

SEATED MEAL

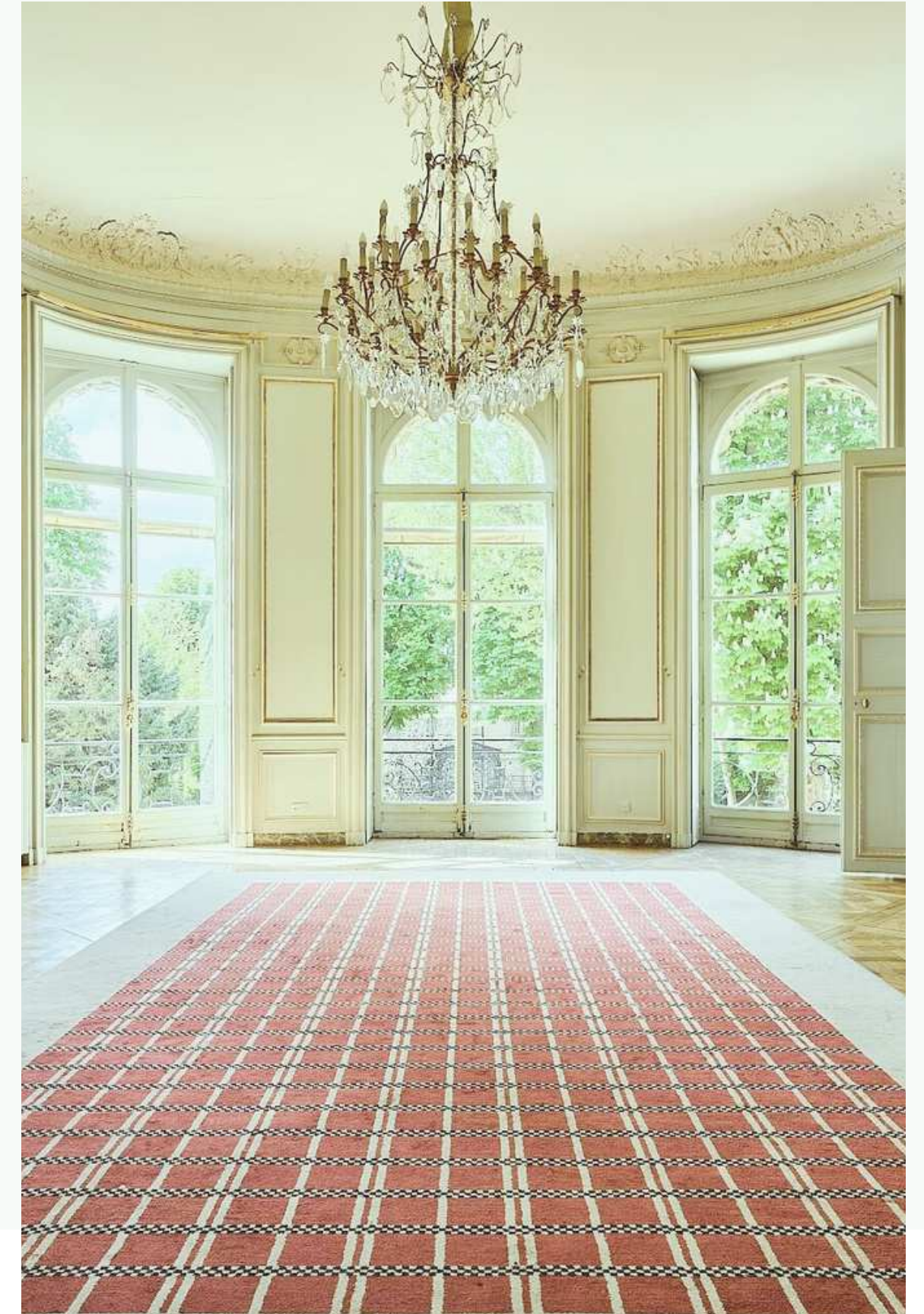


A BRIEF HISTORY

In the heart of Faubourg Saint-Germain, la Maison de l'Amérique latine was inaugurated on October 18, 1946, in the wake of the Resistance, under the leadership of General de Gaulle and at the initiative of the Ministry of Foreign Affairs. It was born out of the need to bring Latin Americans and the French together to better understand each other.

La Maison de l'Amérique latine currently occupies two separate mansions:

- The Hôtel de Varengeville, built in 1704 by the architect Jacques Gabriel V (contemporary private mansion).
- The Amelot de Gournay hotel, built in 1712 by the architect Boffrand (classical private mansion).





