

# DROUANT

---

## MENUS SUGGESTIONS & PRIVATE DINING ROOMS 2026

---

16-18 Place Gaillon | 75002 Paris  
+33 1 42 65 15 16 | [restaurant@drouant.com](mailto:restaurant@drouant.com) | [www.drouant.com](http://www.drouant.com)



**BREAKFAST, LUNCH & DINNER | 7/7D**

---

**BIBLIOTHÈQUE | 26 to 56 guests**  
**SALON PROUST | 17 to 26 guests**  
**SALON GONCOURT | 12 to 16 guests**  
**SALON RENAUDOT | 6 to 12 guests**





# OUR MENUS

## BREAKFAST

---

45 € (VAT incl) per person

## CONDRIEU MENU

---

In 3 or 4 courses | 77 € (VAT incl) per person

## HERMITAGE MENU

---

In 3 or 4 courses | 98 € (VAT incl) per person

## VEGAN MENU

---

In 3 courses | 98 € (VAT incl) per person

## CÔTE-RÔTIE MENU

---

In 5 courses | 135 € (VAT incl) per person

# BREAKFAST

45 € (VAT INCL) PER PERSON  
AVAILABLE FROM 8.00 AM TO 10.30 AM

HOT DRINKS



FRESH JUICES



BREAD

butter, jams



VIENNOISERIES



FRUIT SALAD



GRANOLA PARFAIT

# CONDRIEU MENU

---

77 € (VAT INCL) PER PERSON  
SERVED IN 3 OR 4 COURSES

---

CANDY TOMATOES  
multicolored cherry tomatoes, Virgin Mary jelly, basil oil

*or*

LEEK VINAIGRETTE  
herb oil, nori seaweed



COD  
broccoli, cime di rapa, sauce vierge

*or*

ROASTED « LANDES » CHICKEN  
poultry jus



SELECTION OF CHEESES + 25 €  
Maison Quatrehomme



LEMON TART  
italian meringue

*or*

PARISIAN FLAN  
caramel sauce

# HERMITAGE MENU

---

98 € (VAT INCL) PER PERSON  
SERVED IN 3 OR 4 COURSES

---

GREEN BEAN SALAD  
apricot chutney, shallot sauce vierge, apricot and pistachio brunoise

*or*

PALAIS ROYAL LANGOUSTINE TARTARE  
citrus zest, langoustine consommé, oxalis

*or*

FOIE GRAS  
toasted bread, chutney



CHANTERELLE PASTA  
fresh pasta, chanterelles, confit egg yolk

*or*

JOHN DORY  
multicolored tomato tartlet, aioli sabayon

*or*

ROASTED BEEF FILLET  
meat jus, potato mousseline



SELECTION OF CHEESES + 25 €  
Maison Quatrehomme



STRAWBERRY FRAISIER  
mouseline cream

*or*

NAPOLITAIN  
vanilla crèmeux, cocoa sponge biscuit, chocolate ganache

## VEGAN MENU

---

98 € (VAT INCL) PER PERSON  
SERVED IN 3 COURSES

---

LEEK VINAIGRETTE  
herb oil, nori seaweed



ARTICHOKES BARIGOULE  
buckwheat, celery extract



FRUIT PLATE  
seasonal fruits

## CÔTE-RÔTIE MENU

---

135 € (VAT INCL) PER PERSON  
SERVED IN 5 COURSES

---

PALAIS ROYAL LANGOUSTINE TARTARE  
citrus zest, langoustine consommé, oxalis



JOHN DORY  
multicolored tomato tartlet, aioli sabayon



ROSSINI BEEF FILLET  
mashed potatoes



SELECTION OF CHEESES  
Maison Quatrehomme



MILLE-FEUILLE  
raspberries, basil sorbet

# OUR FOOD & WINE PAIRINGS

---

FOR YOUR LUNCHES & DINNERS

## CELLAR DISCOVERY

For lunch only

---

40 € (VAT incl) per person

*1 glass of Crémant or Champagne + 10 €  
2 glasses of wine of the day  
water and a hot beverage*

unlimited | 65 € (VAT incl)

unlimited with Champagne | 75 € (VAT incl)

