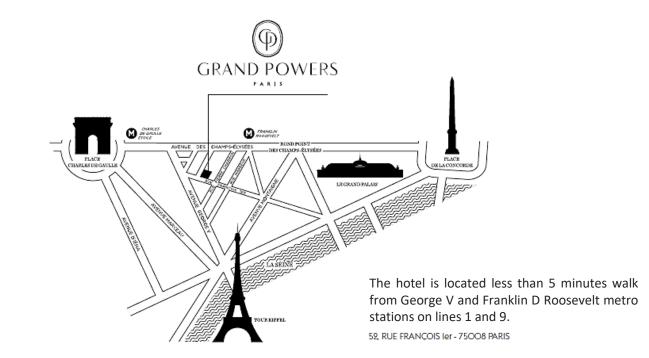




THE HOTEL

Nestled in the heart of the Golden Triangle, a few steps from the Champs Elysées, the mythical Avenue Montaigne or the Grand Palais, the Grand Powers enjoys an exceptional location.





We will be delighted to organize all your tailor-made events, in our restaurant, suites, in our Eugène lounge or outdoor events.

The spaces can be privatized according to your needs, and we will imagine together the ideal event.

A team of professionals take care of the smallest details so that you can focus on the most important thing: make your event an exceptional experience and an unforgettable souvenir

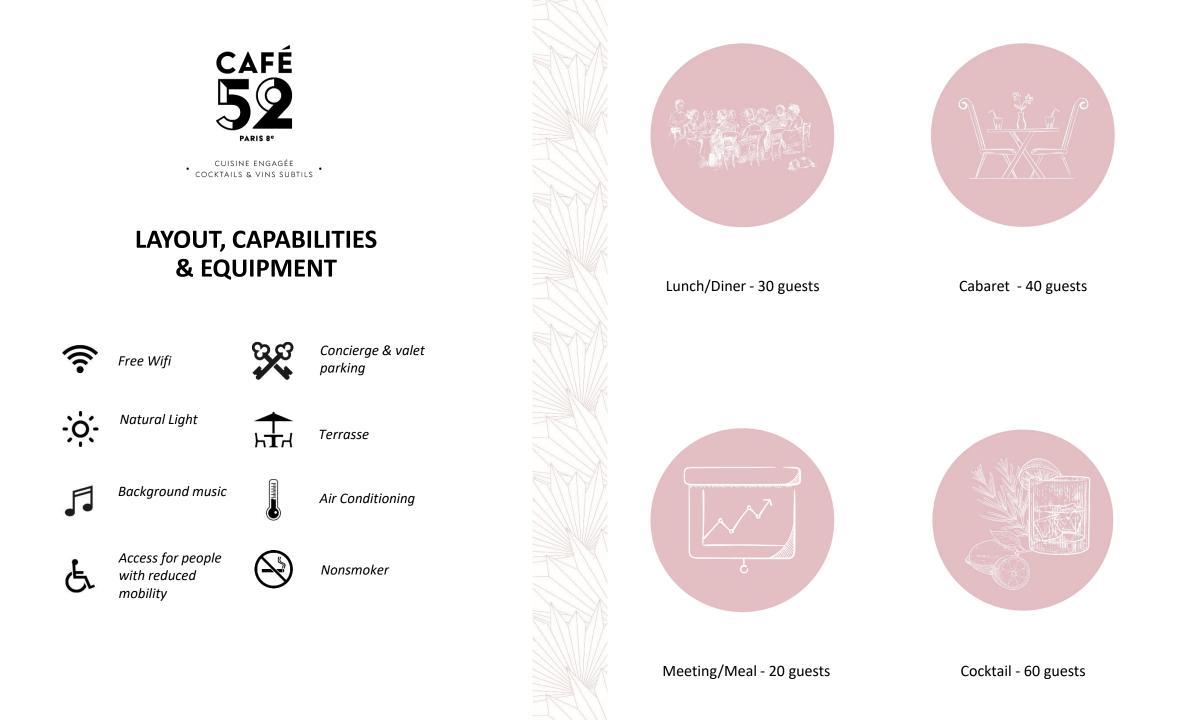
SAFÉ 52 The restaurant

At every hour, Café 52 offers a cuisine with a refined snacking spirit, balanced and seasonal, skillfully orchestrated by chef Maxime Raab.

The intimate and warm atmosphere of this restaurant makes it the ideal place to meet and share a friendly moment around a lunch, an assortment of finger food and a glass of wine from our selection.

Privatization of the fireplace area at lunch At dinner 2500€ 2500€





OUR SUGGESTIONS

« Cosy -working lunch »

