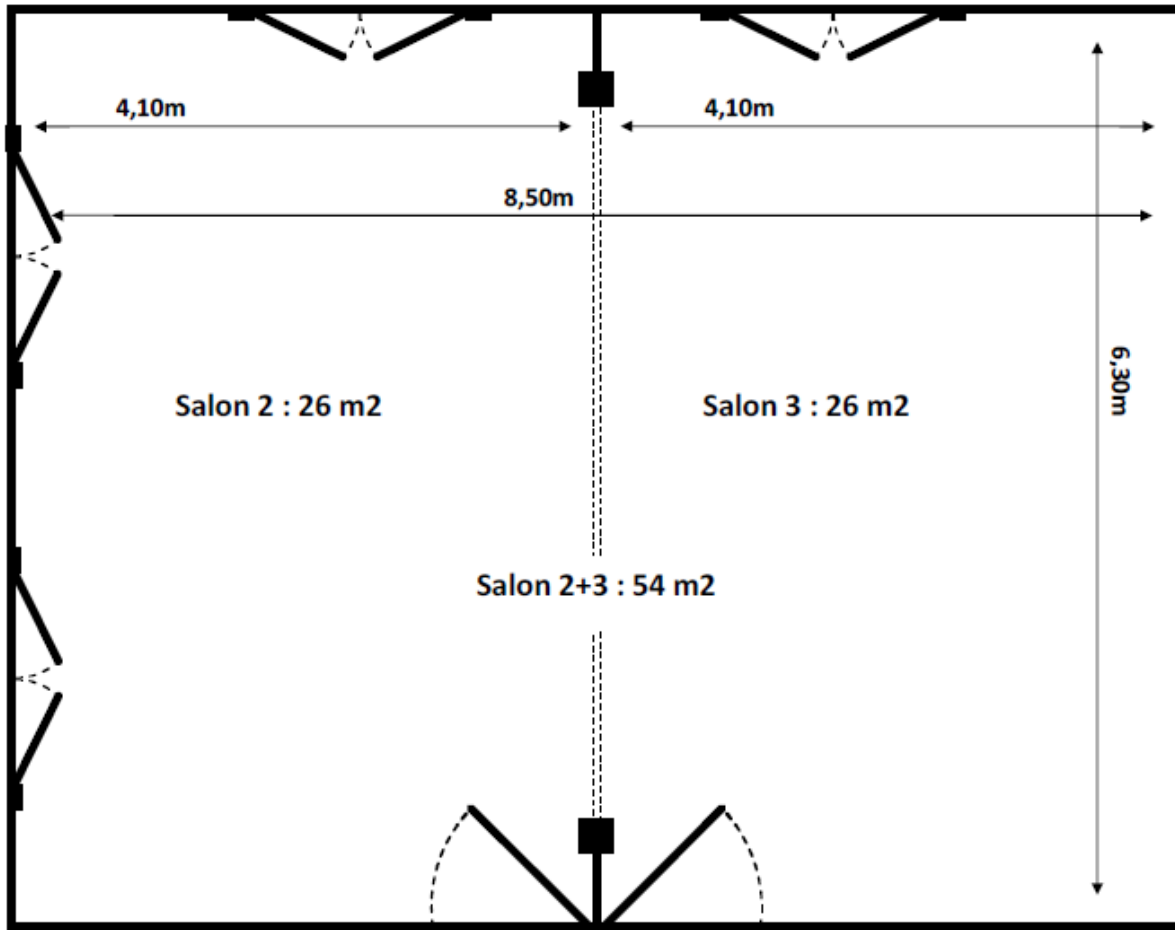
- CUSTOMIZED EVENTS -

Private & tailor-made events

- ℞ Weddings
- ℞ Corporate events
- ℞ Product launches
- ℞ Shootings
- ℞ Fashion shows
- ℞ Preview showing
- ℞ Vernissage
- ℞ Work councils



- SALONS CAPACITY -



	Salon 2	Salon 3	Salon 2&3
Seated dinner capacity	20	20	50
Theatre style capacity	25	25	60
Cocktail style capacity	25	25	60
U style capacity	18	18	30



- TERMS & CONDITIONS -

RESERVATION POLICY

The menu will have to be common to all guests and it won't be possible to order on the spot.

This choice must be communicated to us at the latest 7 days prior to your dinner.

A deposit of 50% is necessary to confirm the reservation.

Please note that your booking will only be confirmed once the deposit is paid.

Possibility of settling the amount by credit card or by transfer.

BALANCE PAYMENT

On the spot or on receipt of the invoice (for companies only).

In case of payment on receipt of the invoice, the payment is due within 21 days.

CANCELLATION POLICY

For every booking, the following applies:

- For a full refund, cancellation must be made at least 4 weeks before the date of your event,
- If your cancellation occurs less than 30 days before the date of your event, the deposit will be kept as cancellation fee or it may be kept for 3 months for a new reservation.
- For cancellation less than 8 days before the date of your event, the deposit will be kept as cancellation fee.

NUMBER OF GUESTS

The final number of guest has to be given at least 72 hours before the event.

You will be charged based on this final number.

No refund will be granted if a guest cancellation occurs less than 72 hours before the event.



- ADDRESS -

Restaurant Lasserre

17 Avenue Franklin Roosevelt

75008 Paris

- CONTACT -

Phone : [+33 \(0\)1 43 59 02 13](tel:+33(0)143590213)

Fax : [+33 \(0\)1 45 63 72 23](tel:+33(0)145637223)

E-Mail : restaurant@restaurant-lasserre.com

- OPENING HOURS -

For dinner: Tuesday to Saturday from 7PM

For lunch: Thursday & Friday from 12PM

