



YOUR EVENT AT

# L'ALSACE

BRASSERIE DEPUIS 1968

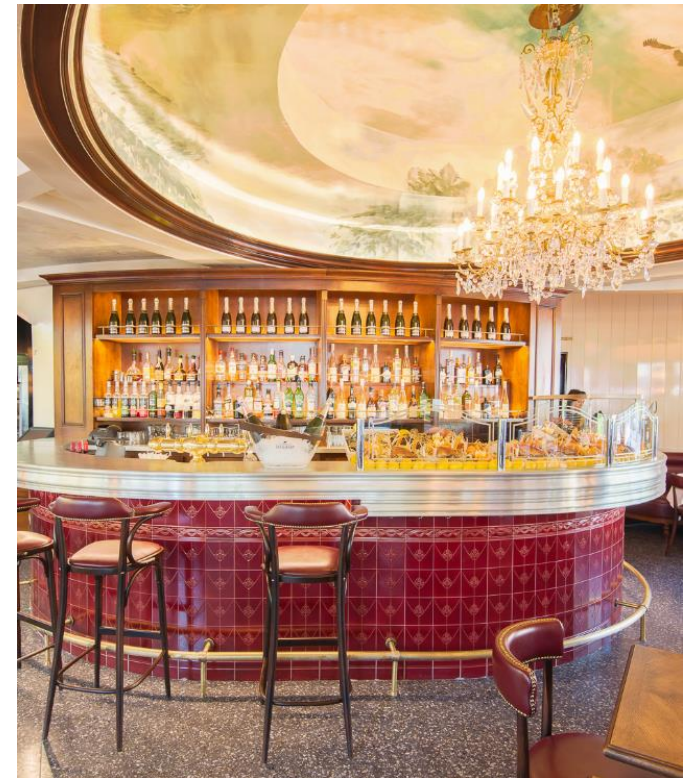
# PRESENTATION

## THE RESTAURANT

Open all day, everyday, around the year, the famous restaurant L'Alsace on the Champs Elysées, opens its doors for your private events.

In a traditional Parisian restaurant spirit, L'Alsace is decorated by Laura Gonzalez, combining tradition and elegance: A perfect venue for your meals.

The restaurant offers a range of Alsatian specialties along with refined dishes



# L'ALSACE

BRASSERIE DEPUIS 1960



# YOUR SPACES

| ROOM      | FLOOR     | SURFACE            | BANQUET | COCKTAIL | PRIVATIZATION | DAYLIGHT | AIR CONDITIONING |
|-----------|-----------|--------------------|---------|----------|---------------|----------|------------------|
| 1st floor | 1st Floor | 70 sq <sup>2</sup> | 70      | 120      | YES           | YES      | NO               |

|                 |                 |                     |     |   |     |     |                |
|-----------------|-----------------|---------------------|-----|---|-----|-----|----------------|
| Outdoor terrace | Outdoor terrace | 100 sq <sup>2</sup> | 100 | / | YES | YES | Heated terrace |
|-----------------|-----------------|---------------------|-----|---|-----|-----|----------------|



# L'ALSACE

BRASSERIE DEPUIS 1960



# OUR MENUS

## **MENU AUTHENTIQUE**

**31,06€ without tax – 35€ all taxes included**

Aperitif - Starter - Main Course – Dessert

### **{ APERITIF }**

House Aperitif (12cl)

### **{ STARTERS }**

Fresh bean green salad, Alsatian mustard, roasted hazelnuts  
or Duck terrine with Riesling, pickles  
or Traditional Flammekueche

### **{ MAIN COURSE }**

Roasted poultry supreme, mushroom cream, Spätzle  
or Elysees sauerkraut, knack sausage, smoked breast  
or Fillet of julienne, small seasonal vegetables

### **{ DESSERTS }**

Floating island, pecans, salted butter caramel  
or Soft chocolate cake with vanilla ice cream  
or Ice cream (3 scoops)

### **{ DRINKS }**

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

Coffee

**L'ALSACE**

BRASSERIE DEPUIS 1868

|              | <u>TTC</u>     | <u>HT</u>      |
|--------------|----------------|----------------|
| 10,00%       | 25,00 €        | 22,73 €        |
| 20,00%       | 10,00 €        | 8,33 €         |
| <b>Total</b> | <b>35,00 €</b> | <b>31,06 €</b> |



# OUR MENUS

## **MENU PLAISIR**

**40,15€ without tax – 45€ all taxes included**

Aperitif – Starter – Main Course – Dessert

### **{ APERITIF }**

House Aperitif (12cl)

### **{ STARTERS }**

Homemade Quiche Lorraine  
or Salmon tartare, lemon vinaigrette, salad  
or Ravioles du Dauphiné, Parmesan

### **{ MAIN COURSE }**

Scottish grilled salmon, basmati rice  
or Veal Viennese Schnitzel and Spätzle  
or Duck leg confit, small potatoes

### **{ DESSERTS }**

Apple and raisins Strudel  
or Hot chocolate profiteroles  
or Trilogy of desserts : *creme brulee, financier, strudel*

### **{ DRINKS }**

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

Coffee

**L'ALSACE**

BRASSERIE DEPUIS 1868

|              | TTC            | HT             |
|--------------|----------------|----------------|
| 10,00%       | 35,00 €        | 31,82 €        |
| 20,00%       | 10,00 €        | 8,33 €         |
| <b>Total</b> | <b>45,00 €</b> | <b>40,15 €</b> |



# OUR MENUS

## **MENU SAVEUR**

**49,17€ without tax – 55€ all taxes included**

Aperitif – Starter – Main Course- Dessert

### **{ APERITIF }**

Glass of Crémant d'Alsace (12cl)

### **{ STARTERS }**

Scottish smoked salmon, dill cream and blinis  
*or* Half-cooked duck foie gras with Gewurztraminer  
*or* Avocado and shrimp cocktail

### **{ MAIN COURSE }**

Seabass, green vegetables fricassée  
*or* Grilled cod fillet with white butter sauce and rice  
*or* Beef steak, small potatoes

### **{ DESSERTS }**

Profiteroles with hot chocolate  
*or* Vanilla Creme brulee  
*or* Raspberry macaroon with a white chocolate mousse

### **{ DRINKS }**

Graves rouge Château Chanteloiseau  
*or* Muscadet Sèvre et Maine "Les Barboires" Blanc (1 bottle for 3 people)  
Still or sparkling water (1 bottle for 3 people)

Coffee

**L'ALSACE**

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|              | <u>TTC</u>     | <u>HT</u>      |
|--------------|----------------|----------------|
| 10,00%       | 44,00 €        | 40,00 €        |
| 20,00%       | 11,00 €        | 9,17 €         |
| <b>Total</b> | <b>55,00 €</b> | <b>49,17 €</b> |



# INFORMATION

## SUPPLEMENTS

|                                       |        |
|---------------------------------------|--------|
| Coffee/Tea.....                       | 2.50 € |
| House Aperitif.....                   | 5.00 € |
| Glass of Champagne (12cl).....        | 9.70 € |
| Still or sparkling water (100cl)..... | 6.30 € |

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## 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.

**L'ALSACE**

BRASSERIE DEPUIS 1960



# YOUR EVENT

## YOUR CONTACT

Sales & Event Department

+33 (0)1.53.45.94.62  
s.commercial\_bg@groupe-bertrand.com

## INFORMATION

Open everyday 24/7 all year long  
39, avenue des Champs-Élysées  
75008 PARIS

**Métro** : Franklin Roosevelt

**Parking** : Champs-Élysées Pierre Charron



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