GRAND HÔTEL DU

PALAIS ROYAL

PARIS

★ ★ ★ ★ ★

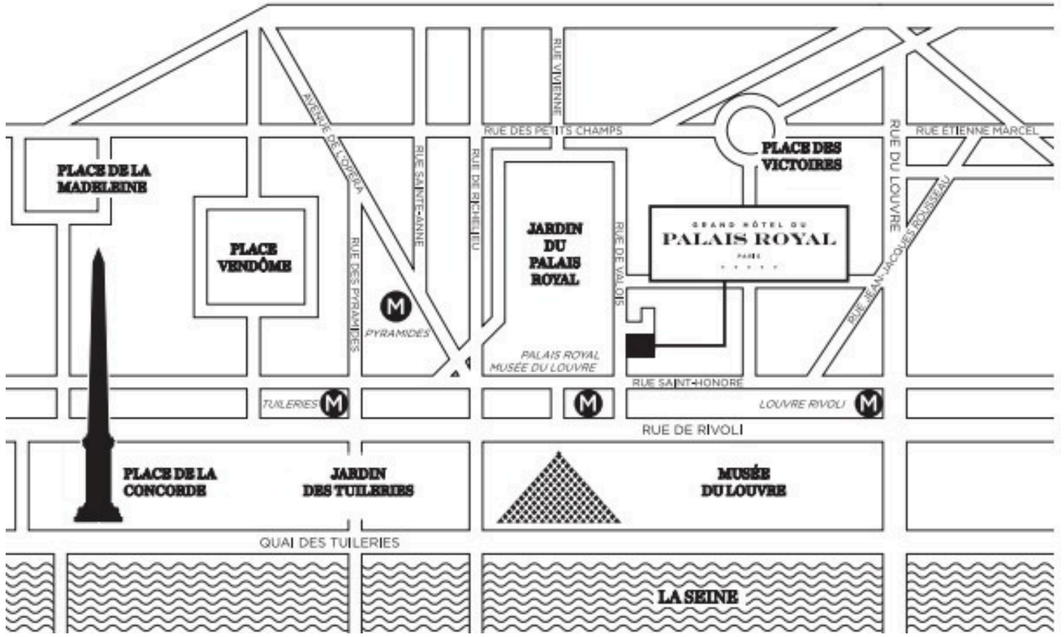


TAILOR-MADE EVENTS AND MEETINGS



THE HOTEL

The Grand Hôtel du Palais Royal is located right next to the Palais Royal Garden, the Louvre Museum, the Comédie-Française, rue Saint-Honoré, and the Tuileries Garden. A refined district where architecture, culture, and gastronomy meet the most sophisticated shopping addresses.



CAFÉ 52
PARIS 1er

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



CAFÉ 52
PARIS 1er

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 1er
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

Healthy bowl from Café 52
or
Organic "Rainbow" Egg and roasted seasonal vegetables

Hummus Club Sandwich with New Zealand spinach and avocado
or
Tyrokafteri, 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

Roasted organic sweet potato, PDO feta, kale, roasted red onions, mint yogurt, pickled mustard seeds, walnuts and pomegranate
or
Roasted red, yellow and white beetroots, organic orange, pickled mustard seeds, creamy tarragon sauce

Spiced roasted organic Breton cauliflower,chimichurri sauce, mint yogurt,red onions pickles, flaked almonds
or
Café 52's "Healthy Bowl"

Poached pear, verbena syrup, lemon balm, lemon tuile and lemon sorbet
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, potimaron purée with miso and a Grenoble-style condiment
or
Label Rouge Poultry curry with coconut milk and red curry, savory granola, ginger, and Camargue 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 Tyrokafteri
Smørrebrød
Wasabi tarama, blinis
Sea bass tartare
Cream of pumpkin soup
Vegetable platter
Crispy prawns
Falafel
Mini croque-monsieur
Truffle arancini
Vegetable spring rolls
Yakitori skewers
Barbajuan
Feta and Kalamata Olive Croquettes

