



THE FRENCH BRASSERIES

PARIS

2025
EDITION



Paris
Montmartre
St-Germain-des-Prés

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LA MERE CATHERINE

Maison fondée en 1793

AN INSTITUTION SINCE 1793

Catherine Lemoine founded this place, which once served as the rectory for the priest of the Church of Saint-Pierre de Montmartre.

LOCATION & HOURS

6 Place du Tertre

Paris 18ème, France

Métro : Ligne 2 Anvers ; Ligne 12 Abbesses

Access via the funicular

Open 7/7 from 7a.m. to 2a.m.

ARTISTS EVERY NIGHT

Singers & musicians 7/7



OUR SPACES AND CAPACITIES



LA SALLE D'HONNEUR

Capacity :

With patio : 150 guests

Without patio : 100 guests

-

Privat bar

Grand Piano



LE PATIO

Adjacent to la salle d'honneur, our patio is a true haven of peace in the heart of Montmartre's lively atmosphere.

The patio can be privately reserved on its own or combined with the rear hall and can accommodate up to 50 guests



L'ATELIER / LA SALLE À MANGER DE LA MÈRE CATHERINE

Capacity :

Banquet for 80 guests / Cocktail for 110 guests

There are located on the first floor of the restaurant and had two separate spaces



TRADITIONAL CUISINE

This is exactly what La Mère Catherine offers you with its high-quality French cuisine. We invite you to sample traditional French dishes, prepared with passion by our chef.

Non-stop service



COCKTAIL APPETIZERS

We offer several options for your cocktail reception.

Each dish has been designed and carefully thought out by our chef to cater to everyone's tastes.



MENU PARISIEN

39€ per person

Starter

Traditional French onion soup
Roasted pan fried Camembert, baguette's toasts and salad
Smoked salmon salad with cucumber

Main course

Roasted cod fish with vegetables and aioli sauce
Traditional stewed beef and potatoes
Chicken ballotine with basil and polenta cake

Dessert

Home made chocolate mousse
Cheese assortment and salad
Fresh fruit salad with perfumed syrup

Included beverages

1 bottle of red or white wine for 4
Coffee or Tea

MENU COSAQUES

52€ per person

Starter

Verrine of creamy avocado, crab with fresh cheese and dill
6 Burgundy snails with parsley butter
Pâté en croute with salad

Main course

Roasted salmon steak, sauce vierge, Basque ratatouille
Home made beef lasagna with salad
Poultry filet with morels and potatoes gratin

Dessert

Tiramisu with praline and caramelised hazelnuts
Chocolate & almond dessert, vanilla cream
Orange blossom creme brule

Included beverages

Kir cocktail
1 bottle of red or white wine for 4
Coffee or Tea

MENU CITOYEN

64€ per person

Starter

Brie, pear and walnut croquettes, honey and mixed salad
Julienne of zucchini with fresh cheese, apple chutney with balsamic vinegar
Poultry rilette confit with honey and red onion pickles

Main course

Roasted free-range chicken with fresh herb butter, roasted potatoes with rosemary and Espelette pepper
Roasted seabream with caramelized fennel
Traditional veal blanquette served with basmati rice

Dessert

Homemade Vanilla puff pastry
Apple crumble with cinnamon and fresh cream
Opéra, French pastry

Included beverages

Kir cocktail
1 bottle of red or white wine for 3
Coffee or Tea

MENU CANCAN

80€ per person

Starter

Verrine of crayfish tail, sun-dried tomatoes, cucumber and rocket
Salad of piquillos stuffed with ricota and fresh herbs
Gravlax salmon, mascarpone cream with herbs

Main course

Roasted duck breast with rosemary, cognac and green pepper sauce, gratin dauphinois
Lamb shank confit, dried fruit and green tea-scented semolina
Roasted fillet of sea bream with basil mashed potatoes and sauce vierge

Dessert

Blackcurrant sorbet vacherin, vanilla whipped cream, toasted almonds
Unstructured lemon pie
Watermelon and melon duo, honey-ginger syrup, granola

Included beverages

Royal Kir cocktail
1 bottle of red or white wine for 4
Coffee or Tea



MENU CATHERINE

98€ per person

Starter

Tuna tartare, mango smoothie, honey granola
Home-made duck foie gras with toast, seasonal chutney
Crab salad with avocado, basil cream, smoked almonds

