

# CHATEAU de MONTVILLARGENNE



MEETINGS...

TABLE...



## « Wine bars »

*Boire du vin,  
c'est boire du génie.*

*Charles Baudelaire*

### **30' Bar**

*Bourgogne aligoté, Bordeaux rouge, fruit juices and sodas, crackers,  
during 30 minutes.*

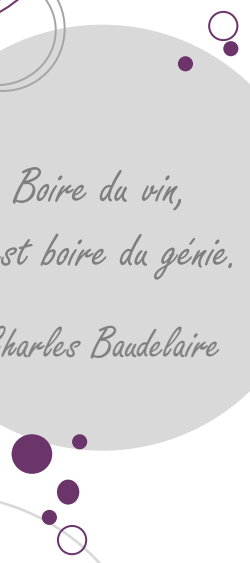
10 € (8.71€ HT)

### **60' Bar**

*Bourgogne aligoté, Bordeaux rouge, fruit juices and sodas,  
assorted cheeses, delicatessen.  
during 1 hour.*

15 € (13.18€ HT)

AFTER WORK...





## « Champagne Bars »

*Le Champagne met la vie  
à l'échelle du rêve.*

*Paul Guth*

***Glass of Champagne Gremillet « Brut Sélection »***

*Served with 3 amuse-bouches per person*

14 € (11.82€ HT)

***1 hour of Champagne Gremillet « Brut Sélection »***

*Served with 4 amuse-bouches per person*

24 € (20.23€ HT)

***Glass of Champagne Perrier-Jouët « Grand Brut »***

*Served with 3 amuse-bouches per person*

19 € (15.99€ HT)

***1 hour of Champagne Perrier-Jouët « Grand Brut »***

*Served with 4 amuse-bouches per person*

32 € (26.06€ HT)

AFTER WORK...





## « VIP Bars »

*L'apéritif, c'est la prière  
du soir des Français.*

*Paul Morand*

### **VIP Bar during 1 hour**

*Whisky, Gin, Vodka, Rhum, Champagne Grémillet, Sodas, fruit juices  
4 amuse-bouches per person*

26 € (22.35€ HT)

### **Extra « Cocktails Bar »**

*Cosmopolitan, Cuba Libre, Planteur, Lillet Tonic, Mojito  
(additionnal charge on VIP Bar)*

6 € (5.08€ HT)

### **1 hour Cocktails Bar**

*Cosmopolitan, Cuba Libre, Planteur, Lillet Tonic, Mojito, Sodas, Fruit juices  
and 4 amuse-bouches per person*

29 € (24.47€ HT)

AFTER WORK...



## « Beer Bar »

*La bière est la  
preuve que Dieu nous aime  
et veut que nous soyons  
heureux.*

*Benjamin Franklin*

### **Beer bar**

*St Rieul, Chimay, Liefman Rouge or Affligem Blonde  
1 drink per person, crackers*

10 € (8.33€ HT)

### **1 hour Beer Bar**

*St Rieul, Chimay, Liefman Rouge ou Affligem Blonde,  
assorted cheeses, delicatessen,  
during 1 hour.*

25 € (21.21€ HT)

AFTER WORK...





## After dinner

### **After dinner soft Bar**

Beer, Fruit juices, sodas, Perrier, tonic  
during 2 hours

14 € (12.27€ HT)

### **After dinner VIP Bar (during 2 hours)**

Champagne Grémillet, Gin, Vodka, Whisky, fruit juices, sodas, beers  
during 2 hours

35 € (29.77€ HT)

### **Extra « Cocktails Bar »**

Cosmopolitan, Cuba Libre, Planteur, Lillet Tonic, Mojito  
(Additional charge on 2 hours VIP Bar)

8 € (6.67€ HT)

### **After dinner Champagne Bar (during 2 hours)**

Champagne Perrier-Jouët « Grand Brut », fruit juices and sodas  
during 2 hours

42 € (35.60€ HT)

### **Candy Bar**

Crocodiles, bananas, strawberries, marshmallows, dragibus, licorice  
during 2 hours

10 € (9.09€ HT)

*La joie est en tout, il  
faut savoir l'extraire.*

*Confucius*

AFTER DINNER...





