

# Francette

Dockside barge | Eiffel Tower

**FUGA**



# Francette

Welcome chez Francette, a floating restaurant at the foot of the **Eiffel Tower**. This dockside barge invites you to experience a unique moment in an exclusive setting, where **elegance** and intimacy meet. Whether you take in the breathtaking view from our penthouse, explore our exquisitely decorated lounge or discover our secret **wine cellar** under the Seine, each of these moments promises to be unforgettable. Ideal for business dinners, weddings, corporate parties or any other special event, Francette offers your guests a magical experience.

## Address

1 Port de Suffren, 75007 Paris

## Transport access

Metro **léna** ligne 9

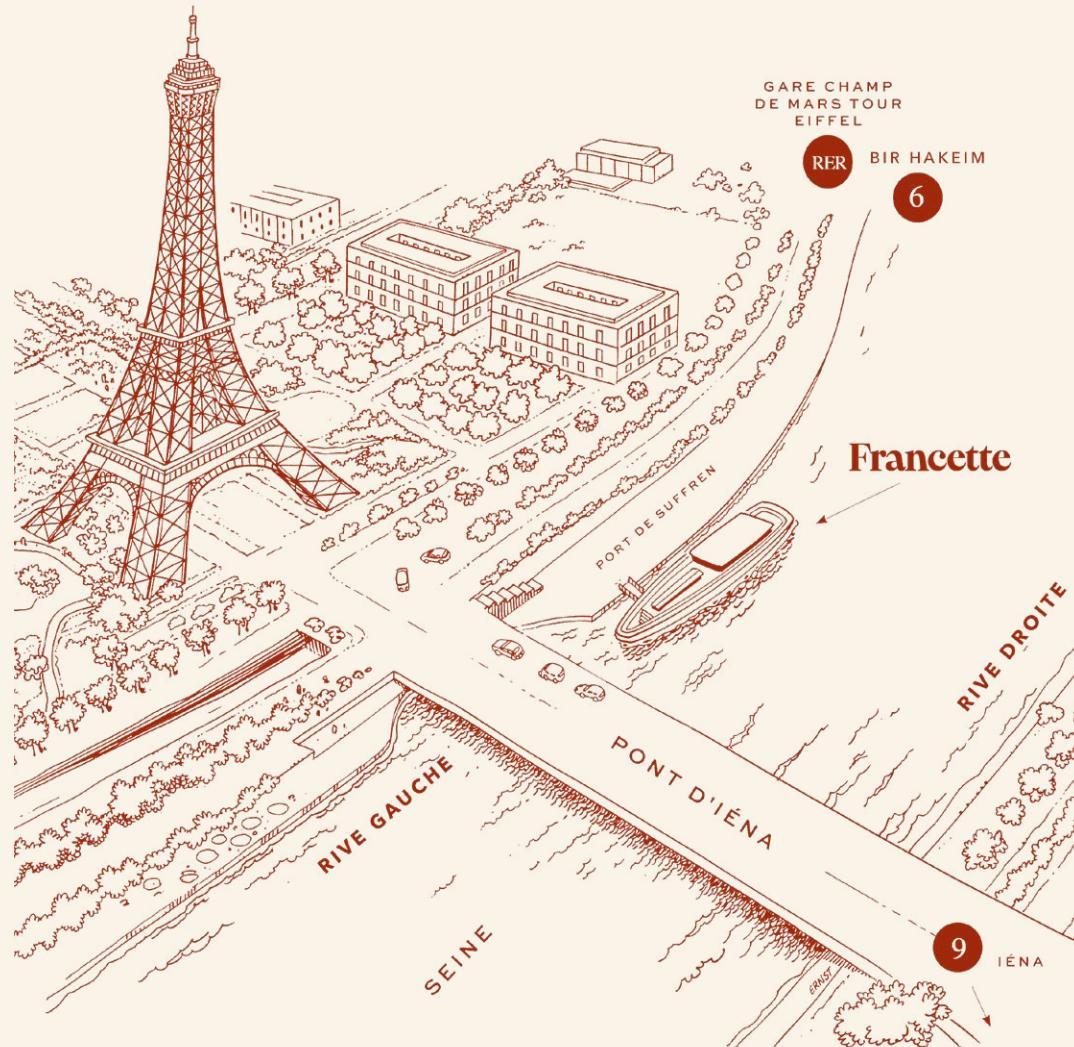
Metro **Bir-Hakeim** ligne 6

Train station **Champs de Mars**

**Tour Eiffel** RER C

## Parking

Several nearby parkings facilitate access and make your visit accessible.



