

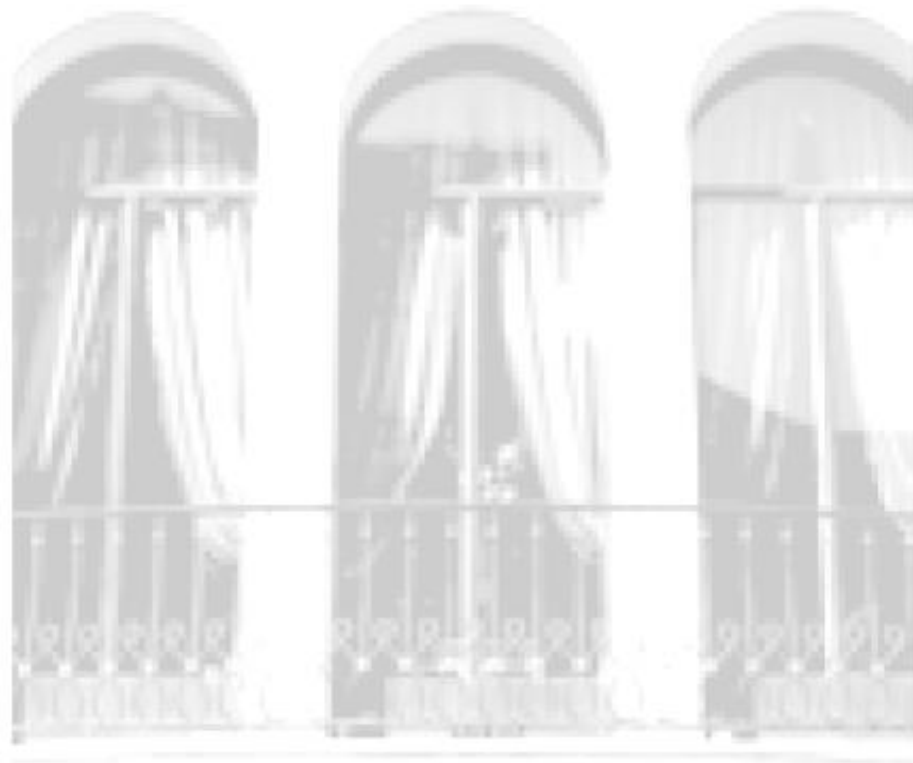


## **PRIVATE ROOMS OFFERS**

# - SUMMARY -

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- ✧ LASSERRE
- ✧ THE CHEF
- ✧ SET MENUS
- ✧ COCKTAILS
- ✧ RENTAL FEES
- ✧ ROOM CAPACITY
- ✧ TERMS AND CONDITIONS
- ✧ CONTACTS



LASSERRE

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# - LASSERRE -

For almost 80 years, Restaurant Lasserre has been welcoming 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 chef.

More than a restaurant, Lasserre is an experience, where excellent service rivals taste and aesthetics of presentation.

Come to languish in the delight of being pampered. Magic awaits you!

*Feel free to organize your tailor-made events at Lasserre : wedding, anniversaries, family reunions, corporate events, shootings, fashion shows, art openings...*



# - THE CHEF -

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## NICOLAS LE TIRRAND

A bright, young chef, very accustomed to acclaimed restaurants in Paris (Pavillon Ledoyen\*\*\*, Plaza Athénée\*\*\*, Four Seasons George V\*\*, 39V\*), Nicolas Le Tirrand reveals at Lasserre his own style: rigorous, straightforward, contemporary,

Loyal to René Lasserre's philosophy, he endorses French high gastronomy freeing himself from any sort of classicism.

Lighter bases, updated sauces, extended set of textures, profusion of intricate techniques, new structuring, Le Tirrand signs for you some gourmand, tasteful, colourful, sharp creations that are eventually very easy to understand when tasting them.



