



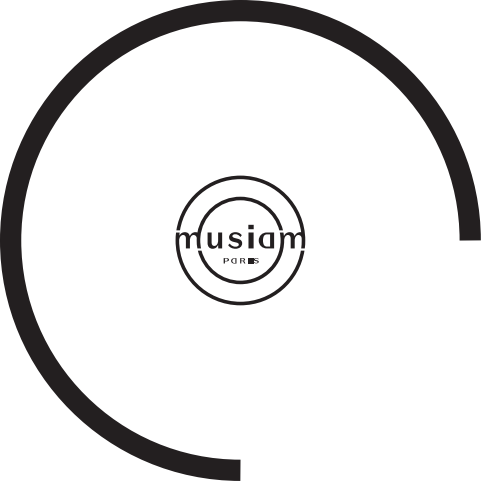
Our prestigious cultural heritage establishments

The staff at Musiam Paris is there to help you with the management of your groups so that your guests can enjoy an unforgettable experience.

Alexandra Gaudy
HEAD OF SALES

2022
Our exceptional addresses
Group Lunches & Dinners





Our exceptional addresses

Founded as part of DUCASSE Culture, Musiam Paris offers a collection of unique locations in Paris where we provide our services as a restaurant and event organiser.

Musiam Paris builds on a combination of expertise, at the crossroads of the history of the Maison DUCASSE Paris, and the culture of operational excellence firmly rooted within Elixir Group.

Specialised in cultural tourism, Musiam Paris passes on a love and passion for gastronomy, rigour and precision to its guests, to offer simple, delicious, seasonal cuisine.

Both our support staff and our executive head chef are devoted to organising private and professional events in these locations that reflect our cultural heritage.



OUR PRESTIGIOUS CULTURAL HERITAGE ESTABLISHMENTS: LE MUSÉE DU LOUVRE, LE MUSÉE D'ORSAY, LE MUSÉE DU QUAI BRANLY - JACQUES CHIRAC, LE MUSÉE DE L'ORFÈVRE, LA MAISON DE L'AMÉRIQUE LATINE, LA BIBLIOTHÈQUE NATIONALE DE FRANCE, LE CHÂTEAU DE VERSAILLES

Let Musiam Paris manage your groups. For breakfast, lunch, snack or dinner - together, we can create a tailored experience to amaze your guests in a museum or cultural heritage institution.

Our addresses dedicated to the personalised care of your groups:

- Le musée du Louvre
- Le musée d'Orsay
- Le musée du Quai Branly - Jacques Chirac
- Le château de Versailles

Ask us about the options available for reserving our spaces and organising business lunches and cocktail events.





	OUR ADRESS	GROUP CAPACITY	PRIVATE DINNING ROOM CAPACITY
1	MUSÉE DU LOUVRE BISTROT BENOIT GOGUETTE CAFÉ RICHELIEU ANGELINA	10-20 (LUNCH) / 10-90 (DINNER) 10-50 (LUNCH) / 10-150 (DINNER) 10-20 (LUNCH) / 10-80 (DINNER)	
2	MUSÉE D'ORSAY LE RESTAURANT	10-120	40-60
3	MUSÉE DU QUAI BRANLY - JACQUES CHIRAC CAFÉ JACQUES LES OMBRES	10-20 10-40	
4	CHÂTEAU DE VERSAILLES LA PETITE VENISE LE GRAND CAFÉ D'ORLÉANS	10-100 10-100	25-60 10-50
5	LA MAISON DE L'AMÉRIQUE LATINE LES SALONS RECH	15-150 12-60	15-150 12-20

MUSÉE DU LOUVRE



MUSÉE DU LOUVRE
BISTROT BENOIT



Musée du Louvre Le Bistrot Benoit

A museum open to the world

Opened on 30 March 1989, the Louvre Pyramid designed by architect Ieoh Ming Pei set off a new era in the history of the Musée du Louvre, which would from then on dominate the courtyard of the former royal palace. The metal structure, with its 603 rhombus-shaped and 70 triangular glass panes, stands in the centre of the Cour Napoléon. It has become one of the top monuments to see in Paris's architectural landscape.

