



PARIS OPERA

LE SCRIBE



LIVE THE FRENCH WAY

THERE
ARE
MEETINGS,
THEN
THERE
ARE
MAGNIFIQUE
MEETINGS
OF
MINDS.

LIVE THE FRENCH WAY
AT SOFITEL LE SCRIBE PARIS OPERA



LE SCRIBE

MANAGED BY SOFITEL

BREAKFASTS



CONTINENTAL

38€ per guest

- Fair trade coffee
- Selection of teas and herbal tea
- Freshly squeezed orange and grapefruit juice
- Détox juice
- Assorted cereals and bars
- Bakers basket including gluten free options
- Fresh fruit salad
- Plain and fruit yogurts (sheep and cows milk)
- Selection of cheese and charcuterie

AMERICAIN

42€ per guest

- Fair trade coffee
- Selection of teas and herbal tea
- Freshly squeezed orange and grapefruit juice
- Détox juice
- Assorted cereals and bars
- Bakers basket including gluten free options
- Fresh fruit salad
- Plain and fruit yogurts (sheep and cows milk)
- Selection of cheese and charcuterie
- Poultry sausages, crispy bacon
- Mushrooms, tomatoes
- Scramble eggs



BREAKFASTS



WELL BEING

42€ per guest

- Fair trade coffee
- Selection of teas and herbal tea
- Freshly squeezed orange and grapefruit juice
- Détox juice
- Homemade Muesli with coconut milk
- Bakers basket including gluten free options
- Plain and fruit yogurts (sheep and cows milk)
- Selection of smoothies
- Fresh fruit platter
- Selection of dried fruits, breads & seeds
- Crushed avocado on crisp bread

SERVED BREAKFAST

45€ per guest

- Fair trade coffee
- Selection of teas and herbal tea
- Freshly squeezed orange and grapefruit juice
- Bakers basket including gluten free options
- Fresh fruit salad
- Smoked Salmon scramble egg



BREAKFASTS



ENHANCEMENTS

Minimum order of 10 for each piece

4€ per piece

15€ for 4 pieces

45€ for 12 pieces

Mini savory cake with lard, thyme, cheese and green olives.

Mini potato galette, raw ham and basil.

Scrambled eggs in crispy tulip, cherry tomatoes and avruga pearls.

Toasted cereal bread, minute guacamole with avocado and fried quail egg.

Main sliced smoked salmon, bagels, cream cheese and chives.

Roasted cocktail sausages with mustard, flower honey and chives.

Mini croissant with white ham, tomatoes and mozzarella.

Mini sandwich with roasted bacon, tomato and heart of lettuce.

Homemade fresh fruit smoothie shooter.

Homemade muesli, compote of the day.



MORNING & AFTERNOON BREAK



PERMANENT BEVERAGE STATION

12€ per guest for half day / 22€ per guest for full day

Selection of teas, fair trade coffee and mineral water

BREAK FOOD

36€ per dozen

Cookies with fresh blueberries and oatmeal

Hazelnut vegan cake

Black & white cookie, chocolate and cane sugar

Provençal nage of berries, vanilla, rosé wine, honey, orange blossom water, verbena and lemon



DETOX WATER

4€ per person

Lavender grapefruit

Cucumber, fennel, rosemary

Lemon lime

Ginger, lemon, thyme

Cucumber, fennel, rosemary

Ginger and pineapple

HOMEMADE SMOOTHIE

35€ by the carafe serves 6

Carrot, lemon, ginger, granny smith, pineapple, basil, mint, green tea

Apple, raspberry, blueberry, blackcurrant, blackberry, strawberry and lemon

Banana, coconut milk, dark chocolate and chia seeds



LUNCH



WORKING LUNCH

55€ per person - minimum 8 persons

SELECTION OF THREE COLD SANDWICHES

Piedmontese sandwich, ham, salad, tomato, egg, green olives and mozzarella.

Snack with gorgonzola, wild arugula, candied tomatoes, walnuts and acacia honey.

Mini club-polar, smoked salmon, cucumber, red radishes, cream cheese and lettuce.

Mini club-sandwich with veal loin, candied tomatoes, capers, arugula and tonnato sauce.

Fruity curry sandwich, chicken, celery, chives, raisins, golden, mayonnaise and curry.

