

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

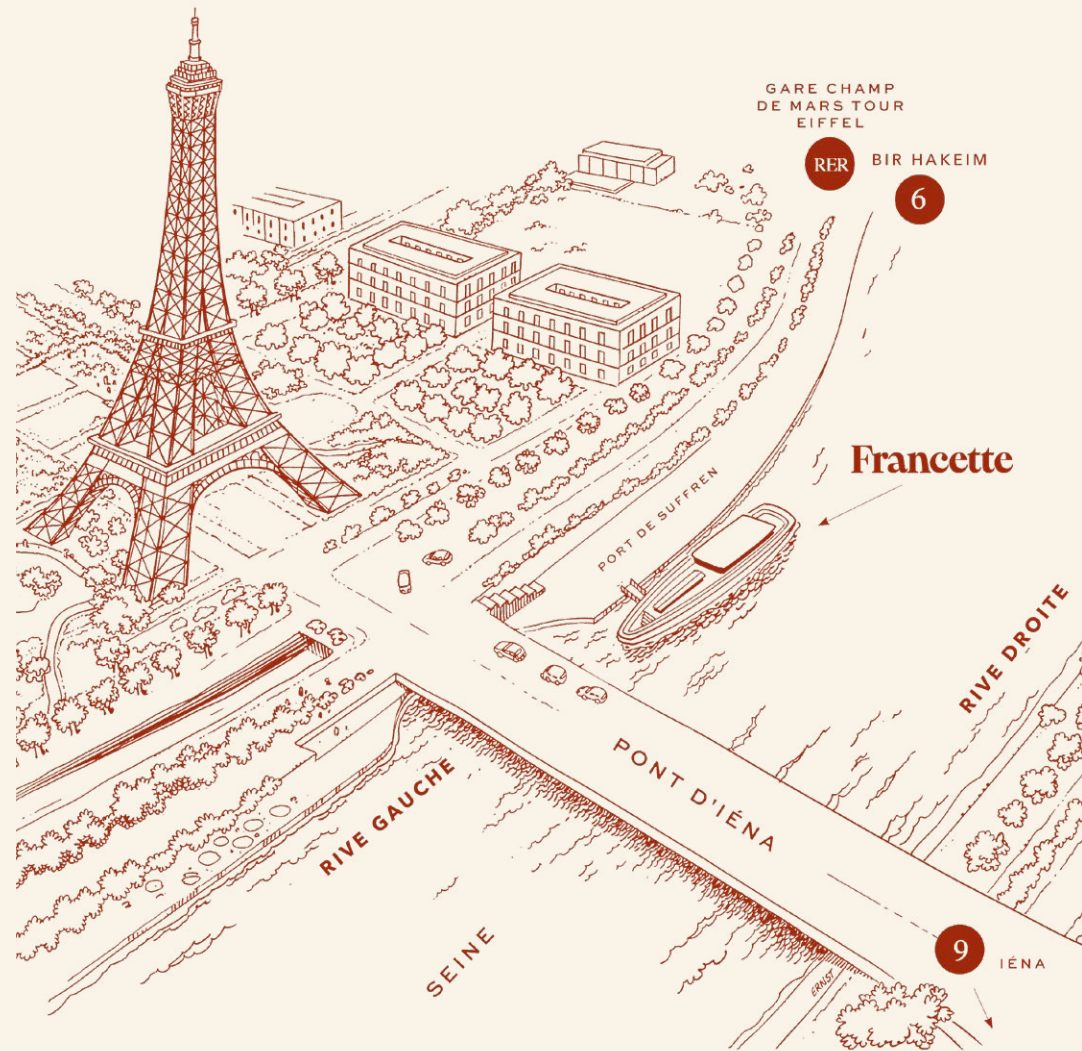
Metro **Bir-Hakeim** ligne 6

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
200M²



Seated format
From 10 up to 140 guests



Outdoor surface
230M²



Cocktail format
Up to 250 guests

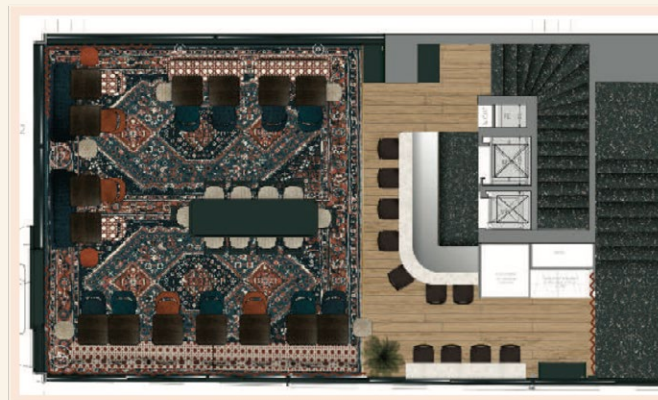


Barge plan

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 430m²

Capacity 140 guests seated | 250 guests standing

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

 banquet menu | starter • main course • desert

 cocktail menu

Penthouse interior



Main floor lounge



Rooftop cocktail format





Main floor lounge

Surface 74m²

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 70m²

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 75m²

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



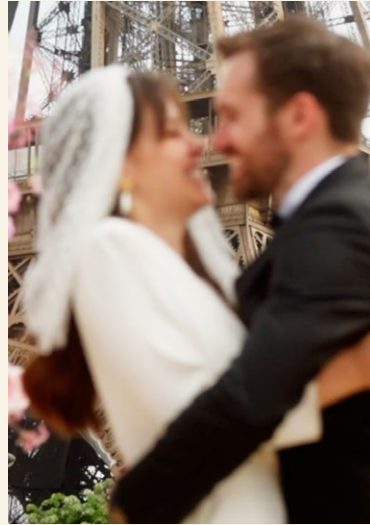
PR Event

Level 1



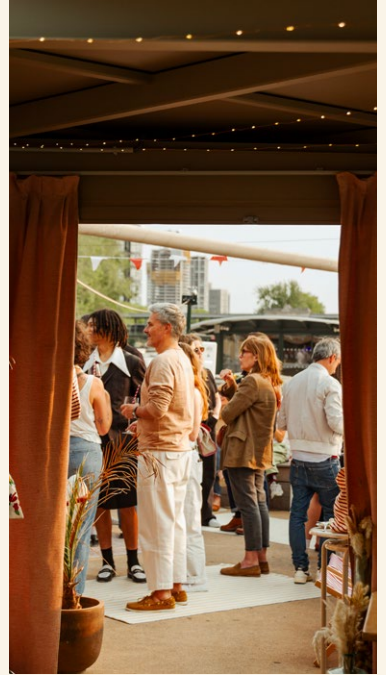
Shooting & filming