# - SET MENUS -

PRICE TTC/PERS.	BUSINESS MENU 120€ with wine pairings	DISCOVERY MENU 160€ with wine pairings	CREATION MENU 190€ without beverage 320€ with wine pairings
Starter	Appetizer * Small ravioli with chestnuts, delicate cream sauce flavoured with mushrooms or Salmon on potatoes Darphin	2 appetizers * Slow cooked egg flavoured with celeriac reduction, iodic croutons or Small ravioli with lobster in lobster sauce with star anise	<i>Taylor-made</i>  Appetizer Starter Fish Meat 2 Desserts Mignardises
Main dish	Roasted wild meagre, spelt risotto with seasonal mushrooms or Baby lamb saddle, carrot and leave with cumin, Celeriac purée in hay crust	Scallop, sea potatoes, watercress and truffle or Royal-style beef with souffléed potatoes	
Dessert	Intense vanilla finger or Lemon finger	Chocolate coconeut duet, candied lemon and lemon jelly or Seasonal fruits Pavlova	
Beverages	1 glass of Champaign (14 cl) or 1 non-alcoholic beverage of your choice, ½ bottle of wine, ½ bottle of water Coffee & mignardises	1 glass of Champaign (14 cl) or 1 non-alcoholic beverage of your choice, ½ bottle of wine, ½ bottle of water Coffee & mignardises	1 aperitif of your choice 6 glasses of French and International wines (14 cl) ½ bottle of water Coffee & mignardises

Rental fee of 150€/hours will be charged for group of 10 persons and under (started hours will be considered as charged).  
We will kindly ask to choose the same menu for the whole table.  
Net prices include print menus, a set floral decor, cloakroom and parking valet.  
A 50% deposit is kindly requested to secure any booking.



# - COCKTAILS -

Price per person / 2 pers. minimum - 50 pers. maximum

## CHAMPAIGN OPTIONS (2-glass package)

- |  |         |
|--|---------|
| - Champagne Serge Lefèvre Brut Tradition | 20.00 € |
| - Champagne Louis Roederer Brut Premier  | 40.00 € |

## BAR OPTIONS (package)

- |  |         |
|--|---------|
| - Choices of soft drinks                   | 8.00€   |
| - Choices of alcoholic drinks « open-bar » | 70.00 € |

## CANAPES

Savoury, hot, cold, sweet appetizers and bites (of your choice)

- |             |         |
|-------------|---------|
| - 3 pieces  | 15.00 € |
| - 6 pieces  | 30.00 € |
| - 10 pieces | 50.00 € |

*Exceptional products such as caviar, truffles (depending the season) can be added upon request.*





## - BREAKFAST

Price per person / 2 pers. minimum - 50 pers. maximum

Package 1	
Water, hot drinks, juices	15.00 €
Package 2	
Mini-viennoiseries or mini-pastries	15.00 €
Package 3	
Buffet of cocktail pieces	50.00 €
Wine Package	
Selection of two wines	30.00 €