Salmon Poke-bowl

Organic egg, herb mayonnaise and roasted cauliflower

Club sandwich, hummus, spinach and avocado

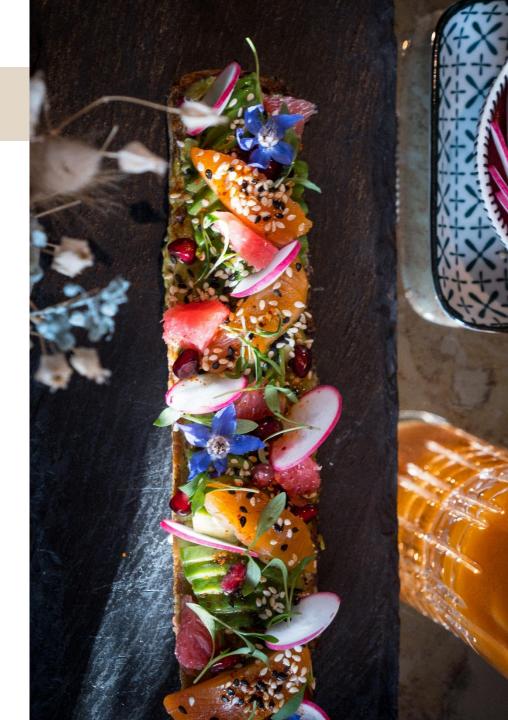
Smørrebrød

Seasonal fresh fruits Vegan chocolate mousse Mignardises

- 70€ TTC per person -

Individual portions served on a buffet

Price including VAT, service included. Origins of our meats: France



OUR SUGGESTIONS

The Delicate

Chestnut velouté and hazelnut or Grilled leeks, mimosa egg, citrus

Roasted cauliflower, Zaatar yogurt and chimichurri seasoning or Buddha bowl from Café 52

Vegan chocolate mousse Or Panna Cotta coconut milk, orange and grapefruit, mandarin sorbet

- 90€ TTC per person -Single menu for all guests, with the choice among the selection of a starter, a main course, a dessert

Price including VAT, service included. Origins of our meats: France



OUR SUGGESTIONS

The Reffined

Gravelax salmon, devilled egg and avocado cream or Gourmet beetroot, orange, mustard seed, terragon cream sauce

Seabass, potatoe purée, full-bodied sauce or Chicken curry with coconut milk, salted granola and whole grain rice

> Citrus tartlet or Chocolate tartlet

- 110€ TTC per person -Single menu for all guests, with the choice among the selection of a starter, a main course, a dessert

Price including VAT, service included. Origins of our meats: France





OUR COCKTAIL SELECTION

The Chef also offers a fine selection of homemade cocktail pieces, full of freshness and lightness.

4 pieces

8 pieces

12 pieces

16 pieces

18 pieces

22€ per person

40€ per person

58€ per person

72€ per person

78€ per person

among the selection proposed below



Salted selection

Smoked salmon, sesame Hummus Smørrebrød Truffle tarama, blinis Chestnut velouté Raw vegetables Eggplant caviar on toast Crispy gambas Fallafel Mini croque-monsieur Truffle arancini Veggie spring rolls Yakitori sticks Sweet selection Chocolate Tangerine Strawberry Lemon Praline Almond

OUR DRINKS MENU

LE POUDRÉ

12 € including VAT per person

Fresh fruit juice or sodas Mineral water, sparkling or still Coffee and tea

LE PÉTILLANT

30€ including VAT per person

1 champagne glass soft (fuit juice or soda) Mineral water, sparkling or still

LE GRANDIOSE

55€ including VAT per person

1 champagne glass 1 soft (fuit juice or soda) 2 glasses of wine

L'EMBLÉMATIQUE

40 € including VAT per person

1 champagne glass 1 soft (fuit juice or soda) 1 glass of red <u>or</u> white wine

L'INTEMPOREL

15€ including VAT per person

1 glass of red <u>or</u> white wine Mineral water, sparkling or still Coffee and tea

OUR SWEET MOMENTS

LE CAFÉ DU 52

30 € including VAT per person

Hot drinks (coffes and tea) Mineral water, sparkling or still Fresh fruit juices

LE MATIN PARISIEN

40 € including VAT per person

Hot drinks (coffes and tea) Mineral water, sparkling or still Fresh fruit juices Viennese pastries <u>or gluten free cake</u>

L'ACCUEIL PRESTIGE

35 € including VAT per person

Hot drinks (coffes and tea) Mineral water, sparkling or still Fresh fruit juices *Mignardises* Fruit plate

DETOX OPTION

50 € including VAT per person

Hot drinks (coffes and tea) Mineral water, sparkling or still Detox juice Greek yogurt chocolate granola Chia pudding Fruit plate



OUR PLACES

In our suites with exceptional views, in Café 52 or in the Eugène lounge, create your most beautiful events, your most exclusive desires.

Each of our locations guarantees you an unforgettable experience, tailor-made to your needs.

On request, we can provide exclusive and tailor-made services for your outdoor events.







Les Suites

From 40m², our superb Junior Suites can host all your tailormade events.

In a magnificent Haussmannian setting, these suites, with their colourful and timeless charm, offer sumptuous volumes and meticulous decoration, influenced by the most beautiful years of 20th century design.

Price upon request

Eiffel Tower Suite

T T

All types of events can be organized in our beautiful suite of 60m², from cocktails to showrooms.

The Eiffel Tower Suite is the ultimate representation of Parisian chic. Nestled on the top floor of the hotel, it combines tranquility thanks to its separate lounge and exceptional luminosity with its double windows overlooking the Eiffel Tower.

Price upon request



-

Privatization of the Eugène lounge

The Eugene lounge is a meeting room, which can be privatized for professional events.

With a capacity of 10 people, it has all the necessary technological equipment (overhead projector, Chromecast, flipchart...).

Half day 450€

Full day 895€



CONTACT

Directrice F&B

+33 1 47 23 88 56 <u>c.carlot@gphotel.com</u>