THE HOTEL DE VARENGEVILLE

These two hotels, once owned by distinguished families, will be acquired by the Bank of France. They are connected by the ground floor salons, which open onto splendid French gardens.



THE HOTEL AMELOT DE GOURNAY

With the ability to host events for 15 to 1,500 individuals, we facilitate both professional and private gatherings year-round. You will also discover a catering proposal, crafted by our Chef who articulates his vision with conviction.

AMELOT DE GOURNAY

120,00€ HT
134,24€ TTC

Tarifs Incluant pour 4h de service :

La location de l'espace de restauration

Facturation minimum:
En semaine: 20 personnes
Le week-end: nous contacter

Personnel de service
Hôtesse de vestiaire

Une composition florale par table

Option en supplément

Assiette assortiment 3 fromages affinés
10,00 €HT



L'APERITIF offert

1 coupe de champagne- gougères au fromage

LES ENTRÉES au choix

Crème de cresson, œuf parfait, chips de pain épicée

Ou

Rillette de saumon frais et fumé, salade d'herbes et légumes croquants

Ou

Gauffre grillée, avocat, crevettes, jeunes pousses

LES PLATS au choix

Lieu jaune nacré, asperges vertes glacées au fumet de poisson, vierge de légumes

Ou

Pavé de saumon d'Ecosse label rouge, poêlée de courgettes au romarin et thym frais

Ou

Suprême de volaille jaune, jus infusé au Vadouvan, légumes confits façon couscous et citron confit

Ou

Orso végétarien façon paëlla, colis de poivrons, méli-mélo de légumes

LES DESSERTS au choix

Panacotta et fruits rouges

Ou

Ile flottante aux pralines roses

Ou

Tarte au citron, gel yuzu, meringue Italienne

LES BOISSONS

1 bouteille pour 3 personnes

Blanc : Orchys, IGP d'Oc
Chardonnay

Rouge : Côte de Blaye,
Allées de Hautsesey, Bordeaux AOC

Eaux microfiltrées en bouteille
(1/2 bouteille par personne)

Café ou thé

Nous vous remercions de bien vouloir choisir un menu identique pour l'ensemble des convives

AMELOT DE GOURNAY

120,00€ HT
134,24€ TTC

Prices include 4 hours of service:

Renting the restaurant space

Minimum billing:
Weekdays: 20 people.
Weekends: please contact us.

Service staff
Cloakroom attendant

One floral arrangement per table

Optional extra

Assortment plate of 3 matured cheeses
10,00 €HT



Apetizer offered

1 glass of champagne - cheese gougères

STARTERS of your choice:

Cream of watercress soup, soft-boiled egg, spiced bread chips

Or

Fresh and smoked salmon rillettes, herb salad and
crunchy vegetables

Or

Toasted waffle, avocado, prawns, baby greens

DISHES of your choice:

Pearly yellow pollack, green asparagus glazed with fish stock,
vegetable medley

Or

Red Label Scottish salmon fillet, pan-fried zucchini with
rosemary and fresh thyme

Or

Supreme of yellow chicken, Vadouvan-infused jus, couscous-
style confit vegetables and preserved lemon

Or

Vegetarian orso paella-style, pepper parcel, mixed vegetables

DESSERTS of your choice:

Panna cotta with red berries, Floating
island with pink pralines,

OR

Lemon tart with yuzu gel and Italian
meringue

DRINKS

1 bottle for 3 people

White: Orchys, IGP d'Oc
Chardonnay

Red: Côte de Blaye, Allées de
Hautessey, Bordeaux AOC

Microfiltered bottled water (1/2
bottle per person)

Coffee or tea

We would appreciate it if you could choose the same menu for all guests.

MARQUISE DE MAISON

135,00€ HT
151,02€ TTC

Prices include 4 hours of service:

Renting the restaurant space

Minimum billing:
Weekdays: 20 people.
Weekends: please contact us.

Service staff
Cloakroom attendant

One floral arrangement per table

Optional extra

Assortment plate of 3 matured cheeses
10,00 €HT



Apetizer offered

1 glass of champagne - cheese gougères

STARTERS of your choice:

Cream of cress, soft-boiled egg, spiced bread chips

Or

Rillettes of fresh and smoked salmon, herb salad and
crispy vegetables

Or

Toasted waffle, avocado, shrimp, baby greens

MAINS of your choice:

Pearly yellow pollack, green asparagus glazed
with fish stock, vegetable medley

Or

Scottish salmon fillet (Label Rouge), pan-fried zucchini
with rosemary and fresh thyme

Or

Supreme of free-range chicken, Vadouvan-infused jus,
confit vegetables couscous-style and preserved lemon

Or

Vegetarian orso paella-style, pepper parcel, medley of vegetables

DESSERTS of your choice

Gluten-free chocolate fondant cake

or

Roasted fresh apricot pavlova

or

Traditional cherry clafoutis

DRINKS

1 bottle for 3 people

White: Orchys, IGP d'Oc
Chardonnay

Red: Côte de Blaye, Allées de
Hautsésy, Bordeaux AOC

Microfiltered bottled water (1/2
bottle per person)

Coffee or tea

We would appreciate it if you could choose the same menu for all guests.