## - RENTAL FEE -

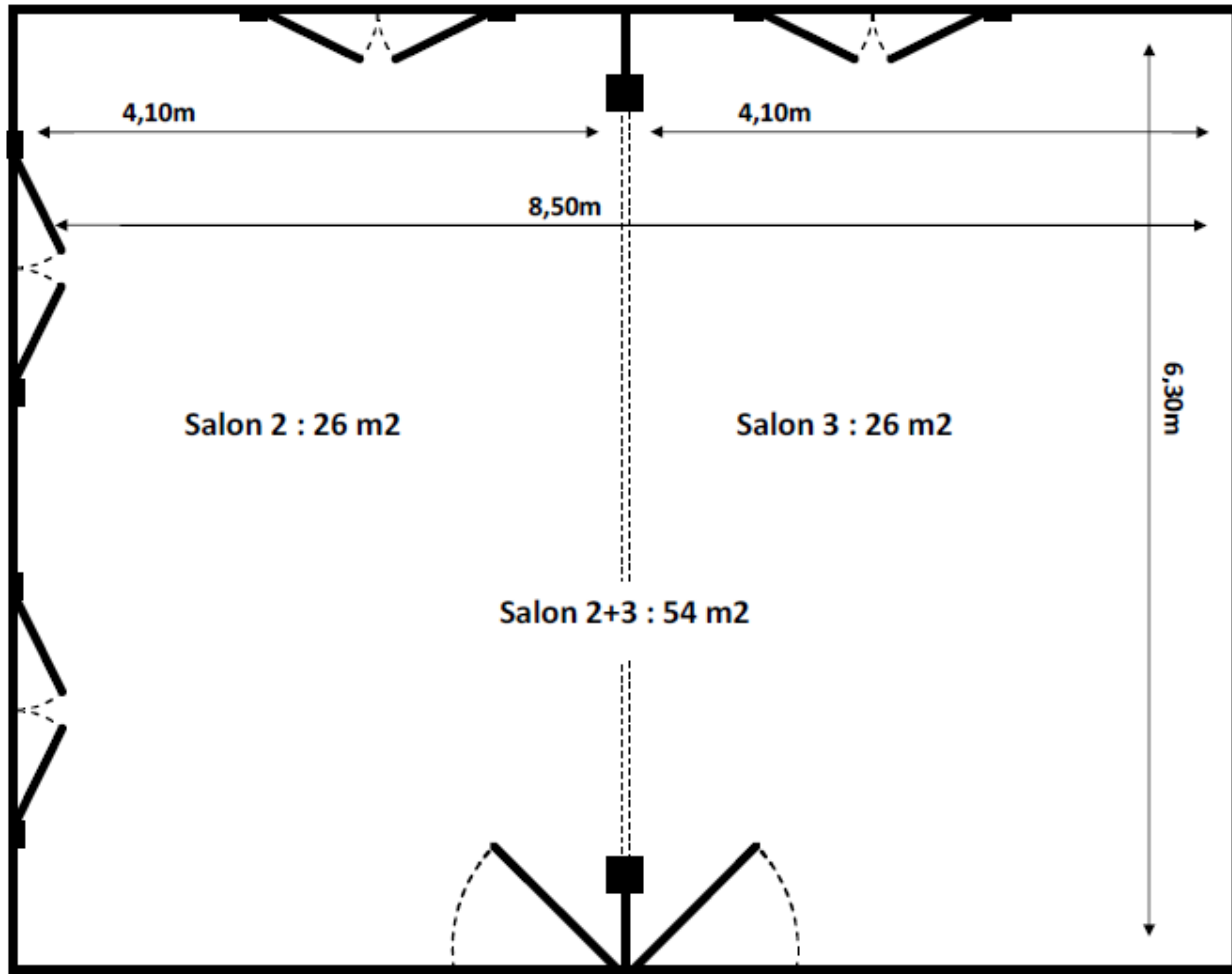
### **BREAKFAST**

From 2 to 19 persons 150 €/hour  
From 20 to 50 persons 250 €/hours

### **LUNCH AND DINNER**

From 2 to 10 persons 150 €/heure  
Free of charge starting 11 persons

# - ROOM CAPACITY -



	Salon 2	Salon 3	Salon 2&3
Seated dinner	20	20	50
Theatre-style	25	25	50
Cocktail-style	25	25	50



# - TERMS AND CONDITIONS -

## **RESERVATION POLICY**

The menu has to be common to all guests; ordering on the spot will not be possible.

The selected menu must be communicated to the restaurant at least 7 days prior to the event.

A deposit of 50% of the quotation will be required to confirm the booking; please note this booking will only be secured once the deposit is paid. Possibility of settling the amount by credit card or by transfer.

## **BALANCE PAYMENT**

On the spot or, for companies only, upon receipt of the invoice; in case of the latter option, 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 29 days before the date of your event, the deposit will be kept as cancellation fee still it can be used for a new reservation within 3 months.
- For any cancellation less than 8 days before the date of your event, the deposit will be kept as a cancellation fee.

## **NUMBER OF GUESTS**

The final number of guests has to be given at least 72 working hours before the event; please note you will be charged based on this final number.

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

In case of a full privatization of the restaurant, a minimal fee will be charged

*VAT is charged as followed : 10% son food and soft drinks, 20% on rental fee, alcohol and any other and/or additional service..*



**- ADDRESS -**

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**- CONTACT -**

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