



Hôtel l'Elysée
Val d'Europe

CATERING



LE GEORGE
— STEAK HOUSE —

Our restaurant, located in Place d'Ariane at the heart of Val d'Europe, will greet you with a modern atmosphere, echoing the concept of Parisian brasseries. Boasting a beautiful indoor garden and illustrations of the most beautiful areas of the capital, you are invited on a gourmet journey in a charming setting.

For your lunches and dinners, our Chef, offers you a selection of seasonal dishes. You will appreciate the "Home-made" guarantee. Our menu is prepared on-site using fresh products.

OPENING HOURS

From 12pm to 2pm Monday to Friday and from 7pm to 11pm every day.

An American buffet breakfast is served every day from 7am to 10am and until 11:30am on weekends and bank holidays. Saturday and Sunday lunch - for groups, by reservation only.



LE DIPLOMATE
— CAFE & BAR —

Our team will be delighted to welcome you for a moment of relaxation and conviviality. You will have a full selection of drinks that you can enjoy with a snack or a light meal, on the patio or comfortably seated inside.

Share unforgettable moments with colleagues during sporting events broadcast on our giant screen.

OPENING HOURS

Every day from 10am to midnight



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SEMINAR MENU

Included in the package or €35 / person
A partir de 8 personnes

Starters

Beef carpaccio
Smoked salmon salad
Plate of grilled vegetables
Marinated Scallop salad
Caesar salad

“Dish of the day” – Fish or Meat depending on your preference

See the dish of the day calendar

Plate of Brie de Meaux matured in Ganot (77 Dpt) - €4.50 extra / person

Desserts

“Moelleux au chocolat” (molten chocolate cake)
Seasonal fruit tart
Panna cotta with red fruit
Tiramisu
Fresh fruit salad
“Café Gourmand” (coffee with a selection of little cakes)

Included drinks: ¼ selected Wine, Still and sparkling micro-filtered water, Coffee

*Please choose one menu for all of the participants, and please let us know your choices
at least 8 days before the date of arrival.
The hotel reserves the right to make any modifications for equivalent services*



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CALENDAR FOR DISHES OF THE DAY 2016

DAY	MEAT	FISH	WEEK	WEEK	WEEK	WEEK	WEEK
Monday	Roast Gruyère Pork	Sea Bream Stew	36	41	46	51	31
Tuesday	Braised Veal Tendron	Stewed Monkfish					
Wednesday	Indian-style Chicken	Salmon Steak "en Papillote"					
Thursday	Beef Cheek in Sauce	Braised Cod with Fennel					
Friday	Duck Leg Confit	Tomato Sea Bream					
Monday	Curried Sautéed Pork	Poached Salmon, Julienne Vegetables	37	42	47	52	32
Tuesday	Veal Blanquette	Monkfish in a Hollandaise Sauce					
Wednesday	Chicken Tagine with Aubergines	Sea Bream in a Dulgere Sauce					
Thursday	Beef Stroganoff	Cod Brandade					
Friday	Canette (Duck) in Orange Sauce	Salmon in a Suchet Sauce					
Monday	Pork Tenderloin with Honey	Cod Steak "en Papillote"	38	43	48		33
Tuesday	Marengo Veal Sauté	Sea Bream with Mustard Butter					
Wednesday	Chicken Sautéed in Paprika	Salmon in a White Aniseed Butter Sauce					
Thursday	Provençal-style Beef Daube	Fricassee Monkfish					
Friday	Canettes (Duck) with Green Pepper	Sea Bream Blanquette					
Monday	Asian-style Marinated Pork	Salmon Steak in a Béarnaise Sauce	39	44	49		34
Tuesday	Veal Steak and Celery Duo	"Housewife's" Monkfish					
Wednesday	Chicken Blanquette	Cod Steak with Wok-cooked Vegetables					
Thursday	Flemish Beef Stew	Sea Bream in a Béarnaise Sauce					
Friday	Shoulder of Lamb in Navarin	Salmon Steak in a White Butter Sauce					
Monday	Mango Pork Curry	Poached Cod, Quinoa Risotto	40	45	50		35
Tuesday	Roast Veal	Sea Bream "en papillote"					
Wednesday	Roast Chicken, Parmesan Risotto	Poached Salmon					
Thursday	Beef Bourguignon	Monkfish, Aioli Juice					
Friday	Lamb Shank with Thyme Honey	Sea Bream Fillet with forest seasoning					

For events during the weekend, Friday's selection will be the one for Saturday and Monday's selection will be the one for Sunday



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SUMMER BUFFET

Included in the package
or €35 incl. VAT / person

Buffet Starters

Tomatoes and mozzarella
Niçoise salad
Farandole of salads (Lettuce, carrots, cucumber, radish)
Taboulé
Farfalles salad with smoked salmon
Grilled vegetables
Melon with ham
Marinated anchovies
Lentil salad

Main dish

Indian-style minced poultry
Cod filet
Ratatouille
Old-style vegetables
Provençale tomatoes

Cheese pate - €8.00 extra/person

Desserts

Fresh fruit salad
Tiramisu
Coffee Verrine, with crunchy hazelnut
Apricot tart
Mousse au chocolat

Included drinks: ¼ selected Wine, ½ Mineral water, Coffee

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WINTER BUFFET

Included in the package
or €35 incl. VAT / person

Minimum of 30 people

Buffet Starters

Smoked salmon
Selection of cold cut meats
(Terrine de campagne, rosette, ham)
Potato salad with herbs
Pasta salad with tuna and black olives
Farandole of salads
(Lettuce, tomatoes, carrots, beets, cucumber, grated celery)
Cheese pastry
Vegetable soup

