



YOUR EVENT

TERMINUS – NORD

MAISON FONDÉE EN 1925



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LUNCH OFFER

(Valid from Monday to Friday)

ART DECO MENU

Price per person: 35,00€ incl. taxes - 31,29€ excl. taxes

French onion soup

or

Soft-boiled egg, with creamed morel mushrooms, oyster mushrooms



Chicken supreme just like Granny used to make

or

Pike quenelle with Nantua sauce, spinach and mushrooms



Floating island, with salted-butter caramel and flaked almonds

or

Chocolate mousse



White wine Riesling or red wine Côtes-du-Rhône (1 bottle for 3 persons)

Mineral water : Vittel ou Perrier fines bulles (1 bottle for 3 persons)

Coffee or tea

**FOR GROUPS OVER 15 PEOPLE, PLEASE CHOOSE THE SAME STARTER,
MAIN COURSE AND DESSERT FOR EVERYONE**



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LUNCH AND DINNER OFFERS

POP ART MENU

Price per person : 45,00€ incl. taxes - 40,08€ excl. taxes

Alsatian kir

Soft-boiled egg, with creamed morel mushrooms, oyster mushrooms

or

Fresh green bean salad, with Alsatian mustard and roasted hazelnuts

or

Ravioles du Dauphiné, with parmesan cream

Chicken supreme just like Granny used to make

or

Cod fillet, with creamed morel mushrooms and mashed potatoes

or

Butcher's choice cut, bearnaise sauce with fresh fries

Pear crumble, with vanilla ice cream

or

Soft-cooked Valrhona chocolate cake

or

Crème brûlée

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DESIGN MENU

Price per person : 55,00€ incl. taxes - 49,17€ excl. taxes

Glass of Alsatian Cremant (13 cl)

Warm goat's cheese, with a soft brioche and mesclun salad

or

Avocado and prawn cocktail

or

Duck foie gras in natural sea salt, with seasonal chutney

Duck breast and jus, with Dauphine potatoes

or

Scottish salmon steak, with beurre blanc sauce and spinach in Parmesan cream

or

Sea bass fillets in white wine and shallots, with a fresh herb potato blini

Praline Sundae with caramel and cookie

or

Profiteroles with warm Valrhona chocolate sauce

or

Paris-Brest

White wine Riesling or red wine Côtes-du-Rhône (1 bottle for 3 persons)

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Coffee or tea

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OPTIONS ...

Alsatian Kir: 5.00€

Glass of Alsatian Crémant: 8.00€

Glass of Jacquart brut Champagne: 10.00€

Superior wines on request

Amuse Bouche of the chef : 2.00€ per unit

Plate of Cheese: 8.00€

YOUR CONTACT

Sales Department

ELENA LE MEUR

01 53 45 24 95

reservationbrasserie@groupeflo.fr

PRACTICAL INFORMATION

23 rue de Dunkerque

75010 Paris

Parking Vinci Park rue de Dunkerque Gare du Nord

M° Gare du Nord