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

L'ACCUEIL PRESTIGE

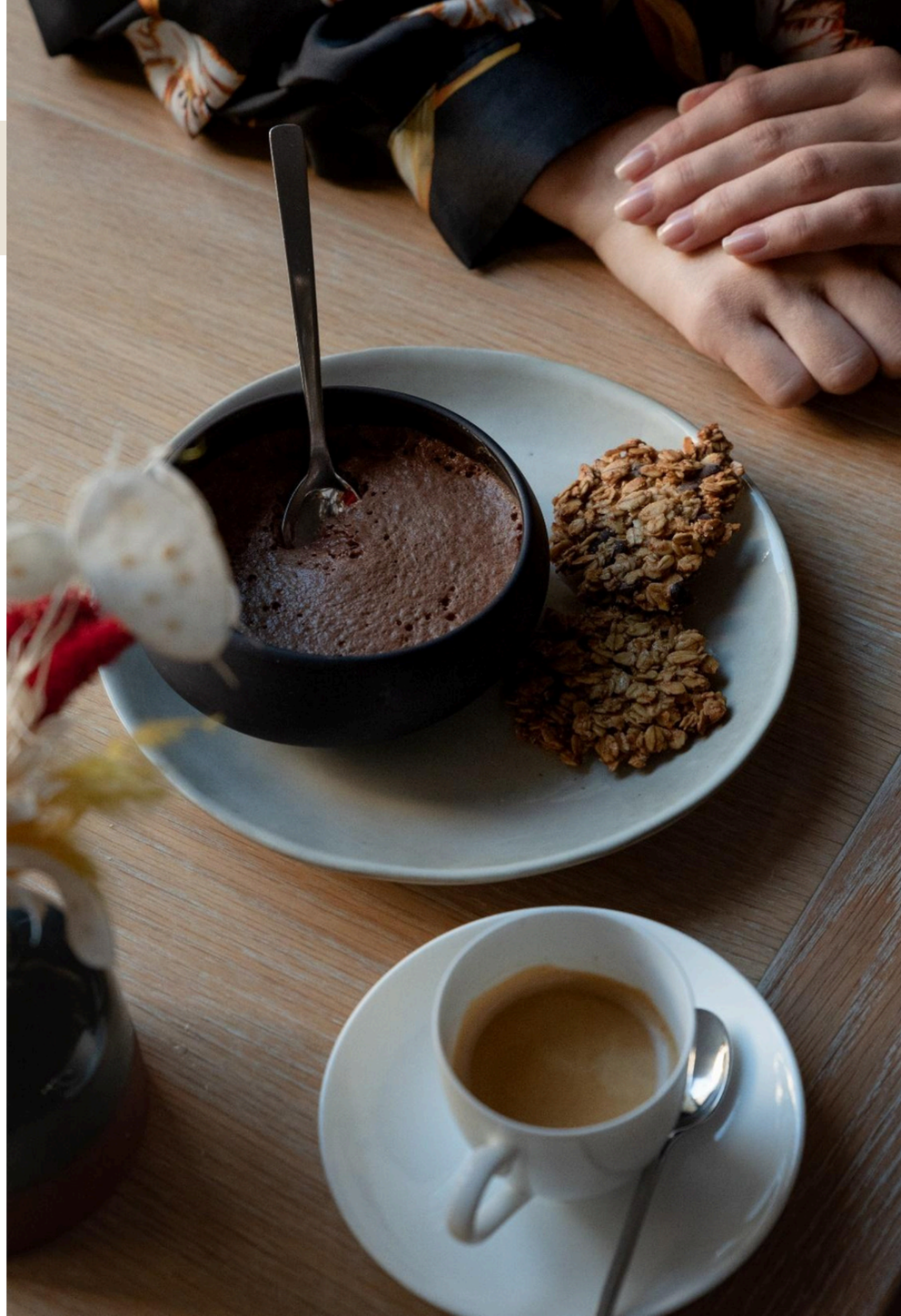
€40 VAT incl. per person
Hot beverages (tea, coffee)
Still and sparkling mineral waters
Fresh fruit juices
Mignardises (Miniature pastries)
Fresh fruit salad

LE 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

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.

