

YOUR WEDDING AT HÔTEL DE CRILLON

Say « Yes » at Hôtel de Crillon, A Rosewood Hotel

From 350 € per person

VAT and service included

Minimum guarantee : 30 persons

Welcome Champagne

Two glasses of Champagne with 6 canapes

Menu « Dégustation »

4 courses menu designed by our Executif Chef Christopher Hache

Starter, fish, meat, cheese and dessert

Coffee, tea with mignardises

Still and sparkling mineral waters

Wine pairing & Champagne

Selection of wines by our Chef Sommelier Xavier Thuizat

½ bottle of white and red wine per person

1 glass of champagne for dessert

Services provided by Hôtel de Crillon :

Testing menu for your wedding dinner offered for 2 people

Floral arrangement « Crillon »

Cloakroom and notice board

Printing menus

Wi-Fi connection

Audio-visual equipment (screen, beamer and microphone)

WEDDING MENU

Starters

*Duck confit foie gras, roasted "Louise Bonne" pear and sweet pepper
Sea bass and oyster tartare in a green apple jelly, Imperial French caviar
Brittany lobster, kumquat condiment, iodine broth*

Fish

*Pearlized sea bass with shellfish, artichokes with peppers and truffles
St-Jacques scallops in hazelnut and rosemary crumble, fried root vegetables
Roasted blue lobster, citrus emulsion, candied fennel (supp.)*

Meat

*Rossini beef fillet smoked with beechwood, ground beetroot
Veal medallion, cannelloni of seasonal mushrooms and eggplant with matured parmesan
Roasted chicken "façon demi-deuil", risotto of Jerusalem artichokes*

Cheese plate

Desserts

*Poached apple like a "tarte tatin", cider ice "parfait" and shortbread
Vanilla and hazelnut "Mister", salted caramel
Lemon meringue tart
Chocolate mi-cuit, tonka emulsion
Mont blanc with chestnuts from Ardèche, comice pears and Madagascar vanilla ice cream*

Or

Wedding Cake

Hot drinks accompanied by petits fours