



Chef Eric Girardin and his whole team invite you to celebrate your occasions, either professional or private, with the iconic dishes of the Historical Brasserie.



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MENUS BANQUET 2024



GENERAL TERMS OF SALES

**A SINGLE MENU (SAME DISHES) AND DRINKS PACKAGE
MUST BE CHOSEN FOR ALL GUESTS.**

**This choice must be communicated to us no later
than 14 days before the date of the event.**

For the sake of smoothness of our service, once the selection of dishes has been made, it will no longer be possible to modify your choice on the d-day.

Any allergies or intolerances must be reported to us upon booking. Our Chef will be pleased to offer a suitable alternative.

Any modification or cancellation made to the number of people, less than 10 days before the event date will be billed.

Upon booking confirmation:

A deposit of 50% of the total amount of the event will be required.

No later than 30 days after the event:

You will be asked to pay the balance.

Cancellation or modification on the day of the event:

Payment of 100% of reserved services.

“No shows” (services ordered but not cancelled)
will be invoiced to the Customer on the basis of the entire service.

CONTACT OUR TEAM

MARION LEROUX
Tel: 03 89 29 41 00
Email: contact@maisondestetes.com

CHOOSE AND CREATE YOUR UNIQUE MENU
according to your desires among our suggestions...

MENU BISTRONOMIQUE
59.00€ WITHOUT DRINKS

Starter
Fish OR Meat
Dessert

MENU SIGNATURE
79.00€ WITHOUT DRINKS

Starter
Fish
Meat
Dessert

Selection of same dishes for all guests

STARTERS

Pink trout from Guidat's, home-smoked,
Light cream with horseradish , lemon confit.

or

Homemade country terrine,
Pickles, heart of sucrine, walnut oil vinaigrette

or

Perfect hard-boiled egg,
Colmar mushrooms, angel hair, veal juice and fresh herbs

FISHES

Pike quenelle,
Spinach and Riesling sauce

or

Fresh catch of the day,
Lemon, chives and caper mashed potatoes

MEATS

Farm poultry,
Seasonal vegetables and meat juice

or

Pig filet mignon cooked at low temperature,
Seasonal vegetables and thyme gravy

or

Braised beef chuck with foie gras,
Small glazed vegetables

THE DESSERTS

Chocolate mousse soufflé tartlet,
Vanilla ice cream

or

Pavlova with seasonal fruits

or

Vanilla, caramel and hazelnut Cabbage

MENU DU TERROIR
49.00-€ WITHOUT DRINKS

Sauerkraut with 8 garnishes,
Smoked pork shoulder, fresh bacon, smoked bacon, knack,
white sausage, smoked meat, pork shank & steamed potatoes

or

Baeckeoffa,
Sliced potatoes confit in a beef, pork & lamb marinade / Green salad

Munster with cumin,
Served with green leaves

Black Forest cake revisited

or

Lemon sorbet,
with Marc de Gewurztraminer

SELECT YOUR DRINKS PACKAGE

So that we can ensure the supply, the necessary quantities
and heat a sufficient number of bottles for your event,
**We kindly ask you to let us know your choice of formula
at the same time as your choice of menu.**

APERITIF PACKAGE

CLASSIC, 8.00€/PERSON:

Crémant, Muscat, Alsace wine, beer or soft drink,
one glass per person.

OR

PRESTIGE, 15.00€/PERSON:

1 glass of Champagne per person.

WINE PACKAGE

ALSACE OR OUTSIDE ALSACE

1 glass of wine: €8.00/PERSON
2 glasses of wine: €16.00/PERSON
3 glasses of wine: €24.00/PERSON
selection to match with the chosen dishes.

SOFT PACKAGE

1/2 water and 1 hot drink: 7.00€/PERSON

TAILOR-MADE PACKAGE

BILLING PER OPENED BOTTLE

Selection from our current wine menu,
after contacting our sommelier team,
at least 2 weeks before your event.