## Instant Gourmand Menu (page 1/2)

Included in your meeting package

Please make one choice (the same 3 courses menu) for your entire guest

*La gastronomie, c'est  
l'art d'utiliser la  
nourriture pour créer le  
bonheur.*

*Théodore Zeldin*

*Classic Caesar salad (salad, grilled chicken and parmesan cheese), bacon*

*Crab with Green apple, Celery mixed with Mild Curry & Grapefruit*

*Roquefort Bavarois with walnuts, pear jelly, smoked duck breast and salad with nut oil seasoning*

*Gravelax Salmon, oiled potatoes, salad with sesame french dressing*

*Chicken Fajitas with soybean and peanuts, yogurt cream with cumin*

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*Roasted sea bream fillet, Dieppoise sauce, quinoa risotto with vegetables*

*Cod back fillet , aigre-douce sauce, five cereals and vegetables*

*Steamed salmon piece, white butter sauce with anise, leeks and basmati rice with fresh coriander*

*Hake piece, saffron cream, fennel and citrus, creamy polenta*

*Sea bass fillet with chorizo, celery puree and grilled vegetables*

TABLE...



## Instant Gourmand Menu (page 1/2)

Included in your meeting package

Please make one choice (the same 3 courses menu) for your entire guest

*Bonne cuisine et bon vin,  
c'est le paradis  
sur Terre.*

*Henri IV*

*Fried duck breast, honey and balsamic vinegar sauce, roasted artichoke and parsnip puree*

*Stewed beef cheek with Bordeaux wine, red cabbage and parsley potatoes*

*Veal tournedos with olives, country vegetables, gratin Dauphinois and mushrooms samoussas*

*Roasted chicken suprême, Noilly Prat cream, buttered green cabbage and bulgur with Parmesan cheese*

*Pork fillet pieces, seasonal vegetables and crushed potatoes with olive oil*

\*\*\*

*Crunchy praliné and caramel finger*

*Chocolate and creamy vanilla dessert*

*Mandarin tart like a cheesecake*

*Belle-Hélène puff*

*Pineapple and mango dessert*

*Mineral water and coffee included*

*Wines included only for dinner*

*(Wines during lunch – extra of 7 € par personne – 5.83 € HT)*

TABLE...





## Instant Délice Menu

Extra on meeting package : 18 €

Please make one choice (the same 5 courses menu) for your entire guest

### **Starters**

Duck foie gras poached in Médoc wine with freshly milled spices, toasted rustic bread  
Squid stuffed with minted lamb, mixed salad leaves and a tangy meat jus  
Pastilla of slow-roasted duck with dried fruits, with baby salad leaves  
in a mango and fresh coriander vinaigrette

\*\*\*

### **Fishes**

Puff pastry filled with queen scallops in saffron, steamed baby vegetables  
Chargrilled grouper steak with mango butter, creamy Arborio risotto with cockles and fresh herbs  
Small whole-roasted gilt-head bream, stuffed with julienne of celery and liquorice, served with a  
shellfish jus

\*\*\*

### **Meats**

Vanilla studded breast of duck, sweet potato galettes with almonds  
Beef tournedos, cocotte potatoes, wild mushroom parcel, bordelaise sauce  
Loin of veal wrapped in bacon and Beaufort, pan-fried Spätzle noodles topped with melted cheese

\*\*\*

### **Cheeses**

Brie de Meaux with a honey centre, Bleu de Bresse, rocket salad  
Plate of mature cheese, baby salad leaves

\*\*\*

### **Desserts**

Vanilla mille-feuille with seasonal fresh fruit  
Rum baba with orange zest  
Crunchy chocolate finger  
Assorted dessert plate

*La gastronomie est la joie  
de toutes les situations et de  
tous les âges.*

*Elle donne la beauté de l'esprit.*

*Charles Monselet*

TABLE...