Tomato focaccia, mozzarella, pesto.

SELECTION OF TWO SALADS

Caesar salad with just-roasted free-range poultry, focaccia croutons and parmesan.

Riviera bowl with seasonal vegetables and fruits, sweet and sour orange-pomegranate vinaigrette.

Courgette tartare, goat cheese, dates, pine nuts, civet and balsamic.

Niçoise salad with lemon oil, vegetable bouquet, hard-boiled egg, olives and candied tuna belly.

Gambas tails, Hass avocados, citrus supremes, ginger and parsley.

SELECTION OF 2 DESSERTS

Nage of sweet oranges with pomegranate, zests and tangy cinnamon juice.

Chocolate-veined Straciatella mousse, chewable chips and flowing pearls.

Creamy old-fashioned rice pudding, vanilla-cinnamon childhood flavors from Ceylan.

Signature Tropézienne from the Hôtel Scribe, light cream with roasted hazelnuts.

BANQUET



THREE-COURSE SET LUNCH MENU

65€ per person

SELECTION OF ONE STARTER

Piedmontese tiger prawn salad, "really" light seasoning.

Mediterranean Pageot tartare with pesto, lime, spianata tapenade and pine nuts.

Zucchini rolls with burrata, candied lemon, flower honey, extra olive oil and marjoram.

Chestnut cream cappuccino, pink onion foam, truffle oil and aged parmesan.

Spelled risotto with lemon zest, cottage cheese and Grana Padano, watercress emulsion.

Tian of crunchy vegetables from Provence in carpaccio, olive oil and lemon thyme.

SELECTION OF ONE MAIN

Roasted wild muge with chives, one-sided potatoes, candied tomatoes and Ligurian olives.

Prawns roasted with Espelette pepper, clafoutis with olives, tomatoes, ashen goat cheese and thyme flowers.

Free-range poultry in a basil and pine nut crust, fine polenta tart, seasonal vegetable selection.

French beef shortrib cooked in a casserole, perciatelli, lentins, dried tomatoes and parsley.

Graffiti eggplant, pinched vegetable juice, garnish cooked with fresh goat cheese and chervil.

Juicy tomato stuffed with basmati rice, ratatouille-style vegetable mince, olives and basil.

12 vegetables risotto.

SELECTION OF ONE DESSERT

Salad of riped fruits a knife, sorbet and peppermint marshmallow.

Panna-cotta with Menton lemon pulp and jelly juice, cocoa streusel.

A love of dark chocolate, soft cookies, caramel with fleur de sel, ice cream and crumble.

Tropézienne signature, light cream with roasted hazelnuts from Piedmont.

Orange crème brûlée, aromatic cardamom ice cream from the Malabar Coast.

Italian coffee in a verrine, biscuit, sabayon, chocolate mousse and ice cream.



CANAPÉS



COLD

4€ per piece - minimum order of 5 for each

Smoked salmon, blinis with Espelette pepper and tangy cream.

Fennel panna cotta, red mullet tartare, dill and lemon juice.

Shredded crab meat in aioli, small vegetables and egg yolk in breadcrumbs.

Dubarry cauliflower mousseline, Arėnkha herring pearls, croutons and chives.

Grilled eggplant cannelloni, pink garlic pesto, mozzarella and smoked speck.

Vitello tonnato-style free-range veal wrap, tuna, capers, olive oil and lemon juice.

Niçoise salad in sucrine leaf, candied tuna belly, tomatoes, spring onion and black olives.

Mediterranean bonito tartare with virgin oil, Lilliput capers, chives and lemon.

Ravigote of leeks from Sainte-Croix with truffle juice, white country ham.

Mendiant with Landes duck foie gras, almonds, pistachios and raisins.

Free-range chicken blinis with madras curry, fresh herb mayonnaise.



VEGETARIAN/VEGAN

4€ per piece - minimum order of 5 for each

Rigatoni stuffed with mushrooms, cream cheese, French walnuts and chervil.

Rollled egg «Mimosa» with chives, mayonnaise with truffle oil.

Tian «on peak» of midday vegetables cooked a la plancha, smoked fleur de sel.

Roll of young zucchini, basil, Ligurian olive and fresh goat cheese.

Old parmesan shortbread, black tapenade, candied cherry tomato and lemon thyme.