© Musée du Louvre

OPENING TIMES:

For lunch: every day except Tuesdays.

For dinner: Only on Wednesdays and Fridays for evening events held at the Musée du Louvre - Reservation for private events only on other evenings.

Free access without museum entrance ticket.

GETTING THERE:

Rue de Rivoli, 75001 Paris
Métro: Palais Royal Musée du Louvre - Lines 1 & 7
Bus: 21, 27, 39, 48, 68, 69, 72, 81, 95
Car park: Carrousel du Louvre, access via the underground passage on Avenue du Général Lemonnier



Seating capacity:

10 to 20 people for lunch
10 to 90 people for dinner

The menu at Bistrot Benoit is deeply inspired by the great classics of bistrot cuisine, prepared with a contemporary touch. The chef has designed his menu as a 'gourmet destination...

Located under I.M. Pei's prestigious glass pyramid, BISTROT BENOIT warmly welcomes visitors throughout the day in an atmosphere typical of Parisian bistros and serves typical French cuisine. Immerse yourself into the world of Paris cafés!

THE CHEF SÉBASTIEN MILLIER

SIMPLE MENU

Varies according to season

- Benoit's classic French snails
- Lightly creamy ravioles from Dauphiné
- Chocolate pot from our Manufacture, whipped cream



MUSÉE DU LOUVRE
CAFÉ RICHELIEU ANGELINA



Musée du Louvre Le Café Richelieu, Angelina

The Musée du Louvre features works of western art from the Middle Ages to 1848, from ancient Near Eastern, Egyptian, Greek, Etruscan, Roman civilisations, prints and drawings, and Islamic art.

The rooms of the former royal palace reveal their masterpieces: the Mona Lisa, the Raft of the Medusa, the Venus de Milo, the Winged Victory of Samothrace, and more. Some 35,000 works of art in all!

© Musée du Louvre

OPENING TIMES:

Open for lunch every day except Tuesdays.
For dinner: Only on Wednesdays and Fridays for evening events held at the Musée du Louvre.
Free access with museum entrance ticket.

GETTING THERE:

Rue de Rivoli, 75001 Paris
Métro: Palais Royal Musée du Louvre - Lines 1 & 7
Bus: 21, 27, 39, 48, 68, 69, 72, 81, 95
Car park: Carrousel du Louvre, access via the underground passage on Avenue du Général Lemonnier.



Seating capacity:

10 to 20 people (lunch)
10 to 80 people (dinner)
Private dining room:
10 to 30 people

The menu is inspired by the great French brasserie classics, which have been elegantly reinvented. Modern, gourmet savoury dishes are topped off with the irresistible pastries from Angelina's.

Located in the Richelieu Wing just a few steps from the apartments of Napoléon III, The CAFÉ RICHELIEU is housed in the former office of the Minister of Finance.

The menu features the famous pastries from **Angelina's**, which you can enjoy in a velvety, enchanting setting inside or on the terrace with its panoramic view from the Louvre Pyramid to the Eiffel Tower.

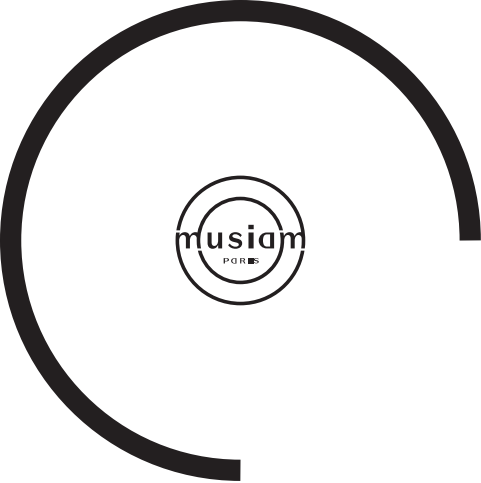
**THE CHEF
SÉBASTIEN MILLIER**

SIMPLE MENU

Varies according to season

- **Velouté of Jerusalem artichoke, toast with mascarpone, hazelnuts**
- **Heart of Gravlax cured salmon, warm potatoes, dill cream sauce**
- **Mont Blanc, meringue, light whipped cream, chestnut cream noodles**





Musée du Louvre Goguette

Located under I.M Pei's prestigious glass pyramid at the very heart of the Musée du Louvre, **Goguette** welcomes visitors in a bright, spacious and comfortable décor where they can take a joyful break and enjoy a snack.

