

CORRESPONDANCE



SEATED DINER

THE LUNCH — €33

A seasonal two-course lunch, inspired by the best products of the moment, subject to market availability.
Our Lunch menu changes each week and is therefore not communicated in advance.

EXAMPLES OF OUR LUNCH MENU

STARTERS

- Teriyaki Salmon Tartare
- Perfect Egg
- Parmesan foam & Parmesan crisp (Vegetarian)
- Pea Risotto
- Isigny cream & black olive crumble (Vegan)

MAIN COURSES

- Seared Salmon
- Mashed potatoes & chimichurri sauce
- Roasted Yellow Chicken Fillet
- Carrot textures
- Miso Eggplant (Vegan)

DESSERT

Dessert of the Moment — + €9

Prices exclude VAT and beverages.

THREE-COURSE MENU — FROM €50

A generous three-course experience celebrating the best products of the moment.
10–50 guests: choose up to 2 options per course
51–150 guests: choose 1 option per course

STARTERS

- Nordic-Style Beef Tartare
- Oeuf Parfait
- Beluga lentils, watercress cream & baby watercress (Vegetarian)
- Cabbage Textures
- Brussels sprout velouté, pickled cabbage, black cabbage crisps & charred pak choi (Vegan)

MAIN COURSES

- Meagre Fillet
- Japanese-inspired preparation
- Sunday Coquelet
- Apple compote, fries & salad
- Correspondance Garden (Vegetarian — vegan option available on request)

DESSERTS

- Chocolate Textures
- Hazelnut ice cream & salted butter caramel (Vegan)
- Île Flottante

OPTIONS LES PATIENCES

Selection of amuse-bouches — €4 per piece

Prices exclude VAT and beverages.

END-OF-YEAR CELEBRATION MENU — €80

A festive three-course menu, created by our Chef to celebrate the end of the year, featuring seasonal produce and premium ingredients.

10–50 guests: choose up to 2 options per course

51–150 guests: choose 1 option per course

2 PATIENCES

Oysters with Green Apple

Pani Puri

Squash chutney & sweet-and-sour pickles, Mandarine Napoléon shot

STARTERS

Sea Bream Ceviche — Leche de Tigre

Nordic-Style Beef Tartare

Correspondance Garden (Vegetarian — vegan option available on request)

MAIN COURSES

Tournedos Rossini

Catch of the Day

Wild Mushroom Risotto & Truffle (Vegetarian — vegan option available on request)

DESSERTS

Served with a Liqueur of Mont des Anges

Chocolate Textures

Hazelnut ice cream, salted butter caramel, dark chocolate mousse & hazelnut praline
(Vegan)

Piña Colada Pavlova (Vegetarian)

*Prices exclude VAT and beverages.
Staff costs may apply depending on the event format.*



CORRESPONDANCE



COCKTAIL & WALKING RECEPTIONS

RECEPTION — STARTING FROM €40

Creative bites in a relaxed format, ideal for afterworks, networking events and informal gatherings.
The Reception Package includes 8 Patiences per person, followed by 2 Mini Desserts per person.
For receptions lasting more than 2 hours, we recommend adding 2 additional Patiences per person.

EXAMPLES OF OUR PATIENCES – 8 PATIENCES MAKE YOUR CHOICE

- Crispy Scampi with Basil
- Beetroot Tartlet (Vegan)
- Crispy Rice with Teriyaki Salmon
- Pani Puri (Vegan)
- Squash chutney & sweet-and-sour pickles, optional Mandarine Napoléon shot — +€1.50
- Italian-Style Gazpacho
- Oysters with Green Apple
- Kefta with Mint Raita
- Mini Shrimp Croquette
- Duo of Mini Cheese Croquettes (Vegetarian)
- Nordic-Style Beef Tartlet
- Mussels & Fries
- Sea Bream Ceviche — Leche de Tigre

2 MINI DESSERTS

- Chocolate Textures (Vegan)
- Mini Pavlova (Vegetarian)

*Prices exclude VAT and beverages.
Staff costs may apply depending on the event format.*

WALKING DINNER — STARTING FROM €57

A generous and dynamic dining experience, designed for guests to move, mingle and enjoy a variety of dishes throughout the event.
The Walking Dinner Package includes 3 Patiences as welcome bites, 3 Savoury Bowls and 1 Dessert Bowl per person.
For walking dinners lasting more than 3 hours, we recommend adding 1 additional Savoury Bowl per person.

3 WELCOME PATIENCES - MAKE YOUR CHOICE

- Crispy Scampi with Basil
- Beetroot Tartlet (Vegan)
- Crispy Rice with Teriyaki Salmon
- Pani Puri (Vegan)
- Squash chutney & sweet-and-sour pickles, optional Mandarine Napoléon shot — +€1.50
- Italian-Style Gazpacho
- Oysters with Green Apple
- Kefta with Mint Raita
- Mini Shrimp Croquette
- Duo of Mini Cheese Croquettes (Vegetarian)
- Nordic-Style Beef Tartlet
- Mussels & Fries
- Sea Bream Ceviche — Leche de Tigre

3 SAVOURY BOWLS — MAKE YOUR CHOICE

- Sea Bream Ceviche — Leche de Tigre (Cold)
- Teriyaki Salmon Tartare (Cold)
- Nordic-Style Beef Tartare (Cold)
- Roasted Yellow Chicken Fillet (Hot)
- Correspondance Garden (Hot — Vegetarian; vegan option available on request)
- Cabbage Textures (Hot — Vegan)
- Brussels sprout velouté, pickled cabbage, black cabbage crisps & charred pak choi
- Oeuf Parfait (Hot — Vegetarian)
- Beluga lentils, watercress cream & baby watercress

1 DESSERT BOWL — MAKE YOUR CHOICE

Chocolate Textures (Vegan)
Hazelnut ice cream & salted butter caramel
Piña Colada Pavlova (Vegetarian)

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Staff costs may apply depending on the event format.*



CORRESPONDANCE

BEVERAGE PACKAGES

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Complete your event with one of our beverage packages, from a simple lunch package to an open bar or a flexible ticket system for afterwork events.

LUNCH PACKAGE — €11 PP

0.5 L water per person: still or sparkling

1 drink of your choice: glass of wine, Alcohol-free Osan, 25 cl beer or soft drink

Coffee or tea

OPEN BAR — 2H - €20 pp / 3H - €26 pp / 4H - €32 pp

Welcome aperitif: Isola Augusta Prosecco or Alcohol-free Osan Sparkling; Rosé — Rosemary & Raspberry / White — Verbena & Turmeric

Selection of wines and/or alcohol-free Osan, beers, soft drinks

Coffee & tea

Cocktails are not included.

OPTIONS OPEN BAR

Additional open bar hour — +€8 per person

Cocktail package — +€10 per person / hour

Champagne package — +€10 per person / hour

AFTERWORK EVENTS

A flexible ticket system, ideal for afterwork events, networking events and informal receptions.

BEVERAGE TICKETS — €3.30 / TICKET

1 ticket = Soft drink or 25 cl beer

2 tickets = Glass of wine, Alcohol-free Osan or 33 cl special beer

COCKTAIL TICKETS — €11.20 / TICKET

1 cocktail ticket = 1 Signature Correspondance Cocktail

Prices exclude VAT.

