

GRAND HÔTEL DU
PALAIS ROYAL

PARIS

★ ★ ★ ★ ★



Your tailor-made meetings & events



**CAFÉ
52**
PARIS 1^{er}

RESTAURANT

A new address in the magical Palais Royal district, Café 52 Paris 1er offers a selection of seasonal, healthy & organic dishes, all day long. The cuisine orchestrated by chef Maxime Raab is guided by the love of the product.

A splendid terrace opens onto the secret and magical Place de Valois.

DETAILED AND PERSONALIZED QUOTATION

Rental cost for private event : 2500 €
Including the restaurant and its terrace



EQUIPMENT



Free Wifi



Concierge and valet service



Natural light



Terrace



Music atmosphere



Air conditioning



People with reduced mobility access



Non smoking

CAPACITY

The restaurant can accommodate up to 32 people at the table and 60 people standing for a cocktail event



CAFÉ
52
PARIS 1^{er}

THE TERRACE

The Café 52 - Paris 1^{er} has a large terrace on the confidential and quiet Place de Valois.

An ideal space for your summer receptions on the center of Paris.



OUR RECOMMENDATIONS

COSY – WORKING LUNCH

Salmon Poke-bowl

Organic egg, herb mayonnaise and roasted cauliflower

Club sandwich, hummus, spinach and avocado

Smørrebrød avocado

Vegan chocolate mousse

Seasonal fresh fruits

Mignardises

Our menus may change regarding the current season

- 70€ TTC per person -

Mineral water and hot drinks included

Individual portions, served in a buffet style

Price including VAT, service included



OUR RECOMMENDATIONS

HEALTHY

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

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

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

Our menus may change regarding the current season

- 90€ TTC per person -
Mineral water and hot drinks included
Unique menu for all guests, with a choice of a starter, a main course and a dessert

Price including VAT, service included



OUR RECOMMENDATIONS

THE REFINED

Gravelax salmon, devilled egg, avocado cream and blinis
or

Gourmet beetroot, orange, mustard seed, tarragon 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

Our menus may change regarding the current season

- 110€ TTC per person -

Mineral water and hot drinks included

Unique menu for all guests, with a choice of a starter, a main course and a dessert

Price including VAT, service included Origin of our meats: France





OUR COCKTAIL PIECES

The Chef also offers a selection of cocktail pieces, inspired by freshness and lightness.

<i>4 pieces</i>	<i>22€ per person</i>
<i>8 pieces</i>	<i>40€ per person</i>
<i>12 pieces</i>	<i>58€ per person</i>
<i>16 pieces</i>	<i>72€ per person</i>
<i>18 pieces</i>	<i>78€ per person</i>

Among the following selection



SALTED PIECES

Smoked salmon, sesame

Hummus

Smørrebrød

Truffle tarama, blinis

Seabass tartare

Chesnut velouté

Raw vegetables

Eggplant caviar on toast

Crispy gambas

Fallafel

Mini croque-monsieur

Truffle arancini

Veggie spring rolls

Yakitori sticks

SWEET PIECES

Chocolate

Tangerine

Strawberry

Lemon

Praline

Almond

Our menus may change regarding the current season



OUR BEVERAGE SUGGESTIONS

LE POWDRÉ

12 € TTC per person

Fresh fruit juice or soda

L'INTEMPOREL

15€ TTC per person

1 glass of red or white wine

LE PÉTILLANT

30€ TTC per person

1 glass of champagne

1 soft drink (fruit juice or soda)

L'EMBLÉMATIQUE

40€ TTC per person

1 glass of champagne or

1 soft drink (fresh fruit juice or soda)

1 glass of red or white wine

LE GRANDIOSE

55€ TTC per person

1 glass of champagne

1 soft drink (fresh fruit juice or soda)

2 glasses of wine

OUR SWEET MOMENTS

LE CAFÉ DU 52

30€ TTC per person

Hot drinks (tea, coffee)
Still & sparkling mineral water
Fresh fruit juice

LE MATIN PARISIEN

35€ TTC per person

Hot drinks (tea, coffee)
Still & sparkling mineral water
Fresh fruit juice
Assortment of pastries
or gluten free cake