PRINCE DE TINGRY

155,00€ HT
174,17€ TTC

Prices include 4 hours of service:

Renting the restaurant space

Minimum billing:
Weekdays: 20 people.
Weekends: please contact us.

Service staff
Cloakroom attendant

One floral arrangement per table

Optional extra

Assortment plate of 3 matured cheeses
10,00 €HT



Apetizer offered
1 glass of champagne - cheese gougères

STARTERS of your choice:

Sea bass ceviche, red peppers, red onions, ginger

Or

Green bean salad with caramelized shallot vinaigrette,
smoked duck breast, feta cheese, walnuts

Or

Seasoned foie gras, red berry confit, hibiscus gel,
toasted brioche

MAINS of your choice:

Sea bass fillet, artichoke à la barigoule, confit tomatoes,
virgin olive oil

Or

Beef fillet, glazed fennel flambéed with pastis,
fondant new potatoes

Or

Chicken ballotine, green and white asparagus, lemon thyme jus

Or

Savory celery tatin, rich vegetable jus, mixed sprouts,
and sesame seeds

DESSERTS of your choice

Caramel cream puffs with chocolate pastilles

Or

Chocolate tart with caramel whipped cream

Or

Strawberry crumble with vanilla
and whipped cream

DRINKS

1 bottle for 3 people

White : 2021-Chablis AC, Domaine
Gueguen

Red : 2020-Château Le jard, Lalande
de Pomerol

Microfiltered bottled water (1/2
bottle per person)

Coffee or tea

We would appreciate it if you could choose the same menu for all guests.

OPTIONS IN ADDITION TO YOUR MEAL

FOR A BIRTHDAY CAKE

At a price of €11 excluding VAT per portion for 20 to 50 people



TOULOUSE LAUTREC:

Soft chocolate biscuit, smooth cream and light mousse with intense cocoa aromas, covered with a chocolate mirror glaze. 70% cocoa dark chocolate.



RASPBERRY BUBBLE:

Choux pastry biscuit, joconde biscuit, raspberry jelly coulis, raspberry mousse, raspberry topping, light raspberry cream..



PUFF PASTRY PRALINE MILLE-FEUILLE.

Caramelized puff pastry accompanied by hazelnut praline mousseline cream and a praline crunch.

APETIZER

6 pieces without champagne
Minimum 40 people

22,00€ HT

24,20€ TTC

Pink veal piccata, radish and smoked mustard
Crispy green asparagus, poultry, bay leaf-infused cream
Shortbread, creamy corn, Espelette pepper and piquillo peppers
Zucchini disc, eggplant caviar and confit tomato
Salmon cube with yuzu zest
Shrimp, snow peas, saffron aioli cream

CHAMPAGNE (non included)

Mercier – Blanc de Noir : 60€ HT the bottle

Moët et Chandon Brut: 70€ HT the bottle

WINES



CHAMPAGNES

Deutz Brut classic
Moët & Chandon brut
Veuve Clicquot
Mercier - Blanc de Noirs
Ruinart

90 € HT / 108 € TTC
70 € HT / 84 € TTC
120 € HT / 144 € TTC
60 € HT / 72 € TTC
130 € HT / 156 € TTC



RED WINES

Côtes du Rhône - E. Guigal Château d'Ampuis.
Lussac St Emilion, Grand Ricombre .
Côte de Blaye - Allées de Hautessey,
Bordeaux AOC
Château Le Jard, Lalande de Pomerol
Bourgogne Pinot noir, Coeur de Violette -
Frédéric Magnien

45 € HT / 54 € TTC
36 € HT / 43,20 € TTC
28 € HT / 33,60 € TTC



45 € HT / 54 € TTC
65 € HT / 78 € TTC

WHITE WINES

Orchys, IGP d'Oc Chardonnay
Chablis – Domaine Gueguen
Pouilly Fuissé, Domaine les Gavouilles
Laroche, IGP D'OC Chardonnay
IGP Ardèche Louis Latour Grand Ardeche
Chardonnay 2021