OPENING TIMES:

Open for lunch every day except Tuesdays.
For dinner: Only on Wednesdays and Fridays for evening events held at the Musée du Louvre.
Free access with museum entrance ticket.

GETTING THERE:

Rue de Rivoli, 75001 Paris
Métro: Palais Royal Musée du Louvre - Lines 1 & 7
Bus: 21, 27, 39, 48, 68, 69, 72, 81, 95
Car park: Carrousel du Louvre, access via the underground passage on Avenue du Général Lemonnier.

© Musée du Louvre



CDPDICITE assise :
10-50 couverts (lunch)
10-150 couverts (dinner)

With its brass and terrazzo, enamelled metal and terracotta cladding, the café seeks to 'indulge' visitors from around the world with its contemporary counter service dining.

With its brass and terrazzo, enamelled metal and terracotta cladding, the café seeks to 'indulge' visitors from around the world with its contemporary counter service dining. Whether with family or friends, Goguette's offering illustrates the French way of life and delights the taste buds. The menu features seasonal recipes and is suitable for all dietary preferences.

THE CHEF

SÉBASTIEN MILLIER

SMPLM MENU

Varies according to season

- Bulgur / beetroot, feta and pumpkin seeds
- Roast salmon steak, leek fondue, Camargue rice
- Lemon meringue tartlet



MUSÉE D'ORSAY



MUSÉE D'ORSAY
LE RESTAURANT



Musée d'Orsay Le Restaurant

The history of the museum, of its building is quite unusual.

In the centre of Paris on the banks of the Seine, opposite the Tuileries Gardens, the museum was installed in the former Orsay railway station, built for the Universal Exhibition of 1900.

The building itself could be seen as the first 'work of art' in the Musée d'Orsay, which displays collections of art from the period 1848 to 1914.

© Musée d'Orsay

OPENING TIMES:

Lunch Tuesday to Sunday
Dinner Thursdays only.
Free access with museum entrance ticket.

GETTING THERE:

1 rue de la Légion d'Honneur
75007 Paris
Métro: Solferino
RER C: Musée d'Orsay
Car park: Carrousel du Louvre



Seating capacity:
10 to 120 people
Private dining room:
40 to 60 people

Attaching importance to refined, gourmet seasonal dishes, the chef showcases French savoir-faire. He also likes to surprise guests by seeking inspiration from further afield to reflect the exhibitions featuring at the museum.



Located in the heart of the Amont pavilion featuring international decorative art from the 1900s, and overlooking the nave of the former train station and its monumental clock, LE RESTAURANT is a beautiful reference to French tradition, with frescoes by Gabriel Ferrier and Benjamin Constant lining the ceilings of the main dining room and its private dining area.

historic monument, make it a sublime setting.

THE CHEF
YANN LANDUREAU

SIMPLE MENU

Varies according to season

- Cream of lentils, pork belly, golden croutons
- Creamy cereals & legumes with mushrooms and raw vegetable
- Pecan nuts cake



The chandeliers, painted ceilings, and gilding in this room, listed as a

MUSÉE DU QUAI BRANLY –
JACQUES CHIRAC



MUSÉE DU QUAI BRANLY –
JACQUES CHIRAC
CAFÉ JACQUES



Musée du quai Branly – Jacques Chirac Café Jacques

Invitation to travel

A place of nature and culture, the garden of the Musée du Quai Branly, designed by Gilles Clément, is an invitation to travel, featuring trails, small hills, paved paths and pools ideal for meditation and reverie.