L'ACCUEIL PRESTIGE

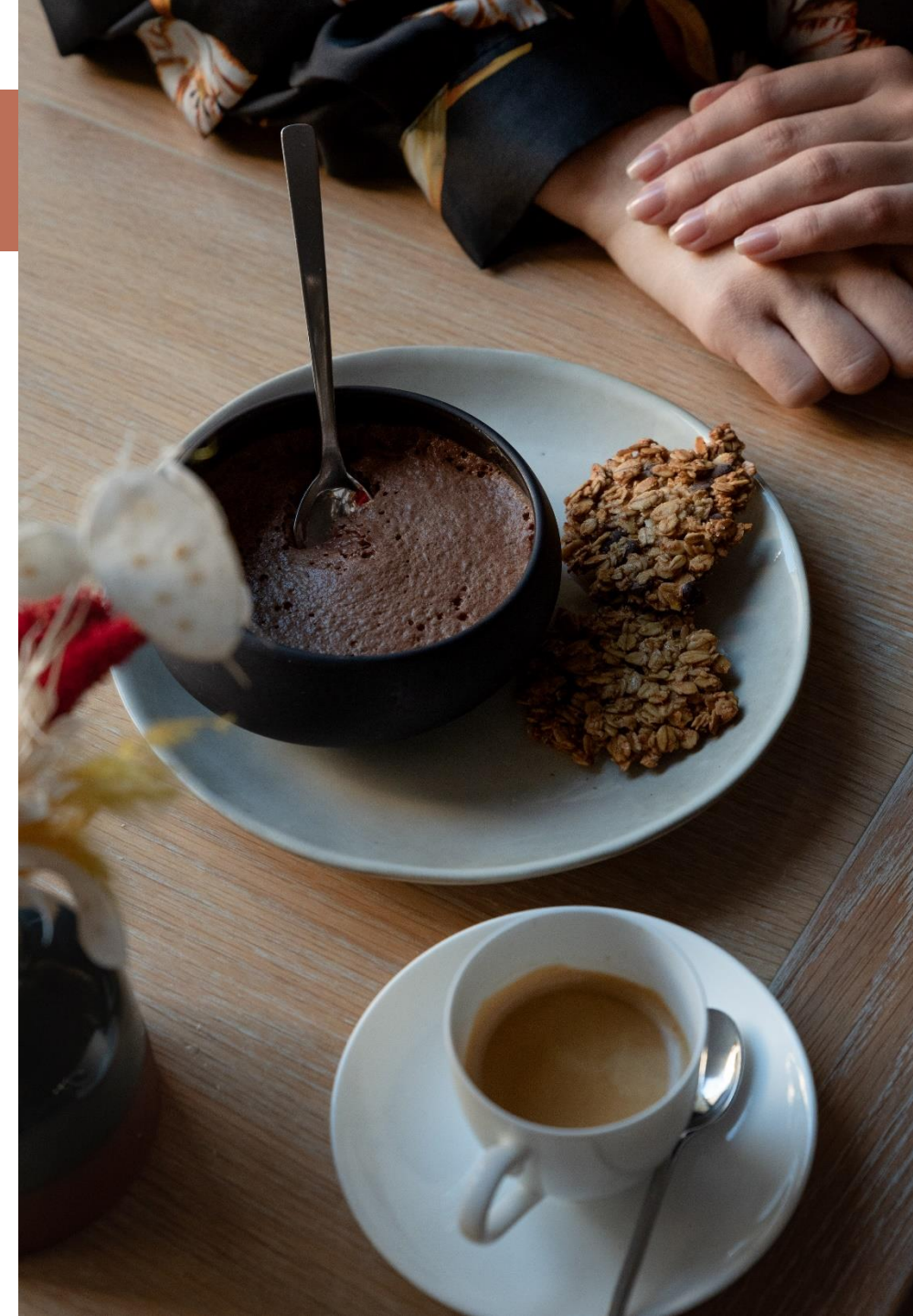
40€ TTC per person

Hot drinks (tea, coffee)
Still & sparkling mineral water
Fresh fruit juice
Mignardises
Fruit platter

LE DETOX

50€ TTC per person

Hot drinks (tea, coffee)
Still & sparkling mineral water
Detox juices
Avocado toast
Chia pudding or Greek yogurt
Fruit platter





PANORAMIC SUITE

This suite with a private elevator access, reveals the charm of a dining room, overlooking the Place de Valois, before arriving in the living room whose bay windows opens to the panoramic terrace of 25m².

The 180° view gives the opportunity to admire a fascinating panorama: the Sacré-Coeur, the Opera, the invalids or the Eiffel Tower.

OUTDOOR CAPACITY

10 people seated
Furniture rental required

20 people standing



SALON COLETTE



On the second floor of the hotel, sheltered from all noise, the Grand Hôtel du Palais Royal welcomes the Salon Colette.

This 15 m² meeting room, which can accommodate up to 10 people, is a privileged place of confidentiality for your meetings or appointments.

Fully exposed to natural light, the Salon Colette is fully equipped to host meetings and presentations: 40-inch television, video projector, screen and telephone line.

To encourage your productivity, Chef Maxime Raab offers a selection of sweet and savory dishes to be experienced in the Salon.

Half day privatization 550€

Full day privatization 995€



EQUIPMENT



Free Wifi



Concierge and valet service



Natural light



Air conditioning



Music atmosphere



Video projector & screen



People with reduced mobility access



Supplies



Non smoking



Paperboard



Phone



Television

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PALAIS ROYAL

PARIS

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