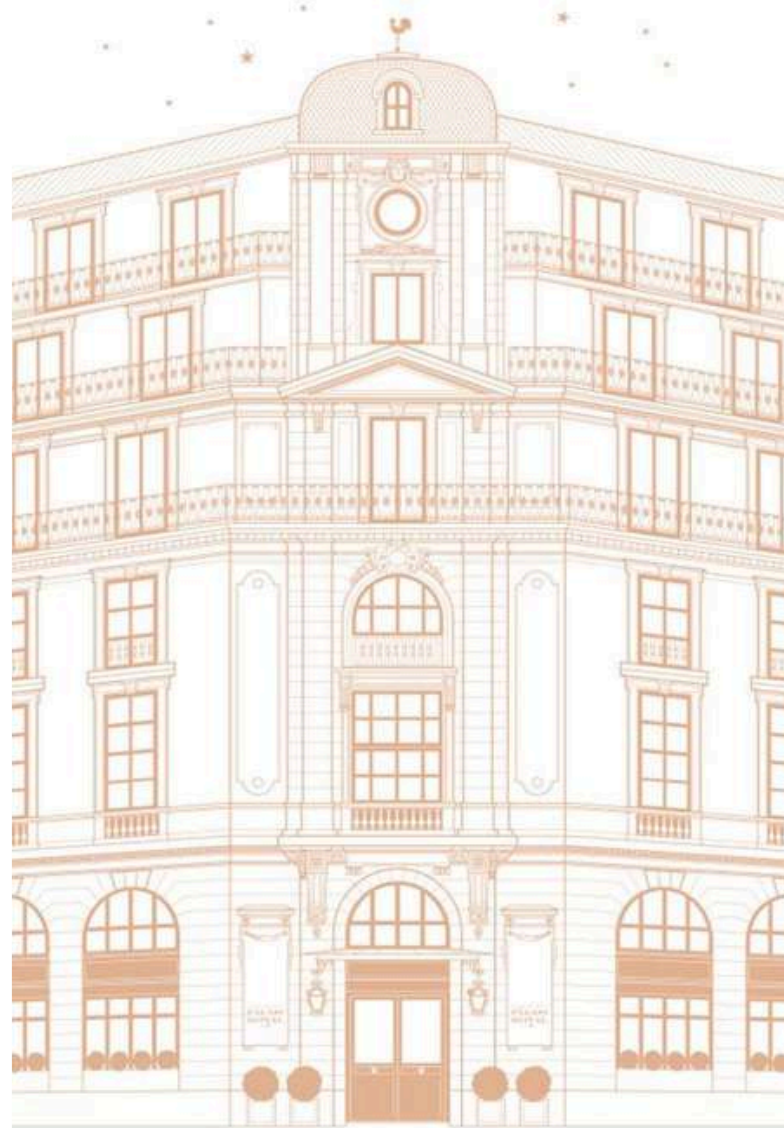


GRAND HÔTEL DU
PALAIS ROYAL

PARIS

★ ★ ★ ★ ★



TAILOR-MADE EVENTS AND MEETINGS



CAFÉ
52
PARIS 1^{er}

THE RESTAURANT

A prime location in the magical Palais Royal district, Café 52 Paris 1er offers a selection of seasonal, healthy, and organic dishes throughout the day. The cuisine, orchestrated by Chef Maxime Raab, is guided by a love for quality produce. A splendid terrace opens onto the secret and magical Place de Valois

Detailed and personalized quote

**Private event rental cost:
€2,500 including the restaurant and its
terrace**





CAPACITIES & EQUIPMENTS



Free WIFI



Concierge & Valet service



Natural light



Terrace



Music atmosphere



Air conditioning



People with reduced mobility access



No smoking

CAPACITY

The restaurant can accommodate up to 32 guests for a seated meal and 60 guests for a standing cocktail reception.





CAFÉ
52
PARIS 1^{er}

THE TERRACE

Café 52 - Paris 1er features a large terrace located on Place de Valois, a confidential and quiet spot.



OUR RECOMMENDATIONS

LE COSY- WORKING LUNCH

Salmon Poke Bowl

or

Organic "Rainbow" Egg and roasted seasonal vegetables



Hummus Club Sandwich with New Zealand spinach and avocado

or

Organic eggplant zaalouk, crunchy vegetables, bursting with freshness



Vegan chocolate mousse

or

Fresh seasonal fruit

or

Mignardises

or

Chocolate cookie

Our menus are subject to change according to the current season.

