



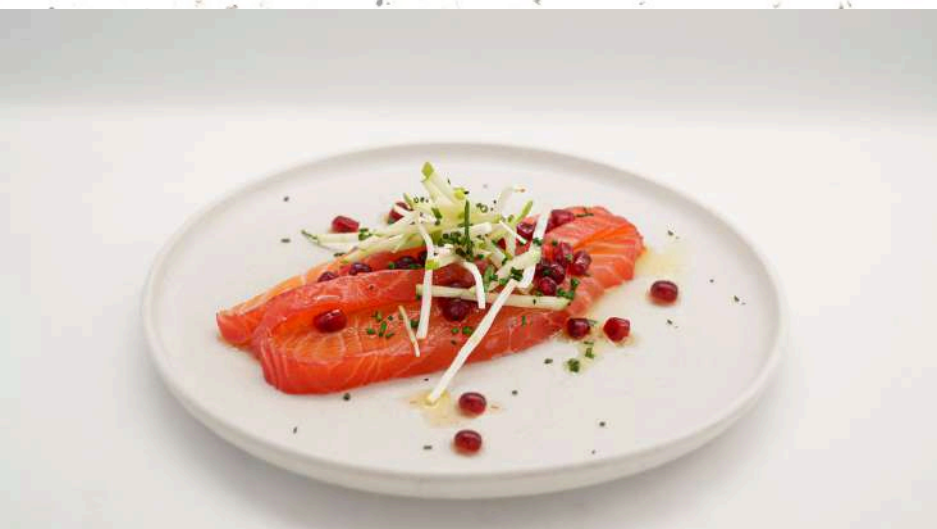
# BANQUETING

## *Autumn - Winter*

The Atelier H is so much more than just a series of meeting rooms, it represents a whole new way of living, meeting and interacting.

Experience our amazing gourmet offers carefully prepared by our Chef Marc Vachon and his right hand man Chef Julien Tronça, using a selection of fresh, local and seasonal produce.

Awaken your senses in the Atelier H!







## Our Chef

Our Chef Marc Vachon and his right hand man Chef Julien Tronca, make it a point of honour to offer you a French, local and organic cuisine.

Our products come from carefully selected French suppliers.

All our meats are of French origin and our fish comes from sustainable fishing.

Our fruit and vegetables come from producers and greengrocer selected seasonally.

Beautiful dishes to bite into for a gourmet getaway in the heart of the capital.

**CLICK ON AN OFFER  
TO BROWSE THE BROCHURE ...**

**→ MARGUERITE MENU**

**→ FONDUE MENU**

**→ BUFFET**

**→ MEAL TRAY**

**→ COCKTAIL**

**→ FINGER**

**→ THE WINE CELLAR**





# Marguerite Menu

*Up to 40 people - Suggestion of the Chef*

## —— Choice of starters ——

Salmon gravlax with beetroot, pomegranate vinaigrette, apples and celery

Pork “pâté en croûte”, chicken mousseline, vinaigrette, honey and mustard

Endive salad with walnut oil, duck breast and walnuts

## —— Choice of main courses ——

Chicken supreme, carrot mousseline and roasted parsnips with chicken jus

Pressed beef, smashed potato, gravy

Cod, parsnip mousseline, roasted carrots, buckwheat in sauce and caramelized

Fregola Sarda risotto, parmesan and roasted vegetables

## —— Choice of desserts ——

Soft meringue floating on salted caramel butter with toasted almonds

Rum and citrus baba, vanilla whipped cream

Blueberry tart with almond cream

*Starter/Main or Main/Dessert - 39€ incl. tax ou Starter/MainDessert - 51€ incl. tax*







## Fondue Menu

*Up to 30 people - Suggestion of the Chef*

### —— Fondue Menu ——

French fondue menu with charcuterie board

*From 28€ incl. tax per person*

### —— Gourmet Fondue Menu \* ——

French fondue menu with potatoes and charcuterie board

#### —— Choice of desserts ——

Soft meringue floating on salted caramel butter with toasted almonds

Rum and citrus baba, vanilla whipped cream

Blueberry tart with almond cream

#### —— Glass of wine of your choice ——

SAVOIE - Mondeuse, AOP Vin de savoie cépage Mondeuse

SAVOIE - Apremont, AOP Vin de savoie cépage Jacquere

*From 51€ incl. tax per person*

*\*Private use of the “Bulle Privée” offered*





# Buffet

*As from 35 people*

Offer includes

- 4 starters
- 4 courses (one meat, one fish, two side dishes)
- 4 desserts

*Suggestion of the Chef - 54€ incl. tax*







## Meal Tray

Up to 15 people - *Suggestion of the Chef*

*Starter/Main Course or Main Course/Dessert - 39€ incl. tax  
or Starter/Main Course/Dessert - 50€ incl. tax*

## Cocktail

*Suggestion of the Chef*

**Offer includes**

- 3 cold savoury pieces

**9€50 incl. tax**

- 5 pieces: 3 cold savoury & 2 desserts

**15€40 incl. tax**

- 9 pieces: 4 cold savoury, 3 hot savoury & 2 desserts

**25€ incl. tax**







# Finger

Suggestion of the Chef or according to your wishes from our selection

## Starters

Beetroot gravlax  
Green gazpacho  
Country-style terrine  
with lemon condiment  
Beef tataki  
Goat cheese & mascarpone mousse tartlet  
Pollock ceviche with yuzu mayonnaise  
Eggplant caviar with pickled onions  
Guacamole with corn chips  
Hummus with tarragon oil  
Poultry rillettes  
Mini caesar salad  
Charcuterie board  
Cheese board

