

COMME CHAI TOI

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

We confirm that your group reservation request is possible in our establishment.

Depending on the number of guests, the options differ since we are a small establishment with 60 seats.

Similarly, we are "**Maître Restaurateur**" and adherents to the seasonality and locality charter of the **Culinary College of France** of Alain Ducasse, labeled by **Ecotable**

This means that we ONLY make fresh products, ONLY homemade, local and seasonal to the best of our ability. Thus, we cannot guarantee you to have a particular fish or meat.

We invite you to keep us informed of any food restrictions or allergies.

We offer the following 4 formulas, the details of which you will find below:

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)

We remind you that your reservation is not a privatization and that we always work on 2 services. We will therefore ask you to kindly choose a service and to have released the table for the second service.

1st service: **7 p.m. - 9:15 p.m.** - 2nd service: **9:30 p.m. - 12:30 a.m.**



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Simplicity Menu: 60 € per person

No drinks

At your guest's choice on site :

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

"The Papounet" (House cocktail)
Daily amuse-bouche.

At your guest's choice on site :

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 (€39) of wine for 4

Unlimited: Still and sparkling bottled water and
coffees

Discovery Menu: €90 per person

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

At your guest's choice on site :

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: Water, wines (Range 49) and coffees

Papounet Menu: €120 per person

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 69), digestifs, and
coffee service.

*Except Champagne and digestif

TRANQUILITY OPTION (MANDATORY above 27 people)

Monday to Thursday: €3000 VAT included

Friday: €4000 VAT included

Saturday and Sunday: €5000 VAT included

From 30 to 60 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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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.

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"