

BRASSERIE DES JACOBINS



Group
Seminar
Incentive



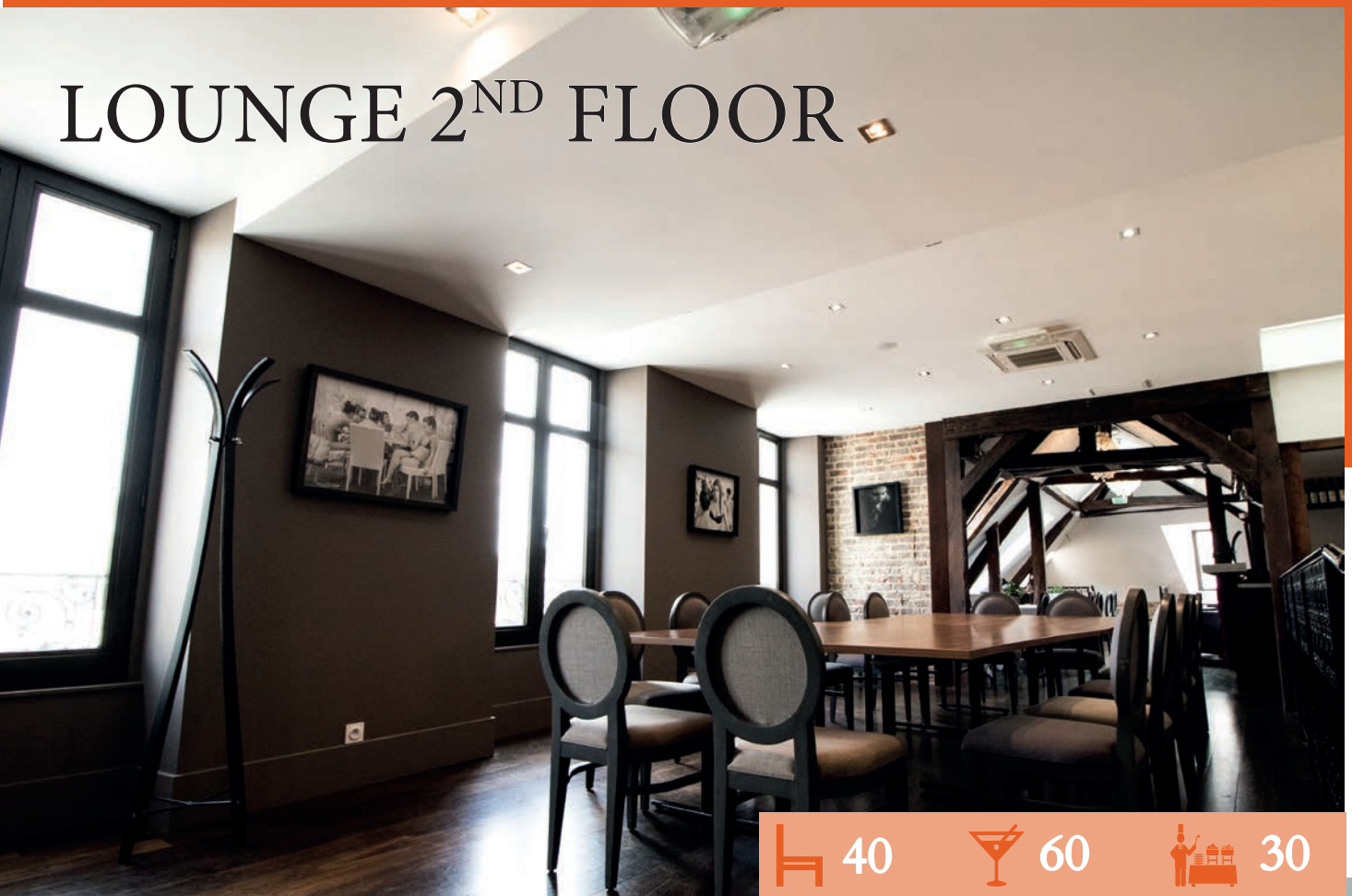


THE BRASSERIE DES JACOBINS WELCOMES GROUPS OF 5 TO 300 PEOPLE TO SHARE MOMENTS OF WORK, RELAXATION OR CELEBRATION.

