

COMME CHAI TOI

+33 1 46 34 66 12
13 quai montebello - 75005
www.commechaitoi.com

Here comes the confirmation of availability for your group booking in our restaurant.

Depending how many people you are, options are different and you will have to select one.

To explain a little bit better how the restaurant works , we have the only French State Title for a quality restaurant called "MAITRE RESTAURATEUR" and we signed the local and seasonal charter of Ducasse College Culinaire. It means that we only work with fresh, local and seasonal products. That's why we cannot guarantee a specific fish or meat or fruit in the following menus ...

We invite you to keep us posted about specific diets and allergies .

Simplicity Menu : 60 €/pers
(no drinks)

Authentic Menu : 75 €/pers
(Drinks included but limited)

Discovery Menu : 90€/pers
(Drinks included and illimited)

Papounet Menu : 120€/pers
(Drinks included and illimited)



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Simplicity Menu: 60 € per person

No drinks

Au choix de vos convives sur place

2 Starters:

Seasonal cream soup with condiments
"Papounets" terrine

2 Main Courses:

Vegetarian dish of the moment with seasonal vegetables
Fish with virgin sauce
(olive oil and condiments)

2 Desserts:

"Papounets" chocolate
Dessert with seasonal fruits of the moment

Authentic Menu: €75 per person

Drinks included but limited

"The Papounet" (House cocktail)

Daily amuse-bouche.

To be chosen by your guests on the spot:

2 Starters:

Seasonal cream soup with condiments
"Papounets" terrine

3 Main Courses:

Vegetarian dish of the moment with seasonal
vegetables
Fish with virgin sauce
Butcher's cut, pepper sauce

2 Desserts:

"Papounets" chocolate
Dessert with seasonal fruits of the moment

Wine: 1 bottle (€29) of wine for 4

Unlimited: Still and sparkling bottled water and
coffees

Discovery Menu: €90 per person

Drinks included but limited*

Aperitif* of your choice and the daily amuse-
bouche.

3 Starters:

Seasonal cream soup with condiments
Homemade "Papounets" terrine
Jacot's snails, edible shell
"Secret"

3 Main Courses:

Vegetarian dish of the moment with seasonal
vegetables
Fish with virgin sauce
Butcher's cut - Peppercorn sauce

3 Desserts:

"Papounets" chocolate mousse
Best Seller: "So GOOD" (cocoa shortcrust tart,
chocolate caramel ganache, salted caramel,
and white chocolate siphon)
Dessert with seasonal fruits of the moment

Unlimited: Still and sparkling bottled water and
coffees

Papounet Menu: €120 per person

Drinks included and unlimited*

Aperitif of your choice and the daily amuse-
bouche.

Overall presentation of the restaurant and the
slate to all guests:

To be chosen by your guests on the spot, à la
carte among the 5 starters, 5 main courses,
and 3 desserts from the slate.

Unlimited: Water, wines (Range 59), digestifs,
and coffee service.

* Hors Champagne

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Reservation Confirmation Conditions:

1. A deposit of 50% is required to confirm the reservation before the scheduled privatization date, to be received by check or bank transfer.
2. Alternatively, confirmation can be done by taking a credit card imprint.

Payment:

The entire balance of the meal is to be settled on-site on the day of the dinner, either by credit card or cash. Once the quote is accepted and signed, the number of guests cannot be reduced, even in the case of last-minute cancellations. The full amount of the quote would be payable.

Please note that your reservation does not constitute a full privatization, and we always operate on a two-service basis. Therefore, we kindly ask you to choose a service time and to have vacated the table for the second service.

1st service: 7:00 PM - 9:15 PM

2nd service: 9:30 PM - 12:30 AM

Quote: (to be filled out by the client)

Chosen Option:

Number of Guests:

Total Quote Amount (= Option Amount * Number of Guests):
..... Euros VAT included

Name and Title of the Signatory

Signature (and stamp if a company) with the handwritten mention
"Agreed at the overall rate of Euros"

TRANQUILITY OPTION (27 to 49 people)

Monday to Thursday: €3000 VAT included

Friday: €4000 VAT included

Saturday and Sunday: €5000 VAT included

From 30 to 45 people: + €350 VAT included per group of 5 people

This involves a complete privatization of the restaurant. There are no privatization fees, but a comprehensive package that includes a pre-established menu where everything is included in the price.

Filtered water and wine are unlimited throughout the evening (our wines come from small French producers and winemakers). Coffees, teas, and digestifs are also unlimited.

You can stay from the opening to the closing of the restaurant, from 7:00 PM to 12:30 AM, but please note that the kitchen closes at 11:00 PM.

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