## CELLAR EXPLORATION

For lunch or dinner

---

65 € (VAT incl) per person

*1 glass of Champagne  
2 glasses of wine  
water and a hot beverage*

unlimited | 85 € (VAT incl)

## CELLAR QUINTESSENCE

For lunch or dinner

---

90 € (VAT incl) per person

*1 glass of premium Champagne  
2 glasses of premium wine  
water and a hot beverage*

unlimited | 130 € (VAT incl)

## CELLAR CÔTE-RÔTIE

For lunch or dinner

---

75 € (VAT incl) per person

*1 glass of Champagne  
5 glasses of wine  
water and a hot beverage*

unlimited | 130 € (VAT incl)



# NOS OPTIONS

---

## COCKTAIL OFFERS

**3 pieces** : 15 € per person  
*Gougère, pâté en croûte, salmon*

**3 prestige pieces** : 25 € per person  
**5 pieces** (by choice) : 45 € per person  
*Truffle gougère, smoked salmon, crispy langoustine, beef tartar, caviar, oyster*

**Caviar « à la royale »**  
45 € per person

---

## Madeleine de Proust

*The House's signature pastries to take away as a gift for your guests*  
35 €

**Shared cake**  
*in replacement of the desserts in the menu*  
15 € per person

---

**Decorations** | on quote  
**Projector** (ClickShare) | 200 €  
**2 microphones** | 100 €

# PRIVATE DINING ROOMS

---



## **SALON COLETTE**

1 to 3 guests

150 € (VAT incl)



## **SALON RENAUDOT**

6 to 12 guests

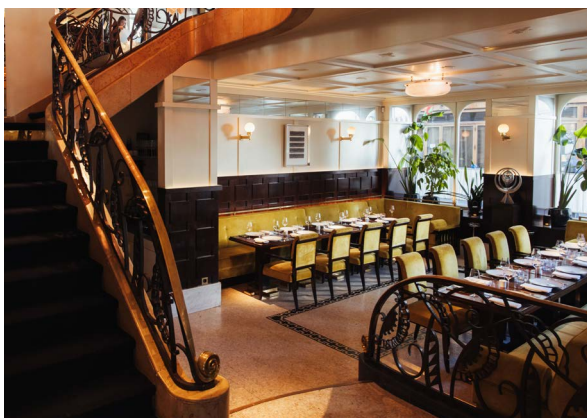
300 € (VAT incl)



## **ESPACE GONCOURT**

12 to 16 guests

500 € (VAT incl)



## **LE JARDIN D'HIVER**

16 to 26 guests

300 € (VAT incl)



## **ESPACE BIBLIOTHÈQUE**

26 to 56 guests

500 € (VAT incl)



## **SALON PROUST**

17 to 26 guests

500 € (VAT incl)

