



HÔTEL *La* PÉROUSE

★ ★ ★ ★

NICE - BAIE DES ANGES
www.hotel-la-perouse.com

Banqueting & Events



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Welcome at the Hotel La Perouse

At the beginning of the Promenade des Anglais, between the old town and Nice port area, you are at the hotel La Perouse...



The Restaurant Le Patio

The Chef

Group Menus

Meetings

Welcome



*T*he Hotel La Perouse and its restaurant Le Patio promise you to catch your eye and reveal temptations and appeals from the heart of Nice historical city center!

*Y*ou'll find a delightful unique place where comfort and service will go beyond ^{and} your expectations.

*Y*ou will enjoy to share



Restaurant Le Patio



*T*he team of the Restaurant Le Patio would be glad to receive you in a unique and fresh atmosphere, in the shade of lemon trees, in the heart of a genuine Mediterranean garden...

*R*ays of sunshine illuminate your plate and disclose the wonderful colors of your dish.

*A*t nightfall, the candles sparkle, the magic happens, and the place takes on a new dimension.



Our Chef

Pascal Gorris,

doesn't seek neither for success nor for media coverage. His whole energy is dedicated to turn good into flavor, for his culinary creation to delight those who taste it.

His philosophy is to put together contemporary cuisine with strong values. He aims to exalt the taste of authentic products by cooking traditional and obviously home-made dishes.





Group Menus





Welcoming cocktails

Cocktails « by the glass »

White wine Kir: 7€

Sparkling Rose Atmosphère: 8€

Glass of Champagne Esterlin: 15€

Glass of Champagne Louis Roederer brut Premier: 17€

Royal Kir: 18€

Or...

Open Bar

One-hour Open Bar with Champagne, hard drinks, wine, beers and soft drinks: 45€ per person.

Or

One-hour Open Bar with Champagne, wine, beers and soft drinks: 39€ per person

Or

One-hour Open Bar with hard drinks, wine, beers and soft drinks: 32€ per person

Canapés

3€ per appetizer

A few ideas :

Savory canapés and mini brochettes:

Scampi brochette with curry and pineapple
Foie gras and fig jam on ginger bread
Goat cheese and sundried tomatoes on natural bread

Or...

Appetizer in glasses :

Ratatouille and mascarpone cream
Eggplant Caviar and scallops
Marinated peppers and San Daniel cured ham

Or also...

Gazpacho
Zucchini flower fitters
Vichyssoise Soup

To finish...

Sweets :

Mini raspberry tart
Mini « fondant au chocolat »
Cream puffs

And more appetizers available...



Lunch Menu 39€

Per person, excluding drinks

PROPOSITION *A*:

Duck foie gras terrine, fig jam and celery salad with apples

~ ~ ~

Pan-fried cod with basil butter, vegetables bayaldi and potatoes

~ ~ ~

Warm chocolate cake, vanilla cream and yoghurt ice cream

OR

PROPOSITION *B*:

Nice style stuffed vegetables, pesto butter and salad mix

~ ~ ~

Rack of veal Grenadin with boletus mushrooms cream
Fresh tagliatelle with veggie noodles

~ ~ ~

Lemon & Raspberry tart, passion fruit sorbet



Dinner Menu 50€

Per person, excluding drinks

PROPOSITION *A*:

Sea bream fillet salad with diced tomatoes, black olives and chives
~~~

Mediterranean sea bass cooked on its skin, sauce vierge, mashed potatoes  
with olive oil  
~~~

Tarte tatin with warm apples, whipped cream and salted butter caramel ice
cream

OR

PROPOSITION *B*:

Candied salmon Tulip crisp, caesar sauce and parmesan cheese shavings
~~~

Shredded duck breast with red wine sauce, creamy polenta and candied  
cherry tomato  
~~~

Almond tart with apples and salted butter caramel ice cream

OR

PROPOSITION *C*:

Pan-fried scampis with pine nuts, sundried tomatoes, green onions and herb
salad
~~~

Pan fried prawn tails, tarragon butter, vegetable risotto  
~~~

Red berries Millefeuille cake, Grand Marnier flavored cream and pineapple
sorbet



Dinner Menu 65€

Per person, excluding drinks

PROPOSITION *A*:

Chef's special appetizer

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Pan-fried prawns with sesame, warm broad beans salad with fresh herbs

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Veal filet mignon with cured ham « San Daniel » and mozzarella di Buffala cheese, carnaroli Risotto with cep mushrooms

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Raspberry shortbread biscuit, Grand Marnier flavored light cream, orange cracker and mandarin sorbet

OR

## PROPOSITION *B*:

Chef's special appetizer

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Scallops and pan-fried foie gras escalope with aniseed gravy, parmesan crisp and mixed salad

~~~~

Semi-cooked tuna steak with port wine jus, mashed potatoes with parsley, candied cherry tomatoes

~~~~

Strawberry cheesecake with rhubarb compote, crumble and strawberry sorbet

Dinner Menu 80€

Per person, excluding drinks

Prawn as an appetizer

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Pan-fried scallops, diced vegetables with truffle vinaigrette  
and spinach shoots

~~~~

John Dory fillet thin strips, aniseed butter, Nice broad
beans and zucchini flower fritters

