



YOUR EVENT

*Au Pied  
de Cochon*



# PRESENTATION

## LEGENDARY RESTAURANT OF LES HALLES OF PARIS

Au Pied de Cochon welcome's its customers in its typical atmosphere of Parisian brewery.

It is in a very friendly atmosphere that the restaurant is pleased to receive your private and professional events :  
Lunchs, dinners, cocktail receptions, meetings

This Parisian institution suggests beautiful French and generous cuisine with à la carte specialties as well as traditional brewery dishes



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# YOUR SPACES

ROOM	FLOOR	SURFACE	BANQUET	COCKTAIL	CONFERENCE	PRIVATIZATION	DAYLIGHT	AIR CONDITIONNING
Room 1	1 <sup>st</sup> floor	50 sq <sup>2</sup>	55	40	-	YES	YES	YES
Room 2	2 <sup>nd</sup> floor	50 sq <sup>2</sup>	55	40	-	YES	YES	YES
Room 3	3 <sup>rd</sup> floor	45 sq <sup>2</sup>	55	50	50	YES	YES	YES



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# THE MENUS

## MENU LES HALLES

**31,52 € without taxes -35 € all taxes included**

(Menu only available from Monday to Thursday for lunch and dinner and Friday for lunch)

Starter – Main Course – Dessert

### { STARTERS }

Sabodet sausage, warm potatoes with mustard  
or Green bean salad, mustard vinaigrette, mushrooms  
or French onion soup

### { MAIN COURSES }

“Hortense” mussels with pork and homemade French fries  
or Pollock, small vegetables and white butter sauce  
or Roasted supreme poultry with homemade mashed potatoes  
or Pied de Cochon in a Perigordian style, mashed potatoes\*

### { DESSERTS }

Vanilla Bourbon crème brûlée  
or Floating island, pecans and salted butter caramel  
or Fresh seasonal fruit salad

### { BEVERAGES }

White or red Beaujolais, Domaine des Nugues (1 glass per person)  
Still or sparkling water (1 bottle for 3 people)  
Coffee

\*Extra of 5 euros all taxes included per person

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	TTC	HT
10,00%	31,00 €	28,18 €
20,00%	4,00 €	3,33 €
<b>Total</b>	<b>35,00 €</b>	<b>31,52 €</b>





# THE MENUS

## COQUILLERE MENU

**40,45 € without taxes - 45 € all taxes included**

Aperitif – Starter – Main Course – Dessert

### { APERITIF }

“Le trou des Halles” cocktail (12cl)

### { STARTERS }

Goat brick, and candied vegetables with pistou

or Shared platter Pied de Cochon:

*Mountain ham, homemade ham, black sausage terrine, country terrine, chorizo*

or Saint Antoine salad

*Mesclun, poached egg, bacon, small potatoes*

### { MAIN COURSES }

Grilled Scottish salmon, small vegetables

or Braised pork loin, homemade mashed potatoes

or Duckling filet, poultry juice, creamy polenta

or Pied de Cochon in a Perigordian style, mashed potatoes\*

### { DESSERTS }

Small desserts selection:

*Crème Brûlée, soft chocolate cake, red fruit entremet, shortbread with lemon cream, meringue*

or Thin apple pie

or Profiteroles with chocolate sauce

### { BEVERAGES }

Muscadet Sèvre et Maine sur lie “les Barboires” or

Château Moulin de la Tonnelle (1 bottle for 3 people)

Still or sparkling water (1 bottle for 3 people)

Coffee

\*Extra of 5 euros all taxes included per person

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	TTC	HT
10,00%	33,00 €	35,45 €
20,00%	12,00 €	5,00 €
<b>Total</b>	<b>45,00 €</b>	<b>40,45 €</b>



# THE MENUS

## EUSTACHE MENU

**53,48 € without taxes - 60 € all taxes included**

Aperitif – Starter – Main Course – Dessert

### { APÉRITIF }

Glass of Champagne (12cl)

### { STARTERS }

Marinated salmon with citrus, mascarpone cream  
or Avocado and shrimps, cocktail sauce  
or Foie gras and poultry pressé, toasted bread

### { MAIN COURSES }

Sea bream, shellfish emulsion with citronella, small potatoes and artichokes  
or Veal fondant, small vegetables  
or Pork filet mignon, chorizo and small potatoes  
or Pied de Cochon in a Perigordian style, mashed potatoes\*

### { DESSERTS }

Vanilla Mille-feuille  
or Mango and passion fruit crumble  
or Lemon meringue pie

### { BEVERAGES }

Muscadet Sèvre et Maine sur lie “les Barboires”  
or Blaye Côtes de Bordeaux (1 bottle for 3 people)  
Still or sparkling water (1 bottle for 3 people)  
Coffee

\*Extra of 5 euros all taxes included per person

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	TTC	HT
10,00%	45,00 €	41,82€
20,00%	15,00 €	11,67 €
<b>Total</b>	<b>60,00 €</b>	<b>53,48 €</b>





# INFORMATIONS

## EXTRAS

Coffee/Tea.....	2.50€
House Aperitif.....	5.00€
Glass of Champagne (12cl).....	9.70€
Amuses-bouche (3 per person).....	6.00 € / person
Bottle of water (100cl).....	6.50€
Cheese plate.....	11.00€
Birthday cake ( <i>complementary to the dessert</i> )	
- Strawberry cake .....	9.50€
- Chocolate cake .....	7.50€
- Mille-feuille .....	9.50€

## 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.

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# YOUR EVENT

## YOUR CONTACT

Sales & Events Department

+33(0)1.53.45.94.70

s.commercial\_bg@groupe-bertrand.com

## INFORMATIONS

Open everyday 24/7 all year long

**6, rue Coquillière**  
**75001 PARIS**

**Métro** : Louvre-Rivoli , Les Halles, Châtelet ,  
Châtelet les Halles



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