Main course

Roasted fillet of sea bass, julienne of courgette with fromage frais, apple chutney with balsamic vinegar
Organic coquillettes gratin with cantal cheese and black truffle cream
Soft veal quasi, Pégourdine sauce and parmesan polenta

Dessert

Chocolate fondant with pistachio crumble
Red fruit millefeuilles, light vanilla cream with mascarpone
Pavlova with seasonal fruits

Included beverages

1 Glass of Champagne
1 bottle of white wine *Sancerre* and red wine *Bordeaux Graves* for 4
Coffee or Tea

MENU ABSESSES

125€ per person

Starter

Julienne of courgette with fresh cheese, apple chutney with balsamic vinegar
Turbot tartar with mango and passion fruit
Avocado hummus, sweet potato crisps and feta cheese crumble

Main course

Blanquette of monkfish with lime, baby vegetables
Duck and its spring vegetables
Candied eggplant, Basque piperade with sweet spices, honey granola and Cantal cheese shavings

Cheeses

Assortment of 3 cheeses, walnut salad

Dessert

Breton shortbread with raspberries and pistachio cream
« Ruby » chocolate mousse, red fruit coulis and seasonal fruit
Praline tartlet with Tonka bean whipped cream

Included beverages

1 Glass of Champagne
1 bottle of white wine *Pouilly fumé* AOC and red wine *St-Émilion* AOC for 4
Coffee or Tea

STUDENT MENU

24€ per person

Starter

Green lettuce with homemade vinaigrette

Main course

Ground beef steak with French fries
Chicken (halal) with French fries
Tagliatelle with Bolognese sauce
Omelette with French fries (Vegetarian)
Tagliatelle with vegetables (Vegetarian)

Dessert

Chocolate mousse
2 scoop of ice cream
Yogurt with fresh fruit coulis

Included beverages

1 soft drink (non-alcoholic)

ADDITIONAL SERVICES

ANIMATION

Tour of the Montmartre vineyards and wine tasting at La Commanderie (45 min to 1 hour) -€32 (20 to 30 people)

Caricature price per person - €22.50

French Cancan Dancer, 30-minute show – €300

Magician for 2 hours – €600

Photobooth – €600

LIVE MUSIC

Musician (Pianist, Singer, or Guitarist) - €300 for a 3-hour performance

Pianist and Singer Duo - €600 for a 3-hour performance

Accordionist - €350 for a 3-hour performance

DJ – €880 for a 4-hour performance

EVENTS



CORPORATE

Corporate Meal
Seminar
Meeting
Business Meal
Afterwork

PRIVAT EVENTS

Birthday
Wedding
Baptism
Bar Mitzvah
Cocktail
Themed Evening

FESTIVE EVENTS

Karaoke
Music quiz
Musical Evening
Burlesque Show
French Cancan
Portrait Artist



EQUIPMENT

DISPLAY
PROJECTOR
SOUND SYSTEM
UPRIGHT PIANO

GRAND PIANO
SYNTHESIZER PIANO
A/C & HEATING



LOCALISATION & HOURS

4 Place du Tertre

Paris 18ème, Montmartre France

Métro : Ligne 2 Anvers ;

Ligne 12 Abbesses

Access via the funicular

Open 7/7 from 7a.m. to 2a.m



TRADITIONAL FRENCH CUISINE

This is exactly what Cadet de Gascogne offers you with its high-quality French cuisine. We invite you to sample traditional French dishes, prepared with passion by our chef.

Non-stop service



OUR CAPACITES

Total capacity : 150 guests
1st floor : 94 guests

ARTISTS EVERY NIGHTS

Singers & musicians 7/7



PRIVATE ROOM 1ST FLOOR

Discover Our Charming Upstairs Venue

Step into our first-floor dining room and experience the charm of a rustic village in the heart of Paris.

With its beautiful exposed beams and warm ambiance, this unique space offers an intimate and authentic setting, perfect for any special occasion.

Nestled in Montmartre, it's a true hidden gem where history and elegance come together to create an unforgettable experience.



TRADITIONAL CUISINE



APPETIZERS

We provide a variety of options for your cocktail reception, each thoughtfully crafted by our chef to delight every palate.



