

Le Jardin du Sommelier

Functions folder

For any table of 8+ covers, we ask to choose a menu beforehand.



Week days The restaurant may be privatized, partially or completely.
Privatization of the veranda (room at the end of the restaurant)

No rental fee. Expense minimum 1000 €.
Suitable for 20 to 40 people for a sitting meal.

Privatization of the whole restaurant

No rental fee. Expense minimum 2500 €.
Suitable for 40 to 80 people for a sitting meal.

During the week-end The restaurant is not open for other clients. It is since then always private.
No rental fee. Expense minimum 1000 €. Suitable up to 80 people.

Classic Group Menu 40 €

Starters

- ∞ Starter 1 : Salmon tartare, guacamole toast
- ∞ Starter 2 : Terrine of duck foie gras, gingerbread
- ∞ Starter 3 : Seasonal vegetable soup

Mains

- ∞ Main 1 : Roasted sea bass fillet, leeks, mashed potatoes with olive oil
- ∞ Main 2 : *Coucou de Malines* chicken, braised endives, gratin dauphinois
- ∞ Main 3 : Southern vegetables *mille feuille*, tomato coulis

Desserts

- ∞ The gourmand : Three sweet things
- ∞ Dessert 2 : Red fruits pana cotta, pistachio crumble
- ∞ Dessert 3 : Chocolate mousse duo, chantilly

Menu 3 courses (starter + main + dessert) : 40 € pp (35.71 htva)

Menu 2 courses (starter + main) : 34 € pp (30.36 htva)

Menu 2 courses (main + dessert) : 30 € pp (26.79 htva)

Menu 1 courses (main) : 24 € pp (21.43 htva)

Terms and conditions for the menus

It is recommended to choose the same menu for all guests.

It is possible to make several choices (different starters, mains and desserts). Please let us know the choices beforehand.

If choices are not communicated, your guests could choose what they want while they sit at the table ; in this case, an extra 5 € pp (4.46 htva) is charged.

Please let us know the final number of guests (as well as the order) at least 24 hours before the event. This number will be kept on the final invoice, even if some guests don't attend the event.

If you hear from any allergy, please let us know.

Options

Cheese plate instead of dessert : 4 € pp (3.57 htva)

Cheese plate before dessert : 10 € pp (8.93 htva)

Large cake to share instead dessert : 4 € pp (3.57 htva)

Material tablecloths : 5 € pp (4.13 htva)

Gourmet Group Menu 55 €

Entrées

- ∞ Entrée 1 : Gambero rosso raviole, spicy bisque
- ∞ Entrée 2 : Duck foie gras terrine, gingerbread
- ∞ Entrée 3 : Grilled vegetables quinoa

Plats

- ∞ Plat 1 : Roasted turbot fillet, oyster bearnaise
- ∞ Plat 2 : Suckling veal tenderloin, sautéed mushrooms
- ∞ Plat 3 : Celeriac risotto

Desserts

- ∞ The gourmand : Four sweet things
- ∞ Dessert 2 : Warm appel pie, speculoos ice cream
- ∞ Dessert 3 : Chocolate lava cake

Menu 3 courses (starter + main + dessert) : 55 € pp (49.11 htva)

Menu 2 courses (starter + main) : 47 € pp (31.96 htva)

Menu 2 courses (main + dessert) : 41 € pp (36.61 htva)

Menu 1 courses (main) : 33 € pp (29.46 htva)

Terms and conditions for the menus

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It is possible to make several choices (different starters, mains and desserts). Please let us know the choices beforehand.

If choices are not communicated, your guests could choose what they want while they sit at the table ; in this case, an extra 10 € pp (8.93 htva) is charged.

Please let us know the final number of guests (as well as the order) at least 24 hours before the event. This number will be kept on the final invoice, even if some guests don't attend the event.

If you hear from any allergy, please let us know.

Options

Cheese plate instead of dessert : 4 € pp (3.57 htva)

Cheese plate before dessert : 10 € pp (8.93 htva)

Large cake to share instead dessert : 4 € pp (3.57 htva)

Material tablecloths : 5 € pp (4.13 htva)

Drink packages

Base – 6 € (4.96 htva)

Still and sparkling water, coffee or tea

Cava & soft – 10 € (8.26 htva)

Idem + a glass of cava on arrival

Formule champagne soft – 14 € (11.57 htva)

Idem + a glass of champagne on arrival

House wine – 10 € (8.26 htva)

White : Côtes du Lubéron, Michel Chapoutier « La Ciboise » 2017

Red : Côtes du Rhône, Paul Jaboulet « Parallèle 45 » 2017

Half a bottle is served per person (white and red combined)

Passion wine – 16 € (13.22 htva)

White : Chablis, Joseph Drouhin 2018

Red : Haut-Médoc, Château Lamothe 2012

Half a bottle is served per person (white and red combined)

*Taking a drink package is not mandatory.
All drinks can be served and charged by the order.*



