



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

2023
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 Elior 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 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 :

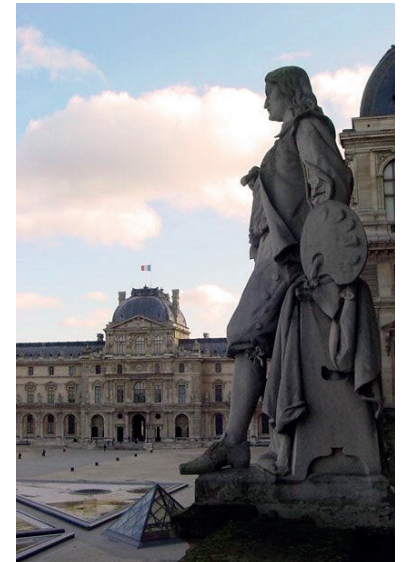
Le Bistrot Benoit, Café Richelieu Angelina, Goguette.

Le musée d'Orsay : Le Restaurant

Le musée du Quai Branly - Jacques Chirac : Café Jacques, Les Ombres

Le château de Versailles: Le Grand Café d'Orléans, La Petite Venise.

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





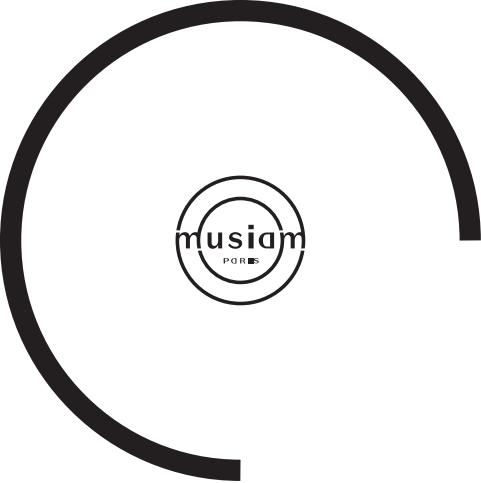
	OUR ADRESS	GROUP CAPACITY	PRIVATE DINNING ROOM CAPACITY
1	MUSÉE DU LOUVRE BISTROT BENOIT GOGUETTE CAFÉ RICHELIEU ANGELINA	10-20 (LUNCH) / 10-90 (DINNER) 10-50 (LUNCH) / 10-150 (DINNER) 10-20 (LUNCH) / 10-80 (DINNER)	
2	MUSÉE D'ORSAY LE RESTAURANT	10-120	40-60
3	MUSÉE DU QUAI BRANLY - JACQUES CHIRAC CAFÉ 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

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.

© 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.



COUVERTURE 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

SIMPLE 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

SAMPLE 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

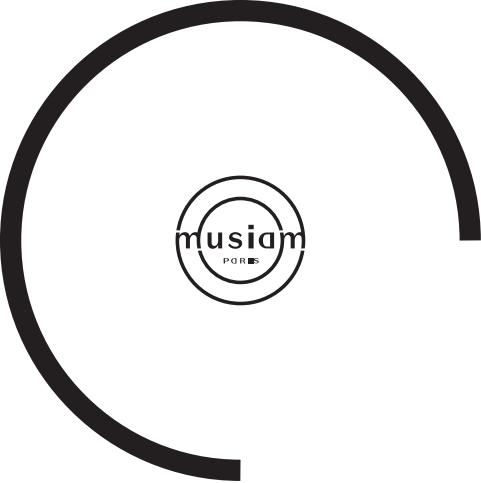


MUSÉE DU QUAI BRANLY –
JACQUES CHIRAC



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

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

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 FLORIAN DANNEL

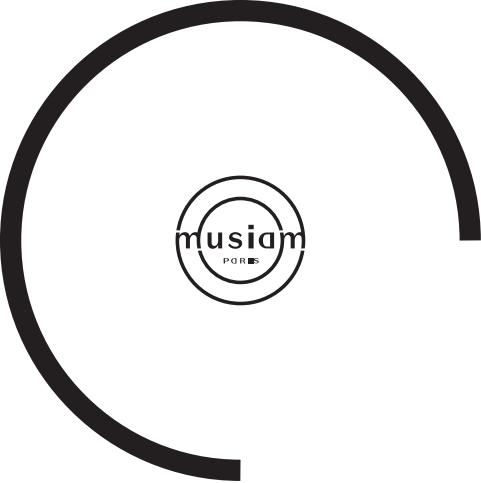
SIMPLE MENU - *Varies according to season*

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



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:

7 days on 7

GETTING THERE:

27 Quai Branly

75 007 Paris

Métro: Alma-Marceau, Iena – Line 9

RER C: Pont de l'Alma

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 menu is the synthesis of Alain Ducasse's culinary career by highlighting 3 major theme of his cuisine: Mediterranean, French cuisine, Naturalness.

THE CHEF ALEXANDRE SEMPERE

SAMPLE MENU - *Varies according to season*

- Gamberoni from San Remo, soffrito with red squash, emulsified coral
- Turbot with semi-salted butter, celery and lovage, marinated shellfish
- Candied and glazed seasonal citrus fruits, lemon granita

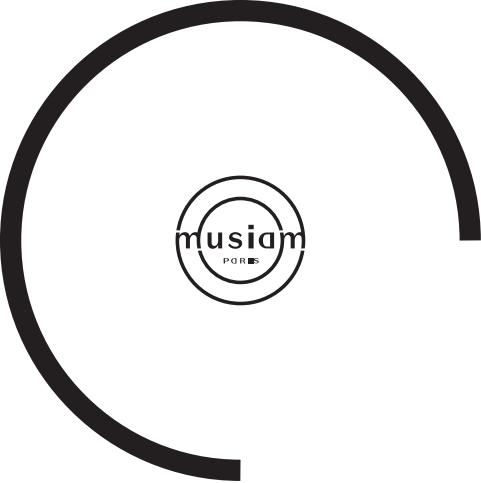


GARDENS OF VERSAILLES



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

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...

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.



THE CHEF ROMAIN PARISOT

SAMPLE MENU - *Varies according to season*

- Bass marinated with citrus fruits, fennel
- Cod, salame ventricina piccante, roasted carrots and capers
- Creamy chocolate and Piedmont hazelnuts



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.

*« 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

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**





YOUR CONTACT

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2) MUSÉE D'ORSAY
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3) MUSÉE DU QUAI BRANLY -JACQUES CHIRAC
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LES OMBRES

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