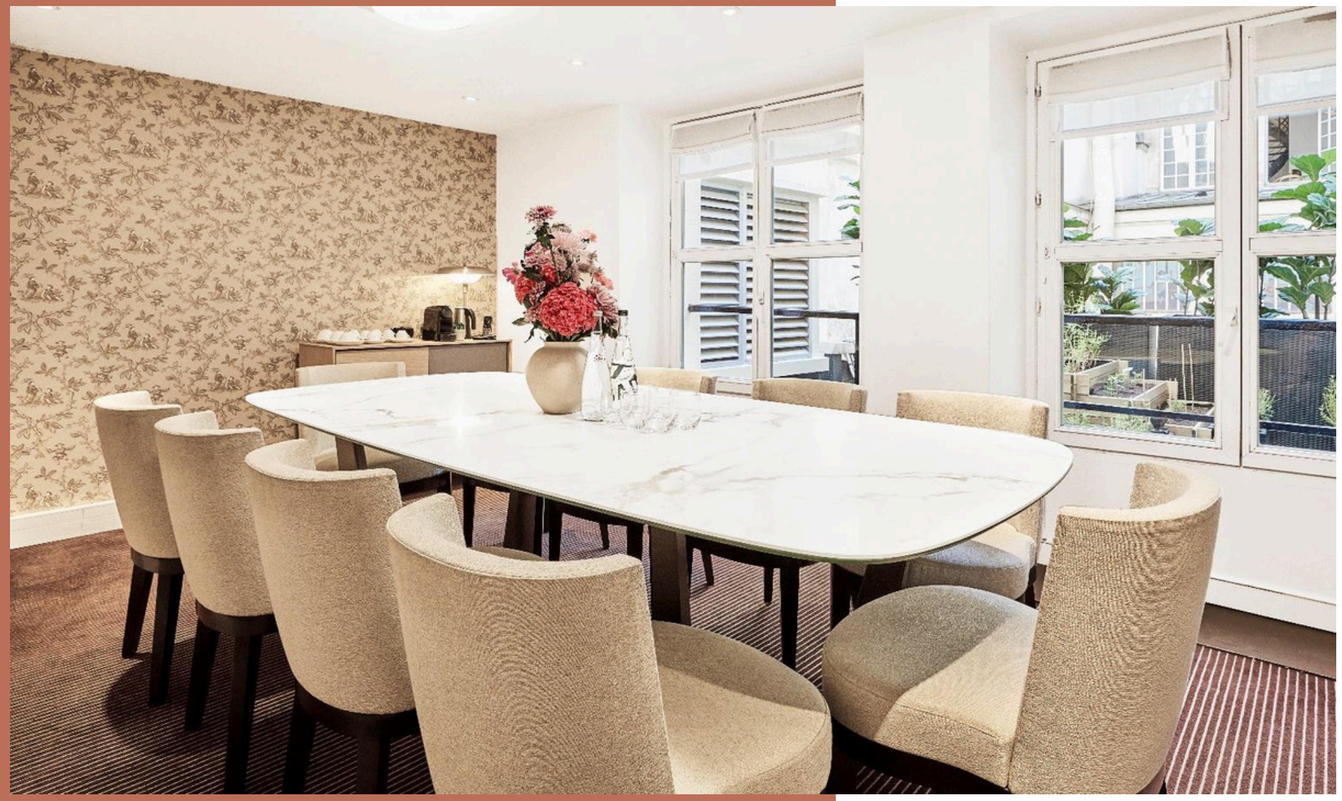
OUTDOOR CAPACITY

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*
- *Natural light*
- *Music atmophere*
- *People with reduced mobility access*
- *No smoking*
- *Phone*
- *Concierge & valet Service*
- *Air conditionning*
- *Video projector & screen*
- *Supplies*
- *PaperBoard*
- *Television*



CONTACT

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