Mozzarella and spicy tomato panna-cotta, pesto rosso crumble.



CANAPÉS



HOT

4€ per piece - minimum order of 5 for each

Pissaladière with thyme flower, anchovies, olives and candied onions.

Mini burger «mounted on the spot», tender beef, cheddar and fresh tomato.

Bruschetta cocktail rubbed with garlic, olive oil, tomato, mozzarella and fresh basil.

Crispy cod and burger bread, homemade mayonnaise, pickles, parsley and capers.

«Traditional» croque-monsieur with ham, fresh cream and grated Emmental cheese.

Croque-Monsieur «Comte de Monte-Cristo», poultry, arugula, savora and parmesan

Aperitif pizza with 3 cheeses, shriveled tomatoes, virgin oil and oregano leaves.

Quiche Lorraine with sour cream, country bacon, emmental cheese and nutmeg.

Niçois stockfish accras with pink and chive green garlic, knife-cut condiment.

Thin pie bread dough, raisins, brousse, speck, arugula, sage and hazelnuts.

Grilled scallops, violet carrot tapenade.

Finely grated Franc-Comtoise gougère, fruity Comté cheese and Gruyère cheese.





CANAPÉS



SWEET

4€ per piece - minimum order of 5 for each

Shortbread tartlet with Plougastel strawberries, creamy almond cream (seasonal).

Parisian macaron with cooked sugar, creamy Bourbon vanilla and tonka bean.

Seasonal fresh fruit minestrone with fresh mint syrup, crushed pistachios.

Labourd cake «Basque» mini version, almond pastry cream, rum and vanilla.

Cabbage cracker, sour cream «style» lemon meringue pie, finely grated bark.

Mini Tatin with caramelized apple, roasted Piedmont hazelnut.

Whole milk rice pudding, caramel sauce and roasted peanuts.

Mini tarte tropézienne, brioche, pastry cream, orange blossom and beaten butter.

Savarin soaked in Limoncello, whipped cream with mascarpone and fresh raspberries.

Small pot of Italian tiramisù, coffee, cocoa, mascarpone and amaretto.

Dark chocolate brownie and roasted pecans.

Old-fashioned madeleines , hazelnut butter and lavender honey.

Cake with apples, cinnamon, walnuts, old rum and golden raisins.

PLATERS



PLATERS

25€ per person for a plater (minimum 10 people)

45€ per person for two platers (minimum 10 people)

65€ per person for three platers (minimum 10 people)

ITALIAN-STYLE PLATTER: Truffled Gran Cotto white ham, Speck naturally smoked with hay, Mortadella Bonfatti Classica with pepper, Culatello di Zibello, spicy grilled artichokes and burrata, bay leaf beets, cinnamon treviso, candied cherry tomatoes, Ligurian olives and toasted ciabatta.

SPANISH TAPAS PLATTER: Pata Negra ham, Bellota Iberian chorizo, tortilla de patatas, croquetas, pan tumaca (tomato bread), gilda (banderilla made with anchovies, olives and peppers), Salmorejo, manchego with raw sheep's milk and Manzanilla olives from Seville.

SCANDINAVIAN PLATTER: Smoked trout, haddock and mackerel, fresh salmon gravlax with beets, country cottage cheese with bronze fennel, scallop tartare, blinis, Lilliput capers, grilled toast with sea urchin tongues, seaweed butter and rye bread.



BRITISH CHEESE BOARD: Colston Bassett Stilton - cow, Montgomery's Cheddar - raw milk cow, Cardo - raw milk goat, Tynsboro - raw milk goat, tomato chutney, candied celeriac with cumin, Maldon salt butter, crackers, raisin bread and apple with a knife.

GREEK MEZZE PLATTER: Hummus and tzatziki to spread, Ktipiti (grilled peppers and feta with pepper), fava of yellow beans, saganaki of fried feta, complete plate of the Cretan diet, grilled halloumi with basil and pink garlic, Kalamata olives, scampis Greek style and pita bread.

VEGETABLE PLATTER: Zucchini tapped with chilli, ripe tomato soup and basil flower, small fried green beans, radish in almonds, Marsala-glazed carrots, vitelotte crisps, olive tapenade with cognac, focaccia and baba ghanoush italian style.