# Groups & privatization

Privatize our barge and organize your **tailor-made** event! Whether you're planning a seminar, training course, press lunch, wedding, corporate event or dance party, our **turnkey** place will adapt perfectly to your needs. Equipped with two bars, a checkroom and sound equipment, we guarantee you a timeless experience.

Indoor surface  
200M<sup>2</sup>

Seated format  
From 10 up to 140 guests

Outdoor surface  
230M<sup>2</sup>

Cocktail format  
Up to 250 guests

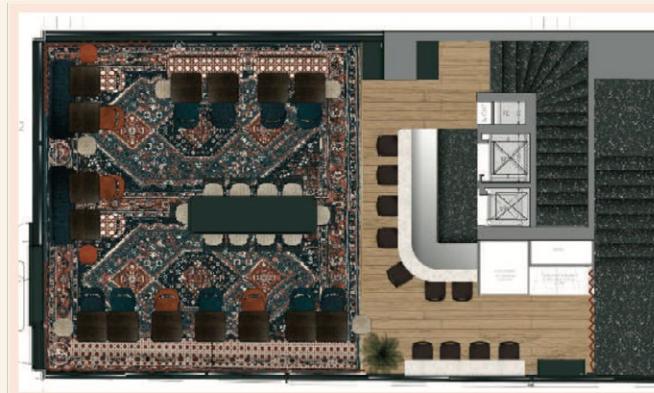


# Barge plan

Le Penthouse



La Terrasse arrière



Le restaurant

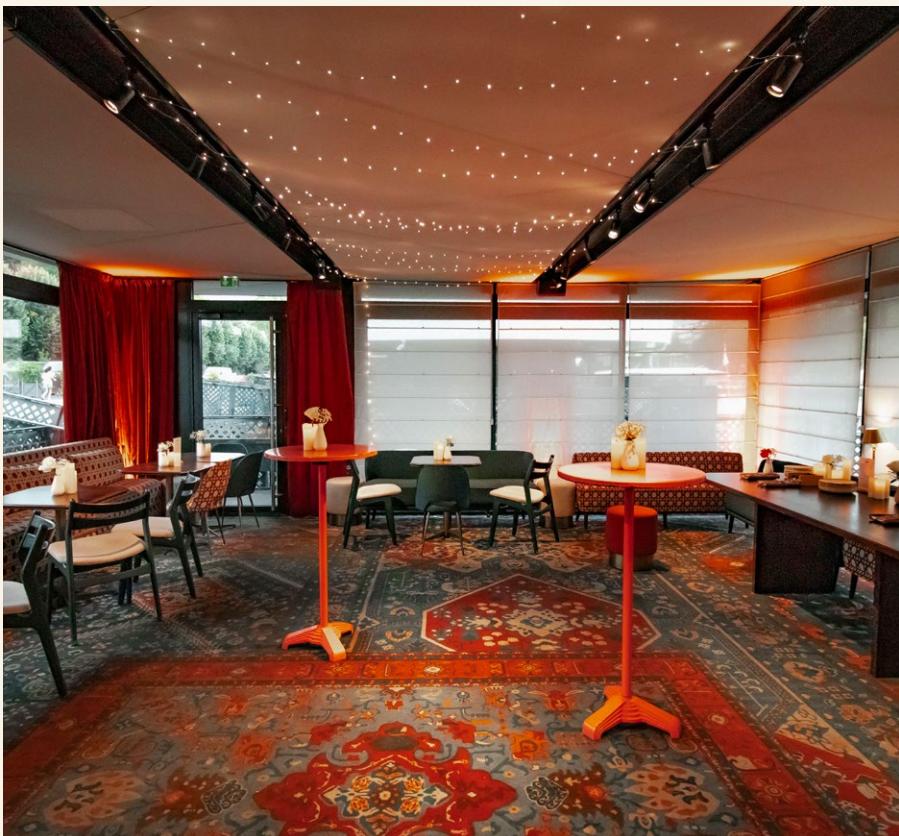
# Our private areas

Privatisation totale



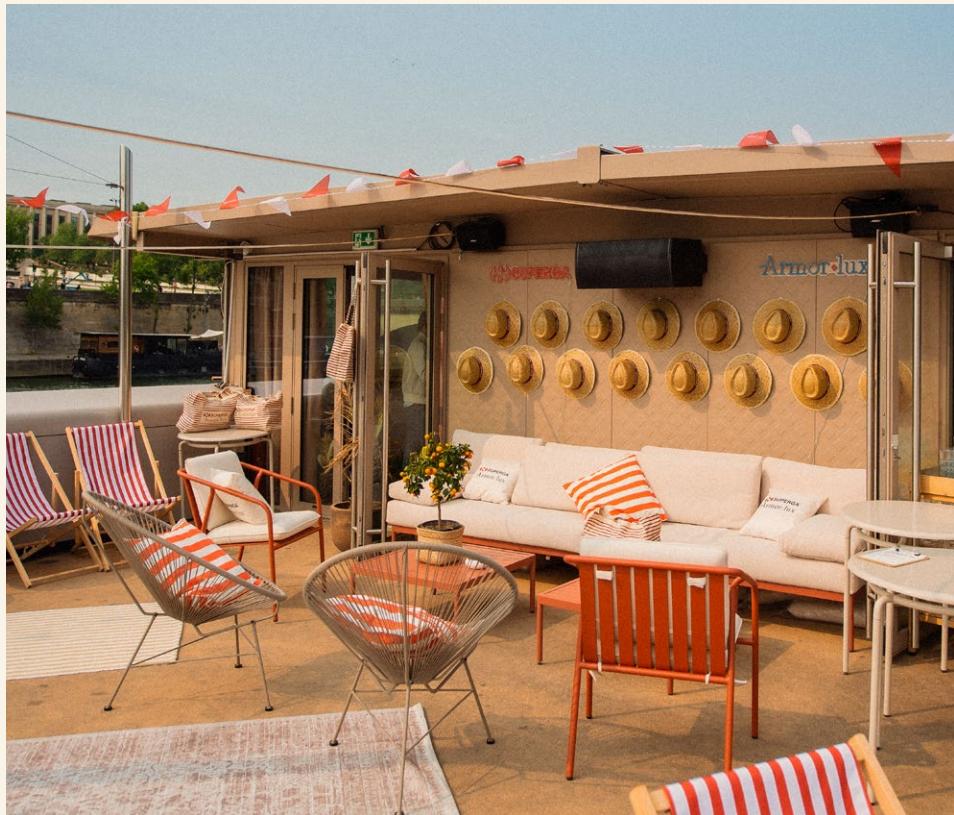
Entire barge

Niveau 0



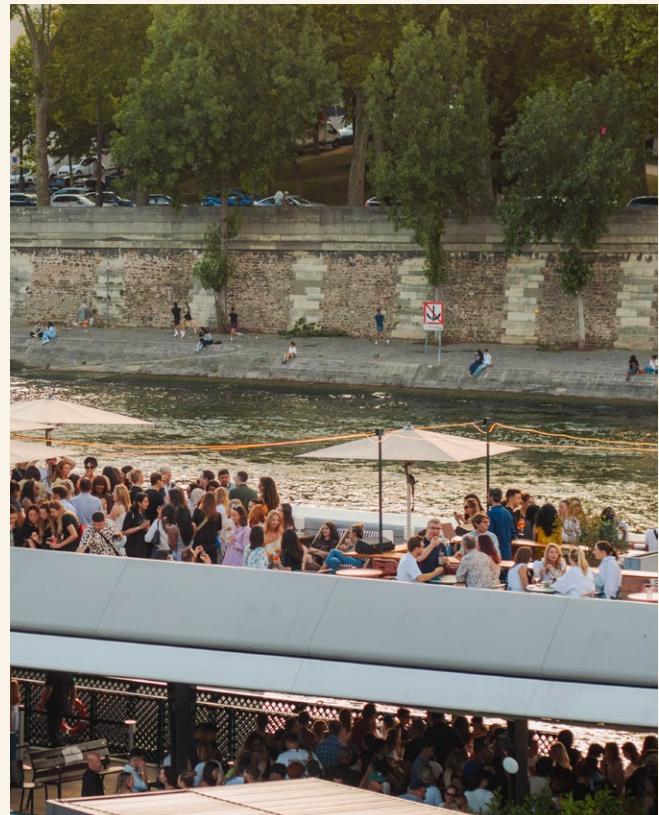
Main floor lounge

Level 1



**Rear terrace**

Level 1



**Trapeze**

# Entire barge

**Surface** 430m<sup>2</sup>

**Capacity** 140 guests seated | 250 guests standing

**Format** Seated meals, cocktails, seminars, weddings, dance party...

 **banquet menu** | starter · main course · desert

 **cocktail menu**



Main floor lounge



Rooftop cocktail format



# Main floor lounge

**Surface** 74m<sup>2</sup>

**Capacity** 60 guest

**Format** Seated meals, cocktails, seminars, weddings, dance party...

 **banquet menu** | starter · main course · desert

 **cocktail menu**

Seminars format



Seated dinner



Conference format



# Rear terrace

**Surface** 70m<sup>2</sup>

**Capacity** 60 guests

**Format** Chef's table, private celebrations, dance party, product launches, PR events, photo shoots, filming

-  banquet menu | starter · main course · dessert
-  cocktail menu

Cocktail format with retractable cover



View of the Eiffel Tower



View of the Seine



Banquet with a view of the Seine



# Trapeze area

This space, complete with high tables, is available on a semi-privatized basis. You can choose to privatize all or just part of it: the right-hand side has a view of the Eiffel Tower, while the left-hand side overlooks the Seine.

