



# WARWICK

PARIS



## SEMINARS MENU



# MENU COFFEE BREAK

10 € extra per person, per break, on the delegate package offer  
or 20 € per person, per break, without the offer

## COFFEE BREAK *TEA TIME*

Tea « Earl Grey », Coffee, Fresh Orange Juice, Fresh Grapefruit Juice

Finger sandwiches (chicken and cheese)

Mix of cakes: cookies and muffins

Jam and crème fraîche, toasts, butter

Or

## COFFEE BREAK *DETOX*

Homemade Ice Tea, Coffee, Smoothies

Fresh fruit salad

Low fat cereal bars

Apple crisps

Plain or Fruit yoghurts



# MENU GOURMAND

55 € VAT per person

## Starters

Salmon and Mango tartar

Herliom tomato Salad

Strawberry gazpacho

## Main Courses

Withe fish with risotto and pesto of arugula

Undercut of beef, grenaille potatoes with béarnaise  
sauce or juice

Sea bream fillet and ratatouille

## Desserts

*Vanilla Mille-feuille*

Tiramisu

Soft chocolate cake with vanilla ice cream

Dessert assortment

Apple pie and ice cream

Fresh fruit salad

**Beverages: ½ bottle of water, ½ bottle of wine and 1 coffee or tea per person**

**We kindly ask you to choose a unique menu for all participants.**



# MENU PRESTIGE

65 € VAT per person

## Starters

Cold pea cream, fresh goat cheese with mint  
Green asparagus, hollandaise sauce with citrus  
Octopus salad with yuzu

## Main Courses

Roasted monkfish with vegetables  
Filet of duck breast, mashed sweet potatoes  
Roasted gambas, risotto

## Desserts

*Vanilla Mille-feuille*  
Tiramisu  
Soft chocolate cake with vanilla ice cream  
Dessert assortment  
Apple pie and ice cream  
Fresh fruit salad

Beverages: ½ bottle of water, ½ bottle of wine and 1 coffee or tea per person  
**We kindly ask you to choose a unique menu for all participants.**



# MENU CARTE BLANCHE

77 € VAT per person

1 Glass of Champagne

## Starters

Semi-cooked duck liver, apple chutney

Sea bass Tartar and Caviar citrus

## Main Courses

Tuna filet with vegetables

Beef filet, mashed potatoes flavoured with *ail des ours*

## Desserts

Vanilla *Mille-feuille*

Tiramisu

Soft chocolate cake with vanilla ice cream

Dessert assortment

Apple pie and ice cream

Fresh fruit salad

Beverages: ½ bottle of water, ½ bottle of wine and 1 coffee or tea per person

**We kindly ask you to choose a unique menu for all participants.**



# MENU VEGETARIEN

55 € VAT per person

## Starters

Asparagus with safran and lentils

Mimosa egg and tapenade, green salad, soja sauce

Quinoa salad with herbs and vegetables

## Main Courses

Penne en gratin with vegetables

Vegetable risotto

Spinach Lasagna

## Desserts

Vanilla *Mille-feuille*

Tiramisu

Soft chocolate cake with vanilla ice cream

Dessert assortment

Apple pie and ice cream

Fresh fruit salad

Beverages: ½ bottle of water, ½ bottle of wine and 1 coffee or tea per person  
**We kindly ask you to choose a unique menu for all participants.**