€70 VAT incl. per person

Mineral water and hot beverages included

Individual portions, served buffet-style

Price includes tax and service. Origin of meats: France





OUR RECOMMENDATIONS

LE HEALTHY

Organic green beans and peaches in a salad, with a mint yogurt dressing and slivered almonds

or

Roasted yellow tomatoe and burrata, gomasio, olives, and herb salad

Roasted zucchini with za'atar, mint-flavored yogurt, olives, and homemade granola

or

Café 52's "Healthy Bowl"

Pilibon melon soup with watermelon balls and lemon balm

or

Vegan chocolate mousse with aquafaba and 70% dark chocolate

Our menus are subject to change according to the current season.

€90 VAT incl. per person - Mineral water and hot beverages included

Single menu for all guests, with a choice of one starter, one main course, and one dessert from the selection.

Price includes tax and service. Origin of meats: France

OUR RECOMMENDATIONS

LE RAFFINÉ

Sea bass ceviche with leche de tigre, pomegranate, and lime
or

Salmon heart, avocado cream, egg mimosa, and blinis



Sea bass fillet, roasted eggplant with satay sauce, chimichurri sauce,
and sliced citrus
or

Poultry curry with coconut milk and red curry, savory granola,
ginger, and black rice



Citrus tartelette
or

All chocolate Tartelet

Our menus are subject to change according to the current season.

€110 VAT incl. per person - Mineral water and
hot beverages included

Single menu for all guests, with a choice of one starter, one
main course, and one dessert from the selection.

Price includes tax and service. Origin of meats: France





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

4 pieces	€22 per person
8 pieces	€40 per person
12 pieces	€58 per person
16 pieces	€72 per person
18 pieces	€78 per person

Among the following selection



SALTED PIECES

Smoked salmon, sesame and blinis

Crispy zaalouk

Smørrebrød

Wasabi tarama, blinis

Sea bass tartare

Cucumber gazpacho

Vegetable platter

Tyrokafteri on toast

Crispy prawns

Falafel

Mini croque-monsieur

Truffle arancini

Vegetable spring rolls

Yakitori skewers

Barbajuan

SWEET PIECES

Mignardises:

Chocolate

Lemon

Red berries

Praline

Almond

Our menus are subject to change according to the current season.

BEVERAGE SUGGESTION

LE POUDRÉ

€12 TTC per person
Fresh fruit juices or sodas

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
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

BEVERAGE SUGGESTION

LE CAFÉ DU 52

€30 VAT incl. per person
Hot beverages (tea, coffee)
Still and sparkling mineral
waters
Fresh fruit juices