MENU BASILIQUE SACRÉ-CŒUR

32€ per person

Starter

Country style pate, lettuce
Seasonal vegetable soup
Crispy goat cheese, lettuce

Main course

Roasted chicken cooked in fresh herbs Basmati rice
Cod fish filet with creamy sauce, endives
Beef Burgundy, boiled potatoes
Vegetable wok, Basmati rice

Dessert

Caramel cream
Chocolate cake with custard cream
Fresh fruits salad

Included beverages

1 bottle of wine for 4
Coffee or Tea

MENU MONTMARTRE

50€ per person

Starter

Traditional French oignon soup
Oysters Fines de Claire Marennes d’Oléron N°3
Gravlax salmon served with toasts

Main course

Veal medallions Fresh tagliatelle and mushrooms
Scorpion fish filet Vegetables
Mozzarella and vegetable gratin

Dessert

Vanilla crème brûlée
Fresh fruit served with sorbet scoop
Chocolate mousse

Included beverages

1 Imperial Kir cocktail
1 bottle of wine for 4
Coffee or Tea

MENU TOULOUSE-LAUTREC

40€ per person

Starter

Shrimps salad with citrus fruits
Salmon terrine
6 Burgundy snails

Main course

Salmon steak with pesto sauce Vegetables assortment
Suprême farm fowl Fried oyster mushrooms and Basmati rice
Beef with thym Potato gratin
Vegeterian lasagna

Dessert

Pear and almond pie
Panna cotta with red berries coulis
Puff pastry filled with chocolate cream

Included beverages

1 Kir cocktail
1 bottle of wine for 4
Coffee or Tea

MENU PICASSO

59€ per person

Starter

Fish soup with croutons
St-Marcellin cheese roasted with apples and bacon
Homemade duck foie gras with toasts

Main course

Pork Tenderloin cooked with honey, french beans and mashed potatoes
Sirloin steak with foie gras sauce, potatoes
Seabass filet with oliv oil, vegetable gratin
Mushroom risotto

Dessert

Tatin apple pie with vanilla ice cream
Fudge chocolate cake with custard cream
Beaten egg white with custard cream

Included beverages

1 Imperial Kir cocktail
1 bottle of wine for 4
Coffee or Tea



MENU MANET

74€ per person

Appetizers

Traditional French oinon soup

Starter

Eggplant caviar with seasonal vegetables
Smoked salmon with tarama blinis
Bresaola carpaccio with rocket and parmesan

Main course

Blanquette of monkfish with lime and baby vegetables
Braised lamb mice and home-made mashed potatoes
Duck breast with honey sauce, braised endives
Risotto with truffle essence

Dessert

Cheesecake with red fruit coulis
Profiteroles
Pavlova with red fruits

Included beverages

Glass of Champagne
1 bottle of white wine *Muscadet* AOC and *Bordeaux* AOC for 4
Coffee or tea

MENU RENOIR

90€ per person

Appetizers

Goat's cheese and beet verrine

Starter

Raw Sea bream carpaccio with citrus fruits
Homemade duck terrine with salad

Main course

Scallops served with lime juice, vegetables assortment
Tenderloin steak with Périgourdine sauce, mashed potatoes
Sweetbreads with Porto sauce, fried morels

Cheese

Cheese assortment served with salad and nuts

Dessert

Chocolate delight with salted caramel sauce
Citrus fruits with spices and lime sorbet
Puff pastry with fresh raspberries with vanilla cream

Included beverages

Glass of Champagne
1 bottle of white wine *Muscadet* AOC and *Bordeaux* AOC for 4
Coffee or tea



MENU CABARET

Musical performance or French Cancan dancer for 30 minutes
55€ per person

Starter

Seasonal velouté
Smoked salmon plate with herb-infused lemon cream
6 Burgundy snails

Main course

Sea bream fillet on a bed of spinach with verde risotto
Veal blanquette
Beef with thym Potato gratin
Vegetable tian

Dessert

Tarte Tatin with a scoop of vanilla ice cream
Large profiterole
Chocolate bavaois with custard sauce

Included beverages

1 Kir cocktail
1 bottle of wine for 4
Coffee or Tea

Menu available for groups of at least 30 people, price per person

STUDENT MENU

22.5€ per person
(20€ main course + dessert)

Starter

Vegetable soup

Main course

Beef steak with French fries
Chicken (halal) with French fries
Vegetable quiche
Bolognaise tagliatelle
Tagliatelle with vegetables

Dessert

Chocolate mousse
2 scoop of ice cream
Yogurt with red berries coulis

Included beverages

1 soft drink (non-alcoholic)

ADDITIONAL SERVICES

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LIVE MUSIC

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Accordionist - €350 for a 3-hour performance

DJ – €880 for a 4-hour performance



EVENTS



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PRIVAT EVENTS

Birthday
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Bar Mitzvah
Cocktail
Themed Evening

FESTIVE EVENTS

Karaoke
Music quiz
Musical Evening
Burlesque Show
French Cancan
Portrait Artist



EQUIPMENT

DISPLAY
PROJECTOR
SOUND SYSTEM

UPRIGHT PIANO
SYNTHESIZER PIANO
A/C & HEATING



83 rue Lepic
Paris 18ème

Métro : Ligne 12 Abbesses
Open 7/7 from 7a.m. to 1a.m.