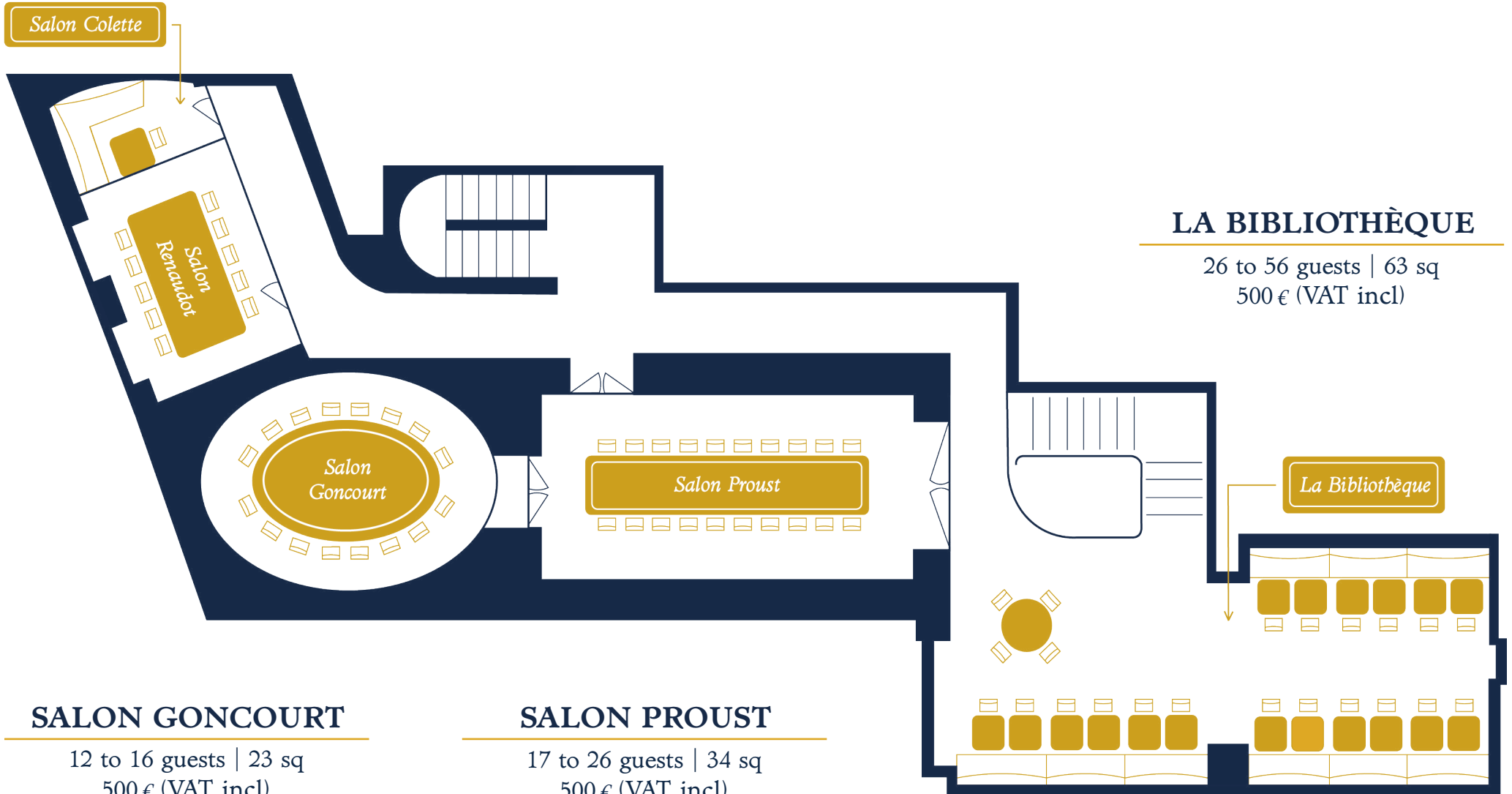
# PRIVATE SPACES

## SALON COLETTE

1 to 3 guests | 5 sq  
150 € (VAT incl)

## SALON RENAUDOT

6 to 12 guests | 15 sq  
300 € (VAT incl)



## LA BIBLIOTHÈQUE

26 to 56 guests | 63 sq  
500 € (VAT incl)

## SALON GONCOURT

12 to 16 guests | 23 sq  
500 € (VAT incl)

## SALON PROUST

17 to 26 guests | 34 sq  
500 € (VAT incl)

# EXCLUSIVE PRIVATE EVENT SPACES



*Le Petit Cocteau*

## LE BOUDOIR

up to 24 guests | 40 sq

## LE JARDIN D'HIVER

16 to 26 guests | 35 sq

*Le Grand Cocteau*

## LE PETIT COCTEAU

12 to 15 guests | 23 sq

## LE GRAND COCTEAU

up to 78 guests | 138 sq

*Le Boudoir*

*Le Jardin d'hiver*



# YOUR CONTACTS

---

PAULINE YAMADA & ANNA SANTORO  
*Sales Manager*

---

MAUREEN PROVO  
*Sales Assistant*

+33 (0)1 42 65 31 21  
commercial@drouant.com

---

GWENOLA SCOUR-MERMET  
*Sales Director*

+33 (0)7 63 57 73 05  
gwenola.scour-mermet@gardinier.com

16-18, Place GAILLON Paris 2<sup>ème</sup> ARR.  
drouant.com