## Buffet Menus

Supplement : 7 €

### *Buffet n° 1*

*Provençal vegetable medley and king prawns in a thyme flower marinade  
Chicken and duck foie gras in parsley  
Vegetable terrine with Saint Anne sauce  
Medallion of coley coated in fresh herbs  
Grapefruit cocktail (grapefruit, avocado, crab, prawns, mayonnaise)  
Cascade of regional French charcuterie*

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*Grenadin of veal with glazed baby onions, seasonal mushrooms and farmhouse potatoes  
Grilled fillet of gilt-head bream, lemon-scented vegetable piperade, basmati and venere rice*

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*Cheese board and green salad*


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*Fresh fruit bonanza  
Mango and Bourbon vanilla smoothie  
Chocolate and almond cake  
Lime chantilly profiteroles  
Pear and almond tart  
Pistachio Delight with its red fruits & Chantilly*

*Mineral water and coffee included*

*Wines included only for dinner*

*(Wines during lunch – extra of 7 € par personne – 5.83 € HT)*



*De tous les arts,  
celui qui nourrit le  
mieux son homme,  
est l'art culinaire.*

*Pierre Dac*

TABLE...



## Buffet Menus

Supplement : 7 €

### Buffet n° 2

*Périgourdine Salad (mixed salad leaves, green beans, chicken gizzards, smoked breast of duck, foie gras, pine kernels and walnuts)*

*Cockle and sweet pepper risotto croustilles  
Carpaccio of lemon-marinated beef with Parmesan*

*Cherry tomato and basil crème brûlée*

*Gravlax*

*Tropical salad*

*Ham tart with Mornay sauce*

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*Fillet of pork with grapes, Dauphinois potatoes and French garden peas*

*Chargrilled tuna steak with olives and tomatoes, Mediterranean ratatouille and indica rice*

\*\*\*

*Selection of cheeses, green salad*

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*Strawberry and violet smoothie*

*Crunchy dark chocolate mousse*

*Ile flottante with vanilla sauce*

*Fruits tartlet*

*Home-made pistachio macaroon*

*Lemon meringue tart*

*Mineral water and coffee included*

*Wines included only for dinner*

*(Wines during lunch – extra of 7 € par personne – 5.83 € HT)*



*Manger quand on a faim  
est quand même un plaisir,  
simple certes, mais  
toujours agréable.*

*Vincent Ravalec*

TABLE...



## Buffet Menus

Supplement : 7 €

### Buffet n°3

*Norwegian salad with dill cream (potatoes, fresh salmon, prawns, hard-boiled egg, onions, dill cream)  
Italian salad (tortellini, preserved tomatoes, cured ham and Parmesan)  
Haddock rillettes  
Assorted charcuterie (Serano ham, coppa, pancetta)  
Crudités with a selection of dips (carrots, white turnip, cucumber, different coloured tomatoes and baby  
vegetables, served with mayonnaise, Marie Rose sauce, tapenade and anchoïade)  
Preserved peppers stuffed with salt cod brandade and Garrigue herbs  
Vegetable and mozzarella bruschetta*

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*Baron of lamb rubbed with garlic and Garrigue herbs, served with borlotti beans with garlic and veal jus*

*Monkfish en papillote with pistou and vegetables, quinoa with colourful peppers*

\*\*\*

*Selection of cheeses served with a green salad*

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*Fresh fruit skewers  
Citrus fruit panna cotta  
Red berry charlotte  
Fruit clafoutis  
Pineapple pirogue  
Chocolate profiterole*

*Mineral water and coffee included*

*Wines included only for dinner*

*(Wines during lunch – extra of 7 € par personne – 5.83 € HT)*

*La gastronomie fait  
trembler d'intelligence  
nos narines.*

*Charles Monselet*

TABLE...