- PRIVATE AREAS WHOSE LAYOUT ADAPTS TO YOUR NEEDS, OR YOUR DESIRES ...
- A WARM, CONTEMPORARY DECOR.
- A BREATHTAKING VIEW OF THE CATHEDRAL OF LE MANS.
- NEAR OF THE OLD TOWN, A SIMPLE ACCESS, A PLACE FOR A BUS AND UNDERGROUND PARKING AT THE ENTRANCE OF THE BRASSERIE DES JACOBINS.

Our Spaces

LOUNGE 2ND FLOOR



40



60



30

VERRIÈRE 1ST FLOOR



60



100



45

SALLE INTÉRIEUR 1ST FLOOR



70 100 50

VERRIÈRE GROUND FLOOR



40 70 40

Proposition

On the table services **single menu**

Menu at 15^{€ TTC} /pers

STARTER

RILLETTES OF LE MANS
Ou
SALMON GRAVLAX SALAD

MAIN

MARMITE SARTHOISE (LOCAL SPECIALITY)
Ou
FILET DE LIEU (WHITE FISH), CRUSHED POTATO WITH HERBS

DESSERTS

CARAMELIZED APPLE WITH CINNAMON
Ou
CARMEL PEAR ENTREMET

Included

Still Water

Sparkling water

*Supplements see pages 8



Menu at 25^{€ TTC} /pers

STARTER

TUNA TARTARE , SOY AND SESAME DRESSING
Ou
CREAM OF FOIE GRAS WITH PERFECT EGG
AND GINGERBREAD CROUTON

MAIN

LOW COOKED PORK FILET LOW TEMPERATURE
AND HONEY JUICE
Ou
STEAMED COD BACK, JULIENNE OF VEGETABLES SAUCE WITH
WHITE WINE AND SAFFRON

DESSERTS

ICED NOUGAT DELIGHT, PASSION FRUIT
COULIS WITH HAZELNUT
Ou
CREME BRULEE WITH VANILLA

Menu at 35^{€ TTC} /pers

STARTER

HOMEMADE DUCK FOIE GRAS, FIG CHUTNEY
Ou
SMOKED SALMON BLINI WITH CITRUS AND QUENELLE CREAM
WHIPPED WITH ESPELETTE PEPPER

MAIN

FILLET OF BAR IN CRUST OF HERBS, CARROT MOUSSELINE WITH
CUMIN AND VIRGIN OIL
Ou
SLICED VEAL WITH TRUFFLE CREAM, GRATIN DAUPHINOIS AND
YOUNG SPROUT OF MESCLUN

DESSERTS

GRATIN OF SEASONAL FRUITS AT COTEAUX DU LAYON
Ou
CHOCOLAT FONDANT, CREAM AND YUZU



BRASSERIE

Proposition Cocktails from 15 people

Option at 15[€] TTC /pers

10 PIECES COCKTAIL

7 PIECES SALTED

3 PIECES SWEETY

Option at 30[€] TTC /pers

20 PIECES COCKTAIL

14 PIECES SALTED

6 PIECES SWEETY

Included

Fruit Juice

Soda

Still Water

Sparkling water

*Supplements see pages 8

OUR SALTED PIECES:

SKEWER OF CHERRY TOMATOES AND MOZZARELLA WITH PESTO

MINI CROQUE MONSIEUR WITH TRUFFLE *

TOMATO TARTARE WITH BASIL

EMMENTAL GOUGÈRE AND ESPELETTE PEPPER *

ASSORTMENT OF SHUTTLES

DIPS OF VEGETABLES OF THE MOMENT WITH SAUCES

TAPENADE AND CANDIED TOMATOES

COCKTAIL VERRINE COCKTAIL STYLE

SWEDISH SANDWICH CLUB

POT OF RILLETES AND TOASTED BREAD

COD STUFFED WITH AIOLI *

SPOON OF SMOKED DUCK BREAST WITH NIÇOISE

VERRINE OF TOMATO GAZPACHO WITH VIRGIN OIL

OLD STYLE MUSTARD SAUSAGE CRISP *

OUR SWEET PIECES:

