



GROUP MENU 2026

PRE-SELECTION OF MENU CHOICES IS REQUIRED

*VEGETARIAN/VEGAN option available in each menu, including cocktails
Any ingredient can be removed from a dish in case of allergies and/or intolerances*

Menu 35 € TTC : Starter + Main dish or Main dish + dessert

Menu 45 € TTC : Starter + main dish + dessert

Drinks not included, coffee included

Seasonal soup

Ou

Deviled egg

Ou

Duck terrine with green pepper

Ou

Houmous et caviar d'aubergine, pain libanais

Chicken blanquette, pilaf rice

ou

Fish of the day, homemade mashed potatoes

Ou

Vegetable penne

Homemade chocolate mousse

ou

Tiramisu

1 glass of wine: Bordeaux Red / Chardonnay White or Provence Rosé, or **1 x 25cl beer:** €6

1 bottle of wine: Bordeaux Red / Chardonnay White or Provence Rosé: €33

Still or sparkling mineral water: €7 (1L)

Final number of guests must be confirmed 72 hours before the event for billing purposes

Confirmation de l'heure d'arrivée du groupe impérative : Pénalités en cas de retard supérieur à 30 mn.

Menu choices must be made in advance

11 avenue de la Grande Armée 75016 Paris
+33 01 43 06 76 50 Contact@bistrodelarc.com
www.bistrodelarc.com



Menu 60 €TTC

Drinks included

Salmon tartare, avocado, ginger and lime
ou
Crispy goat cheese, romaine lettuce with cider vinegar
ou
Burrata, seasonal tomatoes

Chicken supreme, potato gratin, rosemary jus
ou
Sea bream fillet, green vegetables, beurre blanc
ou

Veal medallion with Port, creamy polenta

ou

Pasta primavera

Lemon cheesecake, mascarpone whipped cream, Speculoos
ou

Homemade chocolate mousse

ou

Tiramisu

DRINKS INCLUDED IN THE MENUS

1 bottle of wine for 3 persons : Bordeaux Rouge / Chardonnay Blanc

1/2 bottle of mineral water per person

Coffee

Final number of guests must be confirmed 72 hours before the event for billing purposes

Confirmation of the group's arrival time is mandatory: penalties apply for delays exceeding 30 minutes.

Menu choices must be made in advance

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The Bistro Menu

€70 incl. VAT per person

Drinks included: Unlimited wine, ½ bottle of mineral water, coffee

Starters to share

Tomato burrata with balsamic cream and pesto

Finger food: spring rolls and panko prawns (2 pieces per person)

Truffle croque monsieur (1 for 4 people)

Aubergine caviar and hummus

Sea bass fillet, vegetables or mashed potatoes

ou

Beef fillet, vegetables or mashed potatoes

Chocolat Mousse

ou

Cheesecake

Wines : Bordeaux rouge – Chardonnay blanc

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Menu choices must be made in advance



€75 incl. VAT menu
Drinks included

1 glass of Champagne
Chef's amuse-bouche

Apple and tomato salad, Burrata with truffle oil
Or

Vitello Tonnato
Or

Semi-cooked foie gras with toast and fig jam
Or

Fish and mango tartare, flavored with mint and lemongrass

Sea bass fillet with fennel, Breton seaweed butter
Or

Beef fillet, vegetables, and mashed potatoes
Or

Provençal veal steak with Gorgonzola, crushed potatoes with preserved lemon
Or

Truffle pasta

Tarte Tatin, vanilla ice cream
Or

Tiramisu
Or

Fruit cup
Or

Rum baba

DRINKS INCLUDED IN THE MENUS

1 bottle of wine for 3 persons : Bordeaux Rouge / Chardonnay Blanc

1/2 bottle of mineral water per person

Coffee

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Cocktail 75€ TTC
Drinks included

Verrines

Avocado and prawns
Wild mushroom panna cotta
Sea bream and mango tartare
Chive vichyssoise
Truffled burrata cream

Canapés

Tarama and blinis
Blue cheese cream and walnut toast

Sharing boards

Charcuterie board
Cheese board
Finger food and chili sauce

Skewers

Melon and Serrano ham
Salmon gravlax, cherry tomatoes with mild spices

Sweet treats

Mini pistachio cream pot
Strawberry and mint mascarpone cream verrine
Mini orange blossom madeleines
Mini dark chocolate and coffee mousse

Mineral water, soft drinks, fruit juices

Bordeaux Red, Chardonnay White (based on one bottle of wine for 3 people)

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Afterwork Package (on the terrace)

30 € TTC par personne :

2 glasses of wine or 2 beers per person

Charcuterie and cheese board to share
(based on one board for 5 people)

Petit Déjeuner : 17 €

Coffee, tea, hot chocolate,

Fresh fruit juice

Pastries, toast, butter and jam

NEW AT BISTRO DE L'ARC

Possibility to reserve a private room for up to 16 people,

Air-conditioned, projection facilities available

Location de l'espace : 300 € TTC

Bistro de l'Arc capacity

Dining room: 60 seated covers

Covered and heated outdoor terrace: 30 seated covers

Cocktail reception (dining room): 100 people

Cocktail reception (terrace): 60 people