## Buffet Menus

Supplement : 7 €

### Buffet n° 4

*Maltese salad (potatoes, oranges, apples, chicken, raisins, walnuts, Marie Rose sauce)*

*Caesar salad (romaine lettuce, bacon, anchovies, capers, Parmesan)*

*Mediterranean vegetables marinade in olive oil*

*Mini tuna and crudité wrap - Medallion of foie gras with chocolate*

*Dressed salmon - Florentine tart*

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*Duck breast with mushrooms, potato mousseline*

*Fillet of cod with citric butter, pearly barley risotto*

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*Selection of cheeses - Green salad*

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*Paris-Brest cake*

*Red berry financier cakes*

*Fruit soup laced with rosé wine*

*Fromage blanc with red berries in a glass*

*Praline Tarts with vanilla Chantilly*

*Milk rice and mango sauce*

*Mineral water and coffee included*

*Wines included only for dinner*

*(Wines during lunch – extra of 7 € par personne – 5.83 € HT)*

*La gourmandise commence  
quand on n'a plus faim.*

*Alphonse Daudet*

TABLE...



## Buffet Menus

Supplement : 7 €

### Buffet n° 5

*Watermelon gazpacho with melon balls (May to October) / Seasonal soup (November to April)*

*Strasbourg salad (potatoes, Frankfurter sausage, wholegrain mustard dressing)*

*Centrepiece of cured hams - Home-made fish terrine*

*Salade Niçoise*

*(lettuce, tomatoes, cucumber, green beans, hard-boiled egg, onions, tuna, anchovies, black olives)*

*Alsatian flammekueche*

*Tomatoes stuffed with buffalo mozzarella*

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*Rib steak skewers, béarnaise sauce, potatoes baked in the embers and fromage blanc with fresh herbs*

*Steak of pike-perch with beurre nantais, couscous with vegetables and fresh herbs*

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*Cheeseboard - Green salad*

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*Pineapple pirogue*

*Milk chocolate tart and Orange Chantilly*

*Pear and almond tart*

*Caramel cream with sea salt*

*Citric fruit salad*

*Chocolate cake*

*Mineral water and coffee included*

*Wines included only for dinner*

*(Wines during lunch – extra of 7 € par personne – 5.83 € HT)*

*La cuisine est devenue  
un art, une science noble,  
les cuisiniers sont de  
gentilshommes.*

*Robert Burton*

TABLE...



## Wine list

*Boire du vin,  
c'est boire du génie.*

*Charles Baudelaire*

### **White wines**

*Côtes de Gascogne moelleux, Domaine du Tariquet 2015*

*Bordeaux Château Haut Guillebot, Entre Deux Mers 2015*

*Bordeaux Vieux Château Lamothe 2015*

*Bourgogne Côtes d'Auxerre 2014*

*Val de Loire Muscadet Sèvre et Maine sur Lie « Vieilles Vignes » 2015*

*Val de Loire Cheverny « Cuvée de l'Orme » 2015*

### **Red wines**

*Bordeaux Rouge Château Barreyre 2015*

*Bordeaux Rouge Château Goumin 2015*

*Bordeaux Rouge Le Colombey 2015*

*Bordeaux Rouge Domaine Chiroulet 2015*

*Bordeaux Supérieur Château de la Ligne 2009*

*Bordeaux Médoc Château Cardus 2010*

*Bordeaux Rouge Château La Cardonne Médoc Cru Bourgeois Supérieur 2005*

*Val de Loire Saumur Champigny « Domaine de la Guilloterie » 2015*

### **Rosé wines**

*Villa Zangre Rosé 2016*

*Wine included in your meeting package*

*High quality wines, extra of 7 € on your meeting package*

WINES...

# CHATEAU de MONTVILLARGENNE



...LOOKING FORWARD TO SERVING YOU !