~~~~

Cheese platter (3 sorts)

~~~~

Dark chocolate palet biscuit with candied orange zest,
raspberry coulis and passion fruit sorbet

~~~~

Mignardises





# Buffet 60€

Per person, excluding drinks

Rocket salad and candied vegetables

Melon and San Daniel cured ham

Cherry tomatoes, mozzarella balls and black olives

Veal in tuna fish sauce

Mediterranean tabbouleh

Vegetables with anchovy paste

~ ~ ~

Leg of lamb bites roasted with thyme

Sea bream fillets with basil butter

« Nice style » vegetable tian

Carnaroli risotto with cep mushrooms

~ ~ ~

Millefeuille cake

Strawberry soup with verbena

Crème brûlée

Home-made Tiramisu

Whipped fromage blanc with raspberry coulis



# Large Buffet 70€

Per person, excluding drinks

Duck foie gras terrine

San Daniel cured ham

Tomatoes and mozzarella Di Buffala

Veal in tuna fish sauce

Grilled vegetables salad

~ ~ ~

Beef tenderloin with cep mushrooms

Sea bass fillet with basil butter

« Nice style » vegetable tian

Dauphinoise potatoes

Penne pasta with tomato or pesto sauce

~ ~ ~

Millefeuille cake

Macaroon cake with lemon and raspberry cream

Strawberry soup with verbena

Chocolate Cake





# Our drink packages

(1/4 bottle of wine, 1/2 bottle of mineral water, 1 coffee)

15€ per person :

Le Saint André (Domaine de Figuière – VAR)

Red, white and rose – two choices



24€ per person :

Domaine de la Croix (Vintage Provence listed)

Red, white and rose – two choices



29€ per person :

Château de Bellet (Domaine de Bellet – Nice)

Red, white and rose – two choices

**Create your package...**

We remain at your entire disposal to review a drink package made to measure.

**You can eventually chose 1/2 a bottle of wine with a 5€ surcharge**

*Net rates, taxes and service included*



# Your meetings

## MEETING PACKAGE 85€

per person, per day

- Meeting room rental (with daylight and private terrace)
- Plasma screen, video beame, flipchart
- Mineral water, notepads, pencils
- Wifi connexion
- 2 coffee-breaks including tea, coffee, mineral water, fruit juice and an assortment of pastries.
- 3-courses lunch, including drinks (1/4 bottle of wine, 1/2 mineral water and a coffee) served at the restaurant Le Patio

We can arrange the following set-ups:

- U-shaped tables: 35 seats
- Theater style: 45 seats

Thank you for contacting us to get a made-to-measure quotation





# Meeting rooms description

## BELLANDA ROOM

|                           |                             |
|---------------------------|-----------------------------|
| Surface area              | 60 m <sup>2</sup>           |
| Floor                     | 4th                         |
| Capacity in U-shaped      | 35 seats                    |
| Capacity in theater style | 45 seats                    |
| Light type                | Daylight (large bay window) |
| Other                     | Private Terrace             |



## BAIE DES ANGES ROOM

|              |                                       |
|--------------|---------------------------------------|
| Surface area | 30m <sup>2</sup>                      |
| Floor        | 1st                                   |
| Capacity     | From 10 to 15 seats                   |
| Light type   | Daylight (french window with seaview) |
| Other        | Balconies                             |



## GARDIOLA TERRACE

|              |                                                         |
|--------------|---------------------------------------------------------|
| Meeting type | Boards or Cocktails                                     |
| Floor        | 6th (rooftop)                                           |
| Capacity     | 10 seats or 30 persons (for cocktails)                  |
| Light type   | Outside sunlight with a pergola to protect from the sun |
| Other        | Phone and toilets                                       |



## INFORMATION, RESERVATION AND CANCELLATION CONDITIONS

Our Restaurant Le Patio's maximum capacity is 45 persons for a seated dinner inside the dining room.

For your information, we are not in a position to propose the entire privatization of the Restaurant because some rooms are accessible by this place.

Please note that the choice of your menu has to be confirmed no later than 7 days prior to your event. In order to provide you with the promised quality of service, we kindly ask you to select the same course menu for the whole group, except for food allergy or intolerance.

Please note that all the menus are sent for information only. They could be subject to change according to the market goods.

Your reservation will be confirmed upon receipt of a 50% deposit (half of the total amount) of the chosen services.

Each no-show or cancellation 7 days previous the event (which has not been imparted ) the 100% deposit will be charged as a compensation for goods wastes.

In case of non-payment of the deposit within 30 days previous the event, the Hotel La Pérouse reserves the right to cancel all the settled services and to turn down any requests.

For the meal and all the food services, the final number of participants is required at the latest 7 days previous the event.

The final invoice will be established on the basis of the imparted number of persons 5 days previous the event. For any modification of the number of covers between D - 15 and D- 5 previous the event, the client can change the number of covers up to 10%. Beyond 10%, each cancelled cover will be charged.

Tout no-show ou annulation non communiquée sera facturée à titre de compensation des marchandises perdues.

Each no-show or cancellation which has not been imparted will be charged as a compensation for goods wastes.



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