The garden houses 169 trees and thirty or so plant species. Thanks to the stilt structure, the garden passes underneath the museum, where it is planted with grasses. Performances, lectures and concerts are held in an open-

air theatre in the heart of the garden.

© Musée du quai Branly - Jacques Chirac

OPENING TIMES:

Tuesday to Sunday.
Free access without museum entrance ticket.

ACCÈS :

27 Quai Branly
75 007 Paris
Métro: Olma-Marceau, Iena – Line 9
RER C: Pont de l'Olma
Car Park: 25 Quai Branly,
75 007 Paris



Seating capacity:
10 to 20 people

In the very heart of the lush garden of the Musée du Quai Branly – Jacques Chirac, CAFÉ JACQUES offers a break in a bucolic atmosphere inside the City of Light.

In a completely transparent, gentle and airy setting, this contemporary café, with white marble tables and wild leather armchairs, invites visitors to enjoy a break with a spectacular view of the Eiffel Tower from its terrace.

THE CHEF GAËL LE MAÎTRE

SIMPLE MENU - *Varies according to season*

- Half-smoked salmon, Granny Smith, pickled cucumber, lemon and mint sauce
- Free-range chicken breast, parsnip, black trumpets and parsley
- Chocolate entremets



The chef offers a cuisine highlighting the natural, freshness and elegant simplicity, focusing on vegetables and seasonal products.

MUSÉE DU QUAI BRANLY –
JACQUES CHIRAC
LES OMBRES



Musée du quai Branly – Jacques Chirac Les Ombres

A bridge between cultures

Located on the banks of the River Seine, at the foot of the Eiffel Tower, the Musée du Quai Branly - Jacques Chirac aims to promote the Arts and Civilisations of Africa, Asia, Oceania and the Americas, at the crossroads of multiple cultural, religious and historical influences.

As a space for scientific and artistic dialog, the museum offers a cultural program of exhibits, performances, lectures, workshops and screenings.

© Musée du quai Branly - Jacques Chirac

OPENING TIMES:

Tuesday to Sunday.
Free access without museum entrance ticket.

GETTING THERE:

27 Quai Branly
75 007 Paris
Métro: Clima-Marceau, Iena –
Line 9
RER C: Pont de l’Ile
Car Park: 25 Quai Branly,
75 007 Paris



Seating capacity:
10 to 40 people

In the heart of the lush garden at the Musée du Quai Branly – Jacques Chirac, perched atop the roof terrace, the restaurant LES OMBRES offers a unique panoramic view of Paris, in the shade of its neighbour, the Eiffel Tower, which projects its metallic lace shadows onto the tablecloths during the day and dazzles the interior in the evening. The amazing setting was designed by Jean Nouvel.

All in glass, the space is ideal for welcoming

your groups for lunch or dinner. In fine weather, the restaurant opens onto a vast terrace with a breathtaking view of Paris’s Iron Lady.



The chef offers refined contemporary French cuisine. But he has not forgotten his Portuguese origins and extensive travels that have enriched his cooking, always focused on bringing out the best in ingredients.

THE CHEF RUI MARTINS

SDMPLE MENU - *Varies according to season*

- Cookpot of quinoa and seasonal vegetables
- Seaweed steamed pollock, artichokes and salicornia
- All about chocolate



LA MAISON DE L'AMÉRIQUE LATINE



La Maison de l'Amérique latine Les salons

Right in the heart of Faubourg Saint-Germain, **La Maison de l'Amérique latine** is a special place for receptions, meetings and exhibitions of the Latin American cultural and diplomatic community in Paris, where all forms of artistic expression come together. La Maison de l'Amérique latine occupies **two private mansions** Hôtel de Varenge - ville, built in 1704 by architect Jacques Gabriel V, and Hôtel Melot de Gournay, built in 1712 by the architect Boffrand. Linked by the salons on the ground floor, these two mansions overlook magnificent French-style gardens