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 gratinée 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 gravelax 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

Follow us

fugafamily.com

[@francette_restaurant](https://twitter.com/francette_restaurant)

[@fuga_family](https://twitter.com/fuga_family)

They trust us

Capgemini 

BIODERMA
LABORATOIRE DERMATOLOGIQUE

Google


CHANEL

Coca-Cola


Red Bull


salesforce


LACOSTE

Dior


KPMG

 **payplug**

ON LOCATION
EXPERIENCES

sanofi


MAISON FONDÉE EN 1776
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!

MiP
MADE IN IP
since 1995

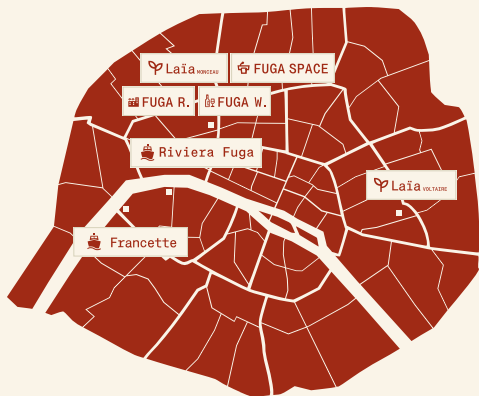
Exceptional *welcome*

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

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

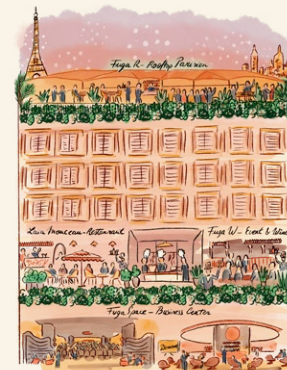


Laïa 100 PAX

@laia_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 @fuga_w_paris
@fuga_rooftop @laia_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