A Legendary Spot on the Butte Montmartre

In the 19th century, Le Moulin de la Galette was home to a popular guinguette, where all of Paris loved to gather. Transformed into a restaurant in the 1980s, the establishment evolved from a lively guinguette into a favorite dining spot for notable personalities.

Market-Fresh Cuisine in Tune with the Seasons

The chef highlights fresh, seasonal ingredients with inspired, market-driven cuisine that is entirely homemade. Each dish is carefully prepared to deliver authentic and flavorful recipes. In addition to the main menu, a daily chalkboard menu is offered each lunchtime, featuring appetizers, main courses, and desserts that change according to the freshest arrivals.



Group reservation

From Monday to Friday for up to 25 guests



MENU RENOIR

55€ per person

Starter

Royal seabream red berries ceviche
Perfect egg with mushroom duxelles
Ravioli du Royan with foie gras

Main course

Seafood risotto king prawns, salmon and seabream
Free-range farmed chicken, potatoes and vegetables
Braised veal Provençal with rice
Linguine with pesto

Dessert

Red fruits charlotte cake
Roasted pineapple and ice cream
Salted butter caramel tiramisu

MENU PICASSO

65€ per person

Starter

Deep fried king prawns with sweet chili sauce
Sea bass and royal sea bream tartare with quinoa
Homemade duck foie gras with marmalade

Main course

Grilled sea bass fillet, tian vegetables
Truffle cream tagliatelle
Confit lamb shoulder with mashed potatoes

Dessert

Fruit pavlova
Lemon meringue pie
Homemade chocolate mousse

MENU VAN GOGH

75€ per person

Starter

Beetroot with salmon and baby tomatoes in olive oil
Homemade duck foie gras with toast and marmalade
Crab prepared with mayonnaise and lime, fresh mango, avocado and apple

Main course

Seabass fillet, vegetables and champagne sauce
Supreme free-range poultry prepared, morel sauce and Charlotte's potato gratin
Veal medallions slowly cooked with foie gras sauce and polenta

Dessert

Chocolate and hazelnut praline pastry
Puff pastry with vanilla cream and red berries
Homemade meringue cake with fruits

MENU DALIDA

145€ per person

Apetizers

Glass of Champagne and apetizers

Starter

Pollock tartar with red berries
Home-made duck foie gras, fig chutney
Eggplant caviar with seasonal vegetables
Beet tartar, marinated salmon and tomato confit

Main course

Turbot fillet in herb crust, leek stew
Heart of beef fillet, Périgourdine sauce, green beans
Filet mignon of veal with morels, Crozet risotto
Vegetable tagliatelle with truffles

Cheeses

Assortment of 3 cheeses, walnut salad

Dessert

Pavlova with seasonal fruits
Breton shortbread with raspberries and pistachio cream
Opera

Included beverages

1 bottle of white wine *Pouilly fumé* AOC and red wine *St-Émilion* AOC for 4
Mineral water, still and sparkling
Coffee or tea

BEVERAGE PACKAGES

Package 1

14cl red or white wine or lemonade
Coffee or decaf
€8 including tax

Package 2

Kir with white wine, Muscadet
14cl red or white wine
50cl micro-filtered water, still or sparkling
Coffee or decaf
€18 including tax

Package 3

Kir with white wine, Muscadet
28cl red or white wine
50cl micro-filtered water, still or sparkling
Coffee or decaf
€22 including tax

Package 4

Imperial Kir with Crémant de Bordeaux
28cl red or white wine
50cl micro-filtered water, still or sparkling
Coffee or decaf
€26 including tax

Package 5

Royal Kir with Champagne
28cl red or white wine
50cl micro-filtered water, still or sparkling
Coffee or decaf
€28 including tax

Le Café Louise

SAINT-GERMAIN-DES-PRES



IN HEART OF PARIS

The new icon of Saint-Germain-des-Prés, Café Louise welcomes you in a warm, elegant, and intimate atmosphere