RECEPTION, DINNER, GALA



RIVIERA DINNER

125€ per person

- One welcome glass of Champagne
- Selection of two canapés
- Three-course set menu
- Tea, coffee and petit fours
- A third of a bottle of house wine red and white
- Mineral water
- Venue hire Printed menus

CAPUCINES COCKTAIL

95€ per person

- A welcome glass of champagne
- Selection of twelve canapes
- Bar - one hour: up to 2 glasses per person of wine, beer, and soft
- Room rental



OPÉRA COCKTAIL

130€ per person

- A welcome glass of champagne
- Selection of eighteen canapes
- Bar - two hours: up to 4 glasses per person of wine, beer, spirits and soft drinks
- Room rental

VENDÔME COCKTAIL

160€ per person

- A welcome glass of champagne
- Selection of sixteen salted canapes and four sweet canapes
- Bar - three hours: up to 6 glasses per person of wine, beer, spirits and soft drinks
- Room rental

Net prices in euros, taxes and service included. If you have an allergy or an intolerance to certain products, please let us know when ordering.

Alcohol abuse is dangerous for health, consume with moderation.

BANQUET



DINNER THREE-COURSE SET MENU

75€ per person

SELECTION OF ONE STARTER

Mediterranean bluefin tuna tartare with olive oil, capers and lemon.

«Childhood memory» croque-monsieur, brown crab meat, confit of shallot and basil.

Vitello tonnato «con sardine» Sicilian style, veal, capers, sardines, tomatoes and herbs.

Compression of semi-cooked foie gras, caramelized strawberries with aged balsamic and honey.

Florentine-style «perfect» egg, baby spinach, crème fraîche reduced with aged Piave.

Italian-style grilled vegetable salad, parsley, pistachios and squid.

SELECTION OF ONE MAIN

Large fresh cod aioli, carrot tops, broccoli, Amandine potatoes and baby zucchini.

Roasted red scorpion fillet with coppa, citrus segments, Ligurian olives, spinach and New Zealand spinach.

Grilled scallops, garden fennel mousseline and liquorice-flavoured crab juice.

Aiguillette of free-range guinea fowl, pearl jus with truffle oil, celerisotto, fried leaves and pecorino.

Caramelized rib steak with lemon thyme, mixed with artichokes, semi-candied tomatoes and spring onion.

Casserole osso bucco, fresh tomatoes and oregano, bouquet of «cooked and raw» seasonal vegetables
Rice, pasta and vegetarian dishes.

«Alla Milanese» risotto with herb jus, peas, standing carrots, dried beef and Grana Padano.

Casserole of fennel, tomatoes and Charlottes with saffron, emulsion broth, rouille sauce and croutons.

SELECTION OF ONE DESSERT

Golden apple roasted with honey of a thousand flowers, brioche in «cubes» and vanilla ice cream.

Sicilian pistachio tiramisù, «soft» cake with amaretto and mascarpone cream.

Panna cotta «cooked cream» with Bourbon Island vanilla, mango compote.

Lime «suspended» tart, zesty Italian meringue.

Spring orchard «on waffle», mascarpone cream and hibiscus coulis.

Pastry cappuccino with hot chocolate, vanilla emulsion and coffee granita.



DAY DELEGATE PACKAGE



DAY DELEGATE SCRIBE

145€ per person

Welcome French pastries

Morning break with homemade cakes/biscuits

Buffet lunch

Afternoon with homemade cakes/biscuits

Permanent tea, coffee and detox filtered water station

Main meeting room hire

Use of the screen and projector

Notepads and pens

Complimentary WiFi access for all delegates

Electronic signage



DAY DELEGATE 21

160€ per person

Our day delegate rates have been designed to provide you with a solution for the smooth running of a work meetings, in an emblematic address on the right bank of Paris. The recent renovation of the salons Lumière and the Salon «1895» wish to be part of an eco-responsible commitment by integrating the composition of our study packages into this approach.

Welcome Coffee

Morning energizing break

Wellness buffet lunch

Afternoon detox break

Permanent tea, coffee and detox filtered water station

Main meeting room hire

Use of the screen and projector

Notepad made from recycled paper and pencil

Whiteboard

Electronic signage





SOFITEL LE SCRIBE PARIS OPERA

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