## Dishes and garnishes

Cod with buckwheat sauce  
Salmon with beurre blanc  
Fregola risotto  
Poultry with rich jus  
Duck confit  
Pork ribs with béarnaise sauce  
Pressed beef chuck  
Potato mille-feuille  
Crispy rice  
Roasted vegetables  
Parsnip mousseline

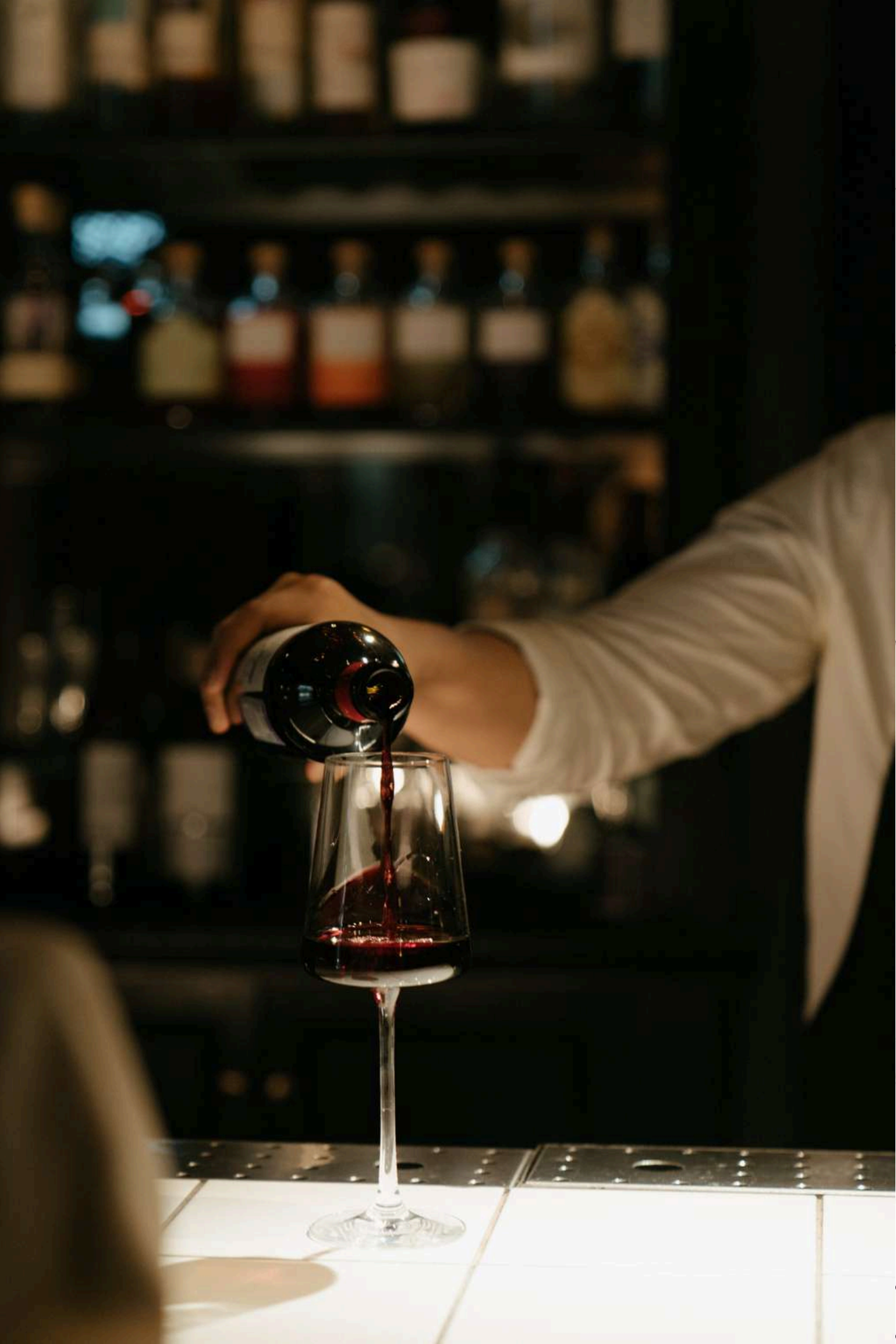
## Desserts

Chocolate mousse tartlet  
Seasonal fruit tartlet  
Mini baba with vanilla whipped cream  
French toast brioche  
Cheesecake  
Coffee entremet  
Walnut brownie  
Choux with vanilla whipped cream  
Mini panna cotta with Earl Grey tea

14 items including 4 desserts - 62€ incl. tax







## *The Wine Cellar*

Superior wine package - 12.50 € incl. tax per person (*1 bottle for 4 people*)

Bordeaux - Château Haut Cazevert - Bordeaux Supérieur (red)

Bordeaux - Château Haut Cazevert - Entre deux mers (white)

Premium wine package - 19.50 € incl. tax per person (*1 bottle for 4 people*)

Bordeaux - Expression de Château Grand Bourdieu - AOC Graves (red)

Bordeaux - Calhavera - AOC Graves (white)

Food and Wine Pairing Proposal

Price available on request

*Other wines available*







The Atelier H team is at your disposal **to make your project a reality!**