© Maison de l'Amérique latine

OPENING TIMES:
Monday to Friday

GETTING THERE:
217 boulevard Saint Germain
75007 Paris
Métro : Solférino
RER : Musée d'Orsay
Parking : Bac-Montalembert



Seating capacity:
Dans un même salon :
15 to 150 people

The lounges of the second mansion, with decoration inspired by the 18th century, are in the image of the romantic Paris that we love so much. The large windows overlook a second garden. The latter benefits from a private entrance, which we reserve exceptionally for our customers to guarantee **privileged access, reserved for special occasions**. Its paved courtyard is classified as a historical monument and leads directly to the living rooms with a breathtaking view of the statue built at the bottom of the garden.



These chic and characterful places will enchant your guests during your events.

THE CHEF THIERRY VAISSIÈRE

SIMPLE MENU - *Varies according to season*

- Sea bream, guacamole and sweet potato ceviche
- Stuffed turbot, crunchy julienne of seasonal vegetables and saffron cream
- Iced soufflé with verbena, vervein punch



La Maison de l'Amérique latine RECH

Since 1925 and the opening of Adrien Rech's grocery store, which quickly became an elegant café-restaurant with a scaler renowned among the best of Paris between the wars, RECH is synonymous with lunches or dinners where fish is in the spotlight, usually followed by an exceptional dessert like the giant éclair with coffee or chocolate... The success is not denied with the arrival of the Meunier couple at the controls of this already solid liner at the dawn of the 70s, until Alain Ducasse discovers the establishment and chooses to give it a new shine, a freshness and a brand new audacity

in 2007. The Tout-Paris then rushes again in this high place of gastronomy again and again inspired by the love of products including marins.

OPENING TIMES:
Monday to Friday

GETTING THERE:
217 boulevard Saint Germain
75007 Paris
Métro : Solférino
RER : Musée d'Orsay
Parking : Bac-Montalembert



Seating capacity:

10 to 60 people

Private salon:

Salle à manger :

12 to 20 people

Privatisation de la

terrasse couverte et chauffée :

30 to 50 people

An institution in the heart of the magnificent French gardens of the Maison de l'Amérique latine.

In a chic seaside atmosphere, RECH sets its table in a marine universe, mixing blond wood and brass. Fish restaurant since 1925, the menu, with Mediterranean accents, evolves according to the tides and seasons



Beautiful products, fair preparations, the precision of the gesture, for the evidence of taste!

THE CHEF DAVID VIGNAUD

SIMPLE MENU - *Varies according to season*

- Chilled bonite fish, tonnato condiment and capers
- Line-caught sea bass, Jerusalem artichokes, spinach and chestnuts
- MR RECH: hazelnut ice cream and hot chocolate sauce



GARDENS OF VERSAILLES



GARDENS OF VERSAILLES
LA PETITE VENISE



Gardens of the Château de Versailles La Petite Venise

Visitors looking through the central window in the Hall of Mirrors will see the Grande Perspective stretching away towards the horizon from the Water Parterre.

The unique east-west perspective originally dates from before the reign of Louis XIV, but it was developed and extended by the gardener André Le Nôtre, who widened the Royal Way and dug the Grand Canal.

Creating the gardens in places previously occupied solely by meadows and marshes was a monumental task. Trees were brought in from different

regions of France. Thousands of men, sometimes even entire regiments, took part in this immense project.

© Château de Versailles

OPENING TIMES:

Tuesday to Sunday.
Free access without château entrance ticket.

GETTING THERE:

Parc du Château de Versailles
78000 Versailles
RER C: Versailles Château – Rive Gauche
Line L: Versailles Rive Droite
Car park: via Queen's Gate



Seating capacity:

10 to 100 people

Private dining room:

25 to 60 people

All of the buildings of LA PETITE VENISE, built in the heart of the park at Château de Versailles under Louis XIV, were part the construction area for the royal flotilla that used to navigate the Grand Canal.

