

YOUR EVENT AT THE GRAND CAFE CAPUCINES

RESTAURANT – BAR – TERRACE
Your events at the Grand Café Capucines



THE RESTAURANT

The Grand Café Capucines opened for the inauguration of the Opéra Garnier in 1875, and quickly became one of the places to be on the Grands Boulevards.

Like the Grands Boulevards, the Grand Café Capucines never sleeps. The Grand Café is a place where fantasy mingles with pleasure in a Belle Epoque setting. With prominent hotels, cinemas and the most prestigious theatres as neighbours, in a festive, fun and entertaining atmosphere the Grand Café proposes a menu that is in synch with its time, where seafood and the Parisian brasserie classics find themselves subtly in the limelight.



YOUR SPACES

ROOM	FLOOR	SURFACE	BANQUET	PRIVATIZATION	DAYLIGHT	AIR CONDITIONNING
1st FLOOR	1st	120 sq ²	115	YES	YES	YES
SALON CAPUCINES	1st	25 sq ²	20	SEMI-PRIVATIZATION	NO	YES





MENUS

MENU CAPUCINES

35,08 without tax – 39,00€ all taxes included

Starter-Main Course-Dessert
(only available for lunch)

{ Starters }

French oignon soup

or

Poached egg, leek fondue, gribiche sauce and parmesan

or

Crispy green beans with parmesan shavings, hazelnut vinaigrette

{ Main Courses }

Whiting filet with fresh spinach, white butter sauce

or

Duck leg confit, Sarladaise potatoes

or

Rump steak with shallots, seasonal vegetables

{ Desserts }

Hot chocolate profiteroles

or

Vanilla crème brûlée

or

Frozen nougat, raspberry coulis

{ Drinks }

Muscadet Sèvre et Maine "Les Barboires" Blanc
or Château Chanteloiseau rouge (1 bottle for 3 people)

Still or sparkling water (1 bottle for 3 people)

Coffee and delicacies

	TTC	HT
10,00%	34,00 €	30,91 €
20,00%	5,00 €	4,17 €
Total	39,00 €	35,08 €



MENUS

MENU OPERA

43,56 without tax – 49,00€ all taxes included

Aperitif-Starter-Main Course-Dessert

{ Aperitif }

White wine kir (12cl)

{ Starters }

Goat cheese pressé with roasted vegetables

or

Saint Ferdinand pâté en croûte

or

Dauphiné ravioli au gratin, Parmesan cream

{ Main Courses }

Sea bream fillet with seasonal vegetables

or

Roasted chicken supreme, morels sauce and homemade mashed potatoes

or

Rump steak, homemade mashed potatoes and peppered sauce

{ Desserts }

Apple pie with vanilla and Bourbon ice cream

or

Grand Café Opera

or

Vanilla Millefeuille

{ Drinks }

Muscadet Sèvre et Maine "Les Barboires" Blanc
or Château Chanteloiseau rouge (1 bottle for 3 people)

Still or sparkling water (1 bottle for 3 people)

Coffee and delicacies

	TTC	HT
10,00%	36,00 €	32,73 €
20,00%	13,00 €	10,83 €
Total	49,00 €	43,56 €



MENUS

MENU LUMIERES

52,88 without tax – 59,00€ all taxes included

Aperitif-Starter-Main Course-Dessert

{ Aperitif }

Glass of Champagne (12cl)

{ Starters }

Crab and avocado tartar with pink shrimp and grapefruit

or

Smoked Scottish salmon and toasts

or

Half cooked foie gras

{ Main Courses }

Angus beef and its juice, home made French fries

or

Sea Bass fillet, with seasonal vegetables

or

Roasted duck, with creamy polenta and parmesan

{ Desserts }

Fresh Exotics Fruits Minestrone, coconut biscuit and sorbet

or

Paris Brest

or

Chocolate praline pie

{ Drinks }

Muscadet Sèvre et Maine "Les Barboires" Blanc
or Château Chanteloiseau rouge (1 bottle for 3 people)

Still or sparkling water (1 bottle for 3 people)

Coffee and delicacies

	TTC	HT
10,00%	49,00 €	44,55 €
20,00%	10,00 €	8,33 €
Total	59,00 €	52,65 €



OTHER INFORMATIONS

SUPPLEMENTS

Coffee/Tea	2,50 €
Glass of Champagne (12cl)	9,70 €
Home made Aperitif	5,00 €
Still or Sparkling bottle water (100cl)	6,40 €
« Amuse-bouches » (3 pieces/person)	6,00 €
Cheese platter	8,50 €

OUR CONDITIONS

- Please make one selection for all guests: that is, one starter, one main course, one dessert.
- We can adapt our menus to suit special diets and allergies
- We inform you that our menus are made with fresh products so they could be changed at anytime.
- Prices with VAT, Service charge Included.

Booking above 40 people:

- Specific rates and conditions may apply, for more details please, contact the Sales Department.



YOUR CONTACT

Sales & Events

Magali Durand

+33 (0)1.53.45.94.62

s.commercial_bg@groupe-bertrand.com

INFORMATIONS

All-day 24h/24h

4, boulevard des Capucines - 75009 Paris

Metro: Opéra (line 3 – 9 – 8 and RER A)