CHOCOLATE CAKE

PINEAPPLE SKEWER

MACARONS

CHOCOLATE MOUSSE AND SPECULOOS

VERRINE FLOATING ISLAND

CHOUQUETTES

WHITE CHEESE WITH ACACIA HONEY, MUESLI

*served hot



Proposition

Buffets from 20 people

Option at 25^{€ TTC} /pers

2 CHOICE OF STARTERS
+ PLATE OF CHARCUTERIE
1 CHOICE OF MAIN
2 CHOICE OF DESSERTS

Option at 35^{€ TTC} /pers

2 CHOICE OF STARTERS
+ PLATE OF CHARCUTERIE
2 CHOICE OF MAIN
PLATE OF CHEESE
2 CHOICE OF DESSERTS

Included

Fruit Juice
Soda
Still Water
Sparkling water
**Supplements see pages 8*

STARTER

PIEDMONTESE STYLE POTATO SALAD
RICOTTA PENNE SALAD AND SPINACH SPROUTS
MARCO POLO SALAD (TAGLIATELLE AND SURIMI)
CREOLE SALAD (RICE SHRIMP AND PINEAPPLE)

MAIN COURSE WITH MEET

FRICASSEE OF POULTRY IN JASNIERE
OLD-FASHIONED BEEF BOURGUIGNON
VEAL PAUPIETTE WITH GRANDMOTHER'S STYLE
PORK CHEEK CONFIT WITH BASH
SUPREME OF POULTRY WITH LIME

MAIN COURSE WITH FISH

MARMITE OF THE SEA
SALMON STEAK WITH RIESLING
FILLET OF RED MULLET WITH NIÇOISE
TROPICAL SOLE FILLET WITH SAFFRON SAUCE
PAVÉ OF PLACE WITH SHELLFISH SAUCE

DESSERTS

FRESH MINT FRUIT SALAD
TARTE TATIN AND CREAM OF ISIGNY
THE CHOCOLATE MOUSSE JAR
LEMON MERINGUE PIE

JACOBINS

BRASSERIE

Proposition

Break from 10 people / from 8am to 10am and from 3pm to 5am

Welcome Coffee 7€^{TTC} /pers

Coffee, Tea, Hot and cold milk
Fruit juice (Orange and Apple)
Mini pastries

Gouret Break 12€^{TTC} /pers

Coffee, Tea, Hot and cold milk
Fruit juice (Orange and Apple)
Sweet (Muffins, Macaroons, Mini Pastries)
or Salted (Charcuterie and cheese boards)



Supplements

Aperitif

Kir Cassis 3,50€/pers

White Wine and/or Red Wine (2 glasses/pers)