28 € HT / 33,60 € TTC
60 € HT / 72 € TTC
60 € HT / 72 € TTC
36 € HT / 43,20 € TTC
45 € HT / 54 € TTC



STRONG ALCOHOLS

Whisky Johnnie Walker Red label 40 € HT / 48 € TTC
Whisky français Bellevoye-bleu triple malt 75 € HT / 90 € TTC
Vodka Zubrowka Bison Grass 50 € HT / 60 € TTC
Gin Bombay Sapphire 65 € HT / 78 € TTC
Martini 40 € HT / 48 € TTC
Campari 50 € HT / 60 € TTC
Porto 35 € HT / 42 € TTC
Havana club 3 ans 25 € HT / 30 € TTC

DIGESTIVES

Poire, Mirabelle 65 € HT / 78 € TTC
Cognac Hennessy 70 € HT / 84 € TTC
Calvados 110 € HT / 132 € TTC

BEERS (33CL)

La Parisienne 5 € HT / 6 € TTC
Heineken 5 € HT / 6 € TTC

CONTACT & ACCES

For your inquiries regarding seminars, meetings, showrooms, private receptions, cocktails, dinners, and weddings.

The sales department operates
Monday through Friday from 9:00 AM to 6:00 PM.



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commercial@mal217.fr



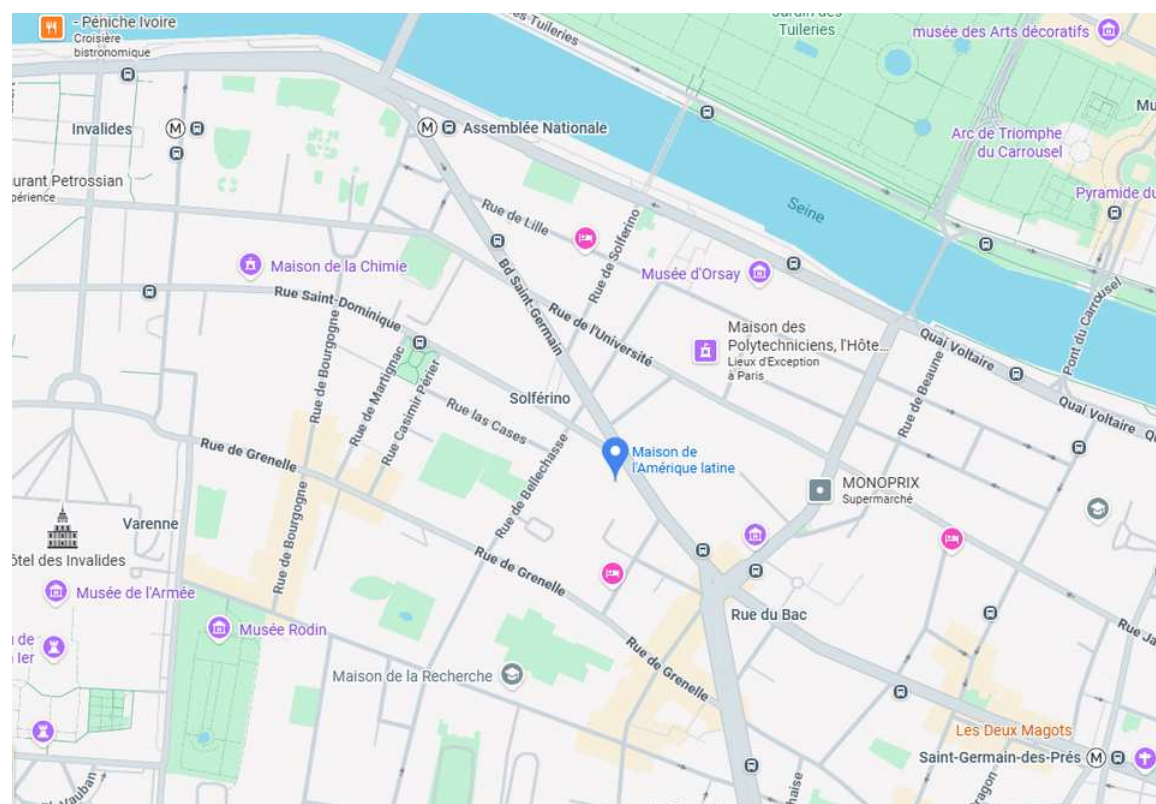
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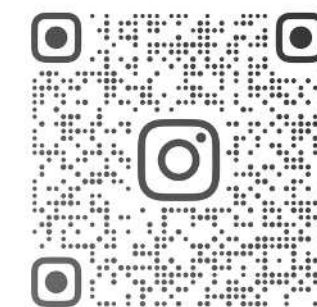
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 **C** Musée d'Orsay

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MAISONAMERIQUELATINEEVENTS