LE MATIN PARISIEN

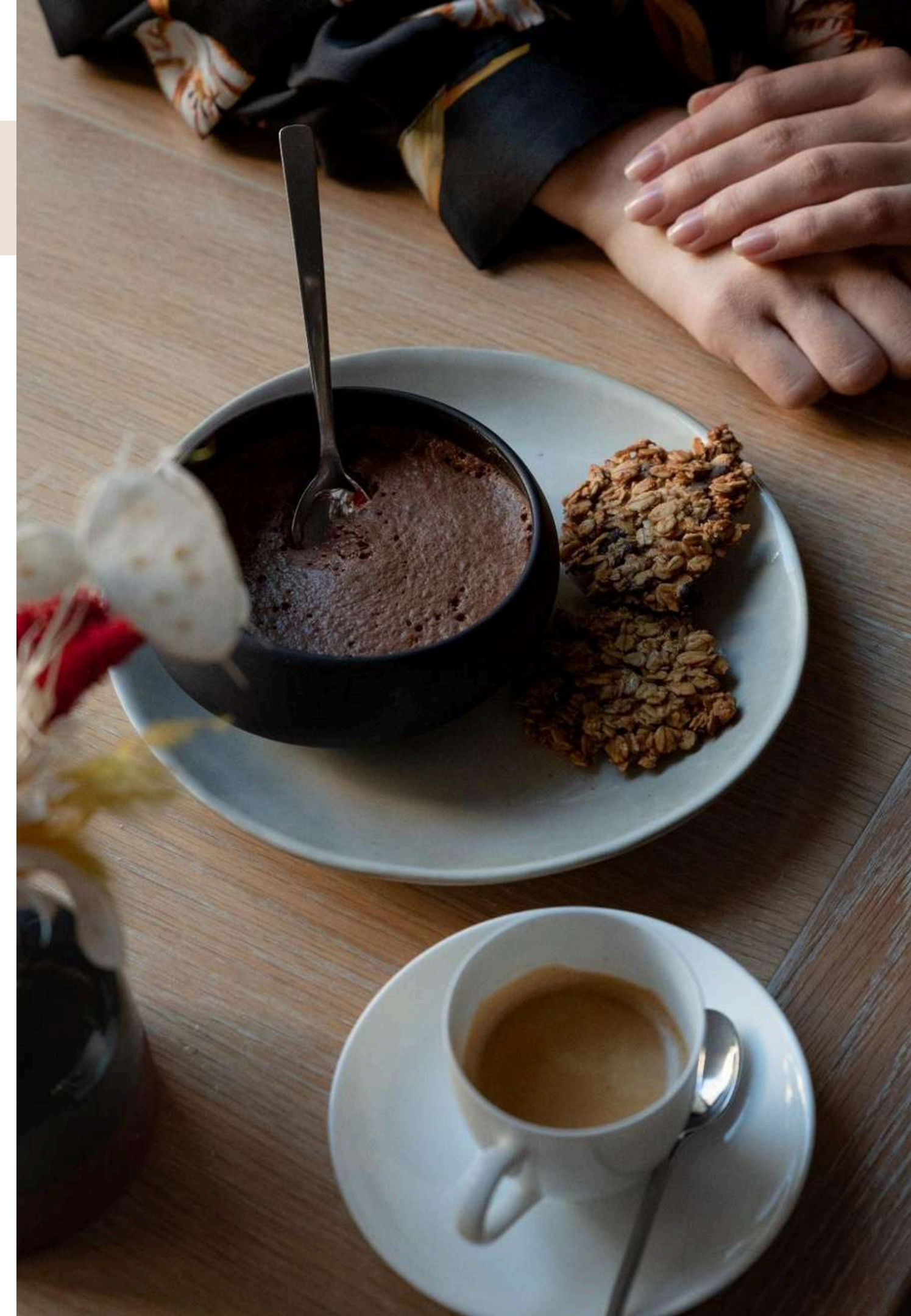
€35 VAT incl. per person
Hot beverages (tea, coffee)
Still and sparkling mineral waters
Fresh fruit juices
Assortment of "viennoiseries"
(French pastries) or gluten-free
cake

L'ACCUEIL PRESTIGE

€40 VAT incl. per person
Hot beverages (tea, coffee)
Still and sparkling mineral waters
Fresh fruit juices
Mignardises (Miniature pastries)
Fresh fruit salad

LE DETOX

€50 VAT incl. per person
Hot beverages (tea, coffee)
Still and sparkling mineral
waters
Detox juice
Avocado toast
Chia pudding or Greek yogurt
Fresh fruit salad



SUITE ROOFTOP

This suite, accessible via a private elevator, reveals the charm of a dining room overlooking Place de Valois, before opening onto a living room whose floor-to-ceiling windows lead to a 25m² panoramic terrace. The 180° view offers the opportunity to admire a fascinating panorama: the Sacré-Cœur, the Opéra, the Invalides, and the Eiffel Tower.

OUTDOOR CAPACITY

10 seated guests (Furniture rental required)

20 standing guests



LE SALON COLETTE



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

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

Benefiting from full natural light, Salon Colette is fully equipped to host your meetings and presentations: 40-inch television, video projector, screen, and telephone line.

To boost your productivity, Chef Maxime Raab offers a selection of sweet and savory dishes to enjoy directly in the Salon.

Seminar rates

Half-day study session: €550

Full-day study session: €995

EQUIPMENTS



Free WIFI



Concierge & valet Service



Natural light



Air conditionning



Music atmophere



Video projector & screen



*People with reduced
mobility access*



Supplies



No smoking



PaperBoard



Phone



Television



CONTACT

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GRAND HÔTEL DU
PALAIS ROYAL
PARIS
★ ★ ★ ★ ★