Silver 5€/pers

Sauvignon

Gamay

Gold 8€/pers

Jasnières

Champigny

Platinum 10€/pers

Chablis

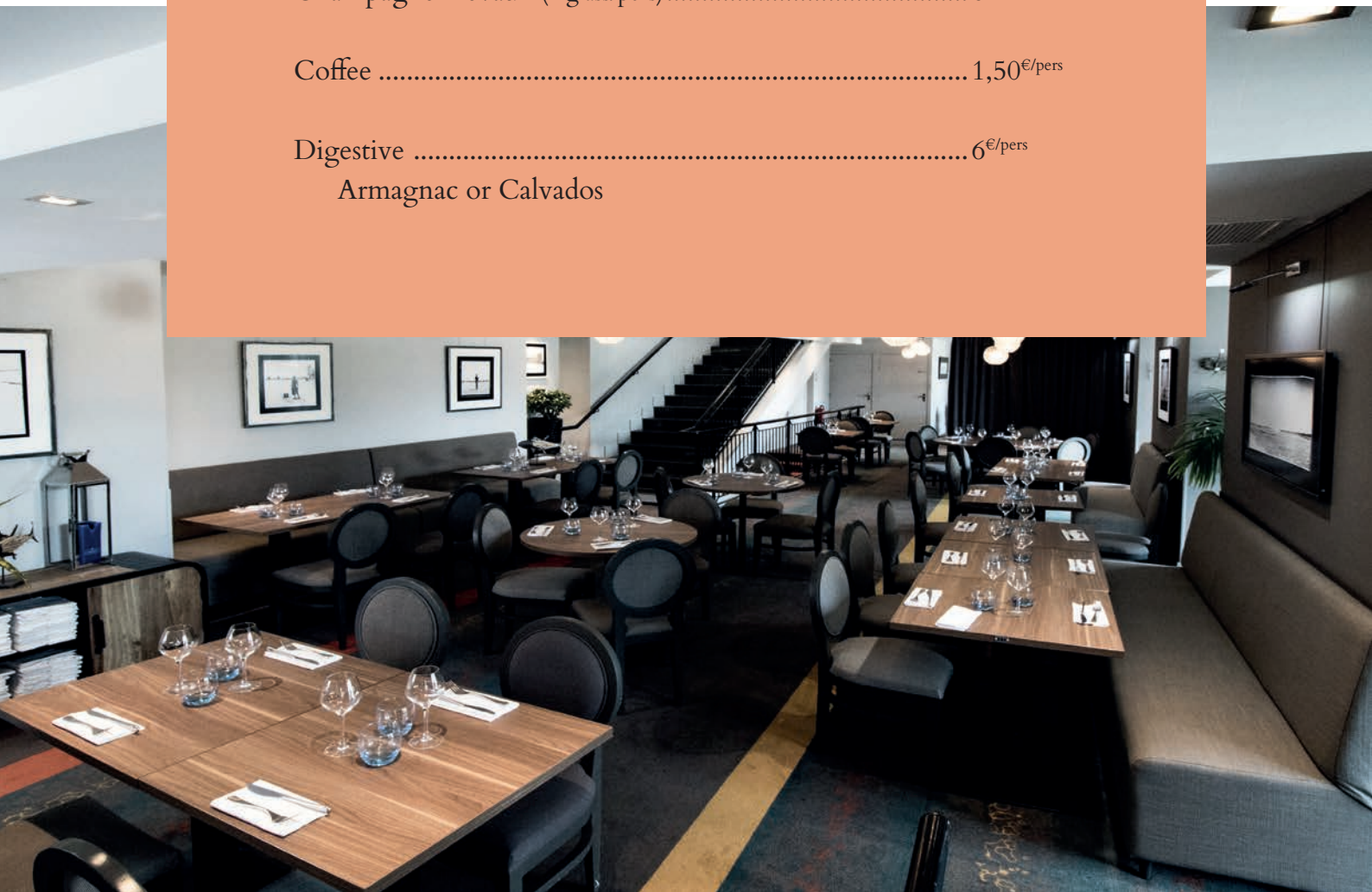
St Emilion

Champagne Devaux (1 glass/pers) 8€/pers

Coffee 1,50€/pers

Digestive 6€/pers

Armagnac or Calvados



OUR CHEFS



Chef Damien

Founder of 750GRAMMES
and 750GRAMMES la table



Chef Richard

FORMER STUDENT FROM ALAIN DUCASSE

JACOBIENS



TO GO FURTHER IN YOUR EVENT :

- PROVISION OF A VIDEO PROJECTOR
- A HIGH QUALITY SOUND SYSTEM
- REALIZATION OF VIDEO REPORT / PHOTO (ON ESTIMATE ONLY)
- CONCERT ORGANIZATION (ON ESTIMATE ONLY)
- ANIMATIONS: WINE TASTING, COOKING CLASSES ETC ...
(ON ESTIMATE ONLY)

For all your demand, contact directly
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