

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 2025

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.

In order to ensure that our service runs smoothly, 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.

RESERVATION GUARANTEE On confirmation of reservation

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

No later than 30 days after the event

You will be asked to pay the balance of the event.

CANCELLATION POLICY TOTAL CANCELLATION

Up to D-10: no cancellation fee D-9 to D-Day: the deposit will be kept and is non-refundable.

PARTIAL CANCELLATION

Any change or cancellation made on the number of people, less than 72 hours before the event will be billed at 100% of the services cancelled

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 61.00€ WITHOUT DRINKS

MENU SIGNATURE 80.00€ WITHOUT DRINKS

Starter Fish OR Meat Dessert

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.

Beef carpaccio, Arugula, parmesan & pickled onions

Or Perfect hard-boiled egg, Colmar mushrooms in texture

FISHES

Pike quenelle, Spinach and Riesling sauce

or

Roasted fish of the day, Mashed potatoes with lemon confit, shellfish sauce

MEATS

Farm poultry, Seasonal vegetables and meat juice

or

Pork breast cooked at low temperature, Textured carrots and cumin meat sauce

or

Braised beef chuck with Pinot Noir, Mashed potatoes

THE DESSERTS

Chocolate mousse soufflé tartlet, Vanilla ice cream or Pavlova with seasonal fruits or

> **Paris-Brest,** Vanilla Ice Cream

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

Koughelof French toast style,

Cream & vanilla ice cream

or

Home made 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.**

Offer valid on reservation only Prices include VAT - service included