**Surface** 75m<sup>2</sup>

**Capacity** 70 guests

**Standing format** appetizer menu



Right side, Eiffel Tower view

Left side, Seine view



Outdoor lounge



# Our different format

Level 0



**Breakfast**

Level 0



**Seminars**

Level 0



**Seated dinner**

Level 1



**Cocktail**

# Our different format

Level 1



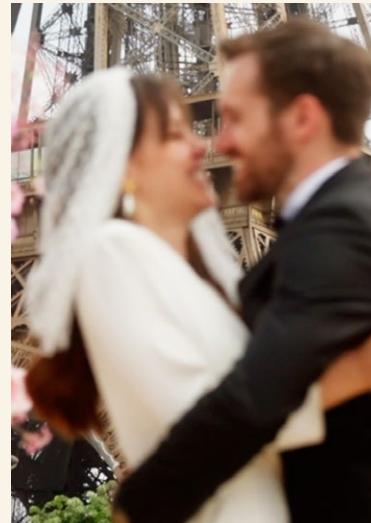
PR Event

Level 1



Shooting & filming

Level 1



Wedding

Level 1



Corporate evening

# Our catering offer

Our chef revisits the classics of **French cuisine**. Her recipes evolve with the seasons and are regularly updated. For groups, she creates customized menus that will seduce your guests.

## **Breakfast**

From €25 EXCL. TAX/ guest

## **Seated dinner**

From €65 EXCL. TAX/ guest

## **Seated lunch**

FROM €50 EXCL. TAX/ GUEST

## **Cocktail format**

From €65 EXCL. TAX/ guest





# Cocktail menu

as an example

## Savoury pieces

Tarama cone, trout roe, sumac  
Shrimp roll  
Octopus skewer, satay sauce  
Sea bream tartare with exotic fruits  
Lentils and haddock  
Glazed chicken skewer  
Mini cheddar burger  
Prunes with sliced smoked duck breast  
Mini truffle coquillettes risotto  
Crispy broccolini, gribiche sauce  
Whipped cheese cream with its condiment

## Sweet pieces

Mini citrus panna cotta  
Passion fruit rum baba  
Mini apple, cinnamon and vanilla crumble  
Chocolate praline mousse spoon

# Lunch and dinner

as an example

## Starters

choice from

Seasoned lentils, soft-boiled egg and pickled carrots  
French onion soup gratinéed with Comté cheese,  
crispy-melting brioche soldiers

## Main courses

choice from

Chicken supreme, potatoes confit in brown butter and roasted carrots, thyme-infused jus  
Confit cod, potatoes confit in brown butter and roasted carrots, saffron beurre blanc  
Truffle coquillettes risotto

## Cheese or Dessert

choice from

Ossau-Iraty cheese, young leaf salad with walnuts, wildflower honey  
Chocolate mousse, caramelized hazelnuts and praline





# Culinary entertainment

Schedule culinary show **to dynamise** your events. These highlights will captivate your guests and create unforgettable tasting moments.

## Oyster bar

Oysters from Carantec,  
live dressing

## Cheese bar

Discover French cheeses  
& seasonal condiments

## Plancha show

Marinated shrimps  
Snacked scallops  
Red label poultry  
fillet minute snack

## Ham cutting

Minute ham cuts from Corsica

## Pastry show

Tailor-made pastry assembly  
3 flavors to choose from

## Gravelax salmon

Salmon gravlax cutting  
and dressing

# Your favorite entertainment



# Technical equipment

We provide all the technical equipment required for each privatization, including sound and audiovisual equipment. Our team is on hand to ensure a perfect set-up and smooth operations.