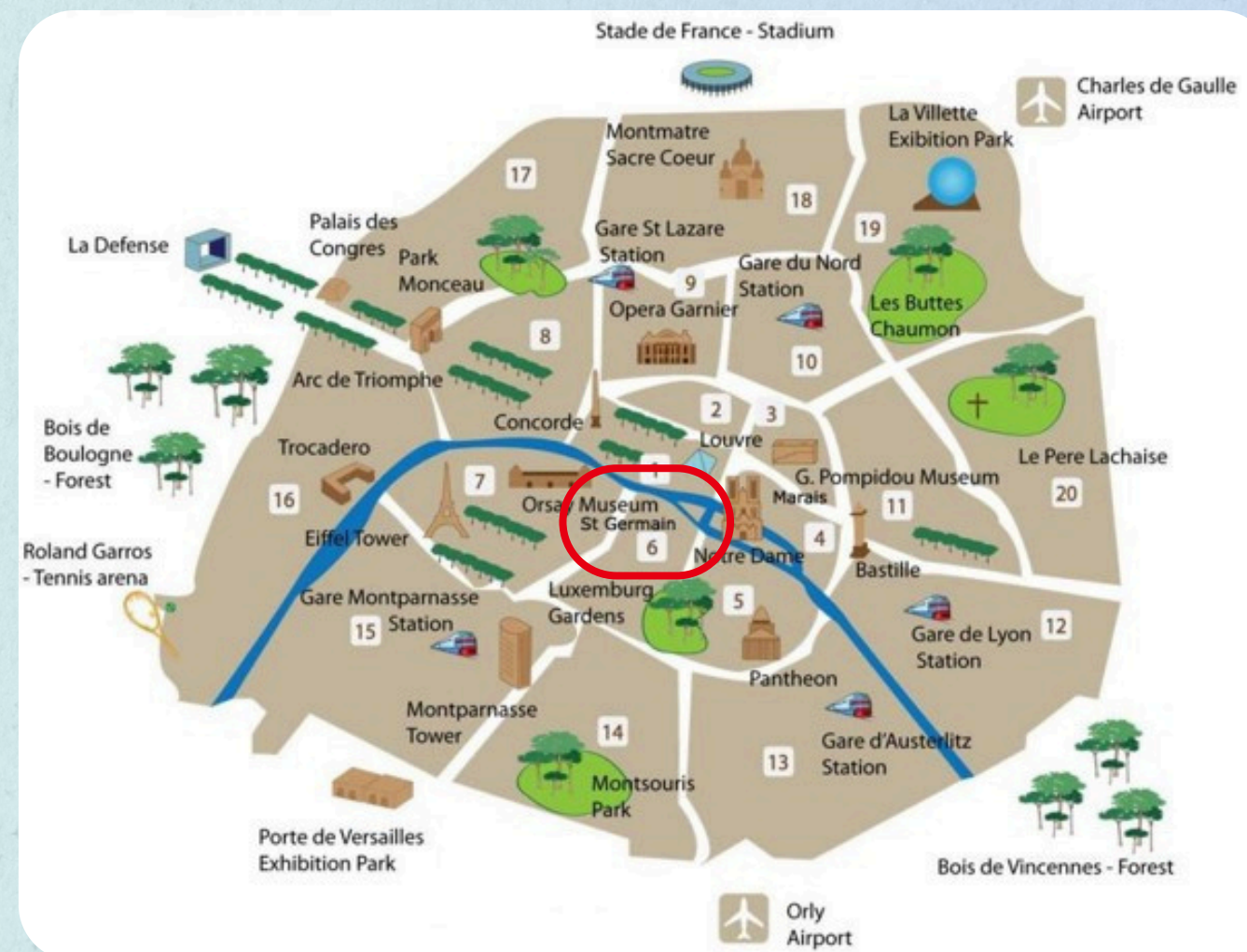
A NEW ICON OF SAINT-GERMAIN DES PRÉS

Café Louise welcomes you in a warm, elegant, and intimate atmosphere.

We also host professional or private events in a chic and cozy Art Deco ambiance.

A private space, La Cave Voûtée, is dedicated to you for an idyllic and convivial experience in the heart of Paris.

In the kitchen, our Chef celebrates French specialties, crafting exclusively homemade dishes with seasonal ingredients.