Just near the Bassin d'Apollon, halfway between the Trianon and the Château de Versailles, LA PETITE VENISE welcomes your groups in the main room of the restaurant or its private dining area for any format: breakfast, seated lunch, snacks,

dinners, seminars, etc. In an enchanting setting, LA PETITE VENISE offers a refined menu of authentic Italian cuisine.



A zest of Italy in the heart of the Gardens of Versailles, the Dolce Vita makes its way into the dishes of La Petite Venise...

THE CHEF NASREDDINE KADI

SIMPLE MENU - *Varies according to season*

- Snacked octopus, eggplant, pine nuts and coriander
- Roasted sea bass fillet, romanesco cabbage, taggiasche olives
- Gianduja cream, passion fruit and cocoa streusel



CHÂTEAU DE VERSAILLES



CHÂTEAU DE VERSAILLES
LE GRAND CAFÉ
D'ORLÉANS



Château de Versailles Le Grand Café d'Orléans

Listed as a World Heritage Site for 30 years, the Château de Versailles is one of the greatest achievements in 17th century French art.

Louis XIII's old hunting pavilion was transformed and extended by his son, Louis XIV, when he installed the Court and government there in 1682.

A succession of kings continued to embellish the Palace up until the French Revolution.

© Château de Versailles

OPENING TIMES:
Tuesday to Sunday.
Free access without
château entrance ticket.

GETTING THERE:
Place d'Armes
78 000 Versailles
RER: Versailles
Château Rive Gauche
Car park: Place d'armes



Seating capacity:
10 to 100 people
Private dining rooms:
10 to 50 people

The Grand Café d'Orléans is located in the South Wing, also called the Wing of the Princes. It was built by Jules Hardouin-Mansart between 1676 and 1681 as a residence for royal children.

In this majestic contemporary setting embodying both charm and tradition, the GRAND CAFÉ D'ORLÉANS has several salons that can be reserved for private events, in daylight, each featuring a wealth of refined decorative art.

This 700 sq. m space is made up of a series of salons that can be used to organise seminars or group lunches.

SIMPLE MENU

Varies according to season

- **Scallop tartare served with citrus vinaigrette**
- **Fondant de bœuf, sweet potato, finely chopped vegetables**
- **Chilled nougat, exotic coulis**

*« It's not a palace, it's an entire city.
Superb in its size, superb in its matter. »*

Charles Perrault, *Le Siècle de Louis le Grand*, 1687



YOUR HEALTH AND THE HEALTH OF OUR STAFF
ARE OUR PRIORITY.

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Our health charter

MUSIAM PARIS and its establishments are delighted to welcome you in order to bring you an entirely safe, unique experience, in accordance with social distancing guidelines and health protocols.

In addition to social distancing measures, our staff have been trained on complying with national health guidelines. Our workflow in the kitchens, seating area and offices is managed in line with safety rules that aim to limit contact points and the number of people in the establishment, and to accommodate special organisational and cleaning procedures and redesigned flows of movement.



THE RULES WE FOLLOW WITHOUT FAIL:

1. Hydroalcoholic gel is always available at the entrance to restaurants
2. Masks must be worn by all staff at all times, and by customers in areas of potential interaction
3. Social distancing is practised in line with regulations, with tables set out 1 metre apart
4. Surfaces are cleaned on a more frequent basis
5. Disinfectant products recommended by the competent authorities must be used
6. Menus are available in electronic format using a QR Code or on single-use paper
7. Electronic payment and communication methods are encouraged

YOUR CONTACTS

—
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1) MUSÉE DU LOUVRE
BISTROT BENOIT
CAFÉ RICHELIEU ANGELINA

2) MUSÉE D'ORSAY
LE RESTAURANT

3) MUSÉE DU QUAI BRANLY - JACQUES CHIRAC
CAFÉ JACQUES
LES OMBRES

4) CHÂTEAU DE VERSAILLES
LA PETITE VENISE
LE GRAND CAFÉ D'ORLÉANS

5) LA MAISON DE L'AMÉRIQUE LATINE
LES SALONS
RECH