

YOUR EVENT AT THE

brasserie LIPPP



PRESENTATION

SAINT GERMAIN-DES-PRES'S UNFORGETTABLE ADDRESS FOR OVER 135 YEARS!

Since its creation in 1880 by Léonard Lipp, the Brasserie enjoys a solid literary and political reputation. It opens its doors over the years to all the great names that have marked the French literature (Gide, Malraux, Proust, Saint-Exupéry, Camus, Sartre ...) in warm and elegant spaces.

The LIPP menu is characterized by traditional dishes, simple and always of an exemplary quality, giving priority to Alsace and of course Auvergne.







YOUR SPACES

ROOM	FLOOR	SURFACE	BANQUET	DAYLIGHT	AIR CONDITIONNING
BACK ROOM	GROUND FLOOR	55 sq²	55	YES	NO
1ST FLOOR	1ST FLOOR	45 sq²	42	YES	NO







49.55€ without taxes – 55€ All taxes included

Starter – Main Dish- Dessert

{ **STARTER** } Pistachio «pâté en croute» *or* Eggplant caviar *or* Mache and beet salad

{MAIN COURSE}

Lipp Sauerkraut: *Porc knuckle, Montbéliard sausage, Francfort sausage* or Roasted salmon, mashed potatoes, virgin sauce or Gilded duck confit with potatoes and parsley

{ DESSERT }

Fresh pineapple or The Authentic coffee ice-cream or Profiteroles and homemade hot chocolate

{ DRINKS }

Bordeaux or Bourgogne Lipp (1 bottle for 3 people) or 25 cl of beer Still or sparkling water (1 bottle for 3 people) Coffee





61.52€ without taxes – 69€ all taxes included Aperitif – Starter – Main Course – Dessert

> { APERITIF } House Cocktail (12cl)

{ STARTER } Auvergne Ham from Ia Maison Conquet *or* Tarama, blinis *or* Avocado and shrimps with cocktail sauce

{ MAIN DISHE }

Grilled sausage from la Maison Conquet, homemade mashed potatoes or Cod, butter sauce and fennel meunière or Roasted leg of lamb and chevrier skillet

{ DESSERT}

Dalloyau Mille-feuille or Angelina Mont Blanc or Dalloyau Rhum Baba

{ DRINKS }

Bordeaux or Bourgogne Lipp (1 bottle for 3 people) or beer (25 cl) Still or sparkling water (1 bottle for 3 people) Coffee





64.85€ without taxes – 74€ All taxes included

Aperitif - Starter - Main Dish- Dessert

{ APERITIF } House cocktail (12cl)

{ **STARTER** } Homemade duck foie gras, toasts *or* 6 white perle oysters n°4 *or* Sea bream tartar with herbs

{MAIN COURSE}

Cod, butter sauce and fennel meunière or Roasted chicken, mashed potatoes or Beef steak, bearnaise sauce and French fries

{ DESSERT }

Profiteroles and homemade hot chocolate or Dalloyau mille-feuille or Tarte Tatin

{ DRINKS }

Menetou salon (1 bottle for 4 people) or Croze Hermitage (1 bottle for 3 people) Still or sparkling water (1 bottle for 3 people)





73.48€ without taxes – 82€ all taxes included

Aperitif – Starter – Main Course – Dessert

{ APERITIF } Glass of Champagne (12cl)

{ STARTER } Homemade duck foie gras, toasts *or* 6 white perle oysters n°4

{ MAIN DISH }

Beef fillet, Béarnaise sauce and French fries or Grilled sea bream fillet, espelette piperade

{ DESSERT }

Dalloyau mille-feuille or Angelina Mont Blanc or Frozen nougat « Philippe Faur »

{ BOISSONS }

Still or sparkling water (1 bottle for 3 people) Coffee





INFORMATION

SUPPLEMENTS

Coffee or tea	5.00€
House cocktail	11.00€
Glass of Champagne (12 cl)	15.00€
Still or sparkling mineral water (100cl)	7.00€

OUR TERMS

- Our menus adapt to different diets and allergies.
- We inform you that the menu composition is indicative only and may change at any time without notice.
- Our sales prices are tax and service included.

For reservations of more than 40 people:

• Specific fare rules may apply, for details thank you contact commercial service.





YOUR EVENT

YOUR CONTACT

Sales & Events team

Phone number: + 33 1 58 57 94 70 s.commercial_bg@groupe-bertrand.com

INFORMATION

Open all day / Everyday

151, Boulevard Saint-Germain 75006 PARIS

Metro: Saint-Germain-des-Prés (Line 4), Mabillon (Line 10)