- 2 wireless microphones (EM 300-500 G4)**
- 1 DJ controller (Pioneer DJ XDJ RX2)**
- 2 double JACK male cables**
- 4 XLR male/female cables**
- 4 C13 male power cables**
- 1 lightning to female Jack adapter**
- 1 USB Type-C to female Jack adapter**
- 1 EB 735 F mobile video projector**
- 1 mobile projection screen on tripod**
- 1 dual HDMI cable**
- 1 HDMI female to USB Type-C adapter**





# A dedicated team

Our team of project managers will work with you from A to Z to develop your event, taking into account all the specific features of your requirements.

## Contact

From 20 people

[evenementiel@fugafamily.com](mailto:evenementiel@fugafamily.com)

## Follow us

[fugafamily.com](http://fugafamily.com)

[@francette\\_restaurant](https://www.instagram.com/afrancette_restaurant)

[@fuga\\_family](https://www.instagram.com/fuga_family)

# They trust us

Capgemini

BIODERMA  
LABORATOIRE DERMATOLOGIQUE

Google

CHANEL

CocaCola

Red Bull

salesforce

LACOSTE

Dior

KPMG

payplug

ON LOCATION  
EXPERIENCES

sanofi

MAISON FONDÉE EN 1785  
LOUIS ROEDERER  
CHAMPAGNE

LVMH

# Customer feedback

## A successful collaboration!

*I've had nothing but compliments on the venue and the quality of the cocktail party. It was a beautiful evening, with guests who had a great time. I'm delighted with our collaboration!*

**CMI** FRANCE

## Thanks for your professionalism

*Our teams were delighted with the day and found the lunch excellent. I'd like to thank the kitchen team for their excellent cocktail bites. Thank you for your professionalism!*



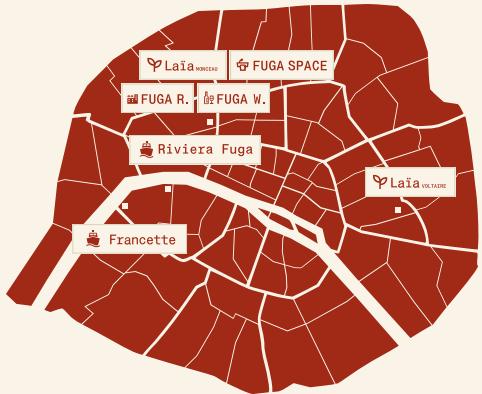
## Exceptional welcome

*I would like to thank you for your warm welcome and the quality of your service. We were really delighted and received an exceptional welcome from your team.*

**VIVA** TECHNOLOGY

# Our other addresses *Fuga*

Fuga, Latin for "escape", is the watchword of our brand in the hospitality world. Each of our addresses is designed to be a real bubble of oxygen, a culinary trip through extraordinary places ideally located **in the heart of Paris**.



10 Port des Invalides | Paris 7



## Riviera Fuga 250 PAX

[@riviera\\_fuga](https://www.instagram.com/riviera_fuga)

Discover Riviera Fuga, a unique venue on the banks of the Seine with a breathtaking view of the Pont Alexandre III and the Grand Palais. Treat your guests to an elegant Parisian experience in a setting inspired by the French Riviera.

226 Boulevard Voltaire | Paris 11

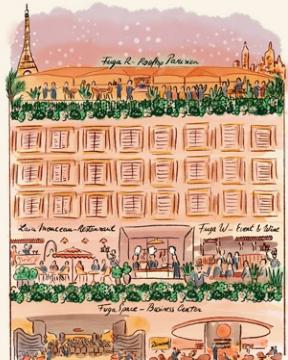


## Laïa 100 PAX

[@alaia\\_restaurant](https://www.instagram.com/alaia_restaurant)

Located in the heart of an old distillery, this Mediterranean restaurant, run by chef Tania Cadeddu, offers sun-drenched cuisine in elegant surroundings. Enjoy a warm atmosphere with its bright veranda, terracotta floor and wood-fired kitchen. At Laïa, you can guarantee your guests an unforgettable culinary experience in a friendly refined environment.

32 Rue de Monceau | Paris 8



## Fuga Monceau

[@fuga\\_space](https://www.instagram.com/fuga_space) [@fuga\\_w\\_paris](https://www.instagram.com/fuga_w_paris)  
[@fuga\\_rooftop](https://www.instagram.com/fuga_rooftop) [@alaia\\_restaurant](https://www.instagram.com/alaia_restaurant)

In spring 2025, FUGA unveils a new offering in its catalog, bringing together five unique venues open to the public and to events, including a brand-new rooftop FUGA R., FUGA W. a space dedicated to wine, a retro-futuristic auditorium FUGA SPACE and a second Laïa address.

# FUGA

@fuga\_family | [fugafamily.com](http://fugafamily.com)