Main dish

Basque chicken
Monkfish fricassee
Minced beef with Stroganoff sauce
Noisettes Potatoes
Sautéed small vegetables

Cheese pate - €8.00 extra/person

Desserts

Charlotte with red fruits
Apple tart
Chocolate cake
Fromage blanc
Fruit basket

Included drinks: ¼ selected Wine, ½ Mineral water, Coffee

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LUNCH COCKTAIL OR DINNER RECEPTION

Included in the package or €35 incl.VAT / person
Minimum of 20 people

Savoury items

Homemade club sandwiches
Shrimp torpedo
Surprise bread (Swedish bread)
Mini garnished subs
Salmon verrines

Warm items

Mini pizzas
Mini quiches
Prunes wrapped in bacon
Sausage pastry

Sweet items

Chocolate cake
Panna cotta with fruit
Assortment of pastries
Fresh fruit salad verrines

Included drinks: ¼ selected Wine, ½ Mineral water, Coffee

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LUNCH COCKTAIL OR DINNER RECEPTION

€25 incl. VAT / person
Minimum of 20 people

1 item each per person, so 10 items per person

Savoury items

Salmon toasts
Surprise bread (Swedish bread)
Guacamole and tomato verrines

Warm items

Mini pizzas
Mini quiches
Prunes wrapped in bacon
Mini croque-monsieur

Sweet items

Chocolate cake
Apple tart
Assortment of pastries
Fresh fruit salad verrines

Included drinks: ½ Mineral water, Coffee
¼ selected Wine: €5/person

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GALA MENU

Minimum of 8 people

LOUVRE MENU

€ 45 taxes incl./PERSON

Starters

Scallop salad
Panned foie gras, potatoes brunoise
Salmon tart with Olive Oil and Lime
Beef Carpaccio, small Salad with Vinaigrette
Balsamique and Parmesan pieces

Main dishes

Magret de Canard with Red Rice and passion juice
(Order at least ten days in advance)
Veal steak and Morel Sauce
Madeira Beef tenderloin
Fish Bourride and vegetables, Shellfish sauce

Plate of Brie de Meaux

€4.50 extra/ person

Desserts

Strawberry Tiramisu
Grand Marnier Ice Soufflé
Warm chocolate cake
Baba au Rhum

TROCADERO MENU

€ 55 taxes incl./PERSON

Starters

Terrine de Foie Gras and Toasts
Scallops and Avacado Tartare
Beet Capuccino
Foie Gras Tatin and Caramelised Apples

Main dishes

French-style Roasted Rack of Lamb
Monkfish Tarte and Perserved tomatoes,
white butter sauce
Rossini-style Tournedos
Cod filet, Magret de Canard Fumé and Vegetables,
Balsamique sauce

Plate of Brie de Meaux

€4.50 extra/ person

Desserts

Géode au Chocolat
Nuit Blanche, cream of coffee
Fresh Fruit Sabayon
Iced Nougat

Drinks included: ½ Mineral, Coffee

AOC Wine Package: Château Beauséjour Montagne St Émilion 2010, Chablis AOP Domaine Gautheron 2013

¼ Wine at 8 € / person

½ Wine at 12 € / person

*Nous vous remercions de choisir un menu unique pour l'ensemble des participants
et de nous communiquer votre sélection minimum 8 jours avant la date d'arrivée.
L'hôtel se réserve le droit d'effectuer toute modification pour des prestations équivalentes*



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OUR APERITIF PACKAGES BY THE GLASS



White Wine Kir or Fruit Juice
Punch or Fruit Juice
Sangria or Fruit Juice
Champagne or Fruit Juice

€4.6 / person
€6.5 / person
€6.5 / person
€8.5 / person



OUR APERITIF PACKAGES

MENU	1!! (price / pers.)	2!! (price / pers.)
SOFT DRINK	€ 8	€ 12
APERITIF + SOFT DRINK	€ 15	€ 22
APERITIF + SOFT DRINK + ALCOHOL	€ 29	€ 45
APERITIF + CHAMPAGNE + SOFT DRINK	€ 35	€ 50
ALCOHOL + SOFT DRINK	€ 30	€ 45
CHAMPAGNE + SOFT DRINK	€ 30	€ 45
PINK CHAMPAGNE + SOFT DRINK	€ 40	€ 70
PRESTIGE CHAMPAGNE + SOFT DRINK	€ 55	€ 70
CHAMPAGNE + ALCOHOL + SOFT DRINK	€ 60	€ 80

After 2 hours, we can offer you the possibility of charging per open bottle:

SOFT DRINK

Coca cola, Diet Coke, Coke Zero, Fruit Juice, Mineral Water €10 / Bottle

APERITIF

White/red Martini, Port, Campari, Muscat, Suze, Pastis €35 / Bottle

ALCOHOL

Whisky, Gin, Vodka, Tequila, Rum €80 / Bottle

CHAMPAGNE

€70 / Bottle

PINK CHAMPAGNE

€72 / Bottle

PRESTIGE CHAMPAGNE

according to choice

OUR SIDE DISHES

Assortment of savoury snacks (homemade crisps, olives...)	included
Assortment of 5 canapés	€ 7.50/pers.
Assortment of 8 canapés	€ 10.40/pers.
Canapé of choice	€ 1.80/piece

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