

# YOUR EVENT AT LE SUD

**RESTAURANT – BAR – PATIO**  
Your events at Le Sud

**LE SUD**  
*Bar - Brasserie*



## LE RESTAURANT

Just a few steps from the Porte Maillot and the Palais des Congrès, the sign gives you a taste of the colour inside. Le Sud deploys all the charms of the wonderful Provençal and Mediterranean cuisine, packed with fresh flavours and impeccably crafted: tomatoes stuffed with goat cheese and Garrigues herbs, traditional confit of French lamb. The change of scene is completed by the décor; a real Provençal street reconstructed in the heart of Paris! Depending on your mood, you can lunch or dine in a garden filled with olive trees, the flower market or the sunny dining room



### The receptive areas

SALON	FLOOR	CAPACITY	AREA
Jardin	RDC	50	60m <sup>2</sup>
Grange	RDC	20	20m <sup>2</sup>
Salle à manger	RDC	45	40m <sup>2</sup>
Marché aux fleurs	RDC	35	30m <sup>2</sup>
Petit salon	1 <sup>er</sup> étage	8	17.4m <sup>2</sup>
Restaurant		160 dinner/ 300 Cocktail	



### Plaisir Menu

**39,00€ All taxes included**

*(Unavailable during Congresses periods)*

#### Appetizers

1 glass of orange wine or 1 glass of citronade

#### Starters

Basilic gaspacho with olive oil bread

Or

Crispy chicken salad

Or

Escabeche sardines

#### Main courses

Hake steack, virgin sauce and vegetables

Or

Veal scallops, lemon sauce and puntalette risotto

Or

Veggie lasagnas

#### Desserts

Panna Cotta, exotic fruits coulis

Or

Tiramisu

Or

Chocolate mousse

#### Drinks

1/3 de Muscadet, Hauts de la Gaffelière or IGP Palm

Still or sparkling water (1 bottle for 3)

Coffee



### BRASSERIE MENU

*49.00 € All taxes included*

#### Appetizers

Glass of Prosecco or Virgin Spritz

#### Starters

Pickles focaccia and roasted vegetables

Or

Green lemon burrata

Or

Sea bream tartar tanguy and crispy

#### Main courses

Penne with truffle cream

Or

Chicken supreme, puntalette risotto

Or

Salmon fillet with vegetables

#### Desserts

Fruits salad and lemon sorbet

Or

Crème brûlée

Or

Rum baba

#### Drinks

1/3 de Muscadet, Hauts de la gaffelière ou IGP Palm

Still or sparkling water (1 bottle for 3)

Coffee



### LE SUD MENU

**59.00 € All taxes included**

#### Appetizers

Glass of champagne or Citronnade

#### Starters

Poached egg, green asparagus, gribiche sauce

Or

Salmon tartar, avocado and fresh goat's cheese

Or

Burrata and antipasti salad

#### Main courses

Sea bass fillet, vegetables and lemon sauce

Or

Steak, green pepper sauce, grenaille potatoes

Or

Breast of duck, balsamic sauce and gratin dauphinois

#### Desserts

Chocolate fudge and mascarpone ice cream

Or

Lemon meringue pie

Or

*Dessert Platter*

#### Drinks

1/3 de Muscadet, Hauts de la Gaffelière or IGP Palm

Still or sparkling water (1 bottle for 3)

Coffee



### DECOVERY COCKTAIL

65.00 € All taxes included

### Appetizers

Glass of Prosecco or Aperol spritz cocktail or Citronade

### Salty buffet (14/pers)

Fougasse assortment ( 3p)

Mozzarella tomato skewer

Crispy prawns

Marinated eggplant with Ricotta cheese

Parme ham(2p)

Sea bream tartar

Seared Tuna Steaks

Assorted vegetables, chives sauce.

Mozzarella croquette

Gremolata salad

### Dessert buffet (4 p/ pers)

Tiramisu

Pannacotta

Fresh fruits salad

Chocolate fudge, Mascarpone

### Drinks

1/3 de Muscadet, Hauts de la gaffelière ou IGP Méditerranée Palm

Still or sparkling water (1 bottle for 3)

Coffee



### Culinary activity

**Parme ham cutting** 640€ HT / 704€ TTC

**Braided cut Mozza, focaccia and sauce assortment** 545€ HT / 600€ TTC

**Truffle penne** 450€ HT / 495€ TTC

**Red fruits soup** 363€ HT / 400€ TTC

**Tiramisu** 272 € HT / 300€ TTC

**Cocktail Bar** 8,75€ HT / 10,5€ TTC





### YOUR CONTACT

Service Commercial & Évènementiel  
Margaux Bernaud  
m.bernaud@groupe-bertrand.com

01 53 45 83 71

### INFORMATIONS

Access  
Ouvert tous les jours de 8h00 à 23h30  
91 Boulevard Gouvion St-Cyr – 75017 PARIS  
Porte de Maillot