Ouvert 7/7 de 07h00 à 02h00
Non-stop service

155 Boulevard Saint-Germain
75006 Paris

Ligne 4 : Saint-Germain des Près
Ligne 10 : Mabillon
Ligne 12 : Sèvre Babylone



GUEST OPTIONS

Fewer than 20 guests: Choice available on-site

More than 20 guests: Advance selection required

PAYMENT TERMS

50% deposit required to confirm the reservation

Balance due 48 hours before the event or on-site on the day of the event

Extras payable on-site

SPACIES

Discover an intimate space that is both warm and spacious—perfect for your events.

A private venue in the heart of Paris, featuring a vaulted cellar and exposed stone walls.

Capacity:

60 guests for banquets

90 guests for cocktail receptions

50 guests for conferences

Available formats upon request: U-shape, meeting setup



LE BAR

Immerse yourself in the refined atmosphere of Café Louise, accompanied by its central bar, the vibrant heart of this room. A warm and chic ambiance awaits you, creating the perfect setting for memorable moments.

Capacity: 60 guests



LA CAVE VOUTÉE

Capacity:

Banquet 60 guests

Cocktail 80 guests

Explore an intimate space, both warm and spacious, ideal for your receptions. A private venue in the heart of Paris, characterized by its vaulted cellar and exposed stones

OUR MENU

The chef celebrates French specialties by preparing entirely homemade dishes, highlighting seasonal ingredients
Non-stop service



COCKTAIL APPETIZERS

We offer several options for your cocktail reception.

Each dish has been designed and carefully thought out by our chef to cater to everyone's tastes.



CLASSIC MENU

Starter

Onion soup au gratin with Cantal cheese
Chef's homemade terrine (pork)
Pan-seared cauliflower with chimichurri sauce and red bean purée

Main Course

Braised beef cheek, seasonal vegetables
Chicken wok with green curry & coconut
Fresh salad (mixed greens, cherry tomatoes, avocado, citrus fruits, smoked salmon, and crayfish)
Vegetarian lasagna, green salad

Dessert

Cheesecake with citrus and passion fruit
Chef's pie
Pastry flan

Menu Petite Faim

€40 including VAT / €35 excluding VAT
per person

Starter + Main Course, or
Main Course + Dessert
1 bottle of wine for 4 people
or 1 coffee/tea per person

Menu Gourmand

€45 including VAT / €40 excluding VAT
per person

Starter + Main Course, or
Main Course + Dessert
1 bottle of wine for 4 people
or 1 coffee/tea per person



LOUISE MENU

€61 including tax / €55 excluding tax per person
Starter + Main Course + Dessert
1 bottle of wine for 4 people

Starter

Chef's homemade terrine (pork)
Breaded goat cheese salad, crispy cabbage, and balsamic
Warm potato salad with creamy roasted garlic vinaigrette

Main Course

Braised beef cheek with seasonal vegetables
Chicken wok with green curry, coconut, and crunchy vegetables
Label Rouge salmon tartare with homemade fries (wakame, mango, avocado, spring onion, and herb salad)
Vegetarian lasagna with green salad

Dessert

Vanilla crème brûlée
Seasonal fruit tart
Semi-cooked chocolate cake with caramel center

ST-GERMAIN MENU

€81 including tax / €75 excluding tax per person
Starter + Main Course + Dessert
1 bottle of wine for 4 people

Starter

Apulian burrata with heirloom tomatoes
Smoked fish flakes with warm potato salad and creamy roasted garlic vinaigrette
Homemade duck foie gras with seasonal chutney (+€5)

Main Course

Veal chop with rich jus, candied garlic, and mashed potatoes
Whole sea bass en papillote with tomato-flavored rice
Stuffed vegetables with mushroom risotto and confit tomato coulis

Dessert

Mango pavlova with passion fruit
Profiterole with frozen nougat

EVENTS



CORPORATE

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PRIVAT EVENTS

Birthday
Wedding
Baptism
Bar Mitzvah
Cocktail
Themed Evening

FESTIVE EVENTS

Karaoke
Music quiz
Musical Evening
Burlesque Show
French Cancan
Portrait Artist



EQUIPMENT

DISPLAY
SOUND SYSTEM

A/C & HEATING

Optional activities

THE FRENCH BRASSERIES

- Vineyard tour
- Caricaturist
- Magician
- Floral decoration
- French Cancan
- Musical artists, singers
- DJ
- Photographer and photo booth





CONTACT OUR TEAM

La Mère Catherine

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Le Café Louise

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Au Cadet de Gascogne

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Le Moulin de la Galette

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