

Miirō
LE GRAND HÔTEL
CAYRÉ

THE FESTIVE SEASON

WELCOME TO LE GRAND HÔTEL CAYRÉ

Ideally located in Saint-Germain-des-Prés, Le Grand Hôtel Cayré is home to 123 rooms and suites, Annette restaurant and speakeasy Officine Bac. Designed by the award-winning architecture and interior design studio Michaelis Boyd and newly opened in 2024 it offers an iconic setting for your celebrations.

From festive dinners at Annette restaurant to cocktail receptions at our Officine Bac bar, we offer perfect spaces suited to teams of all sizes.

With its oak parquet floors, custom furniture, curated artworks and bespoke service, Le Grand Hôtel Cayré sets the stage for memorable dinners, festive cocktails, and meaningful moments with your team.

Address: 4 Boulevard Raspail, 75007 Paris



PRIVATE SPACES TO HIRE



Annette Restaurant



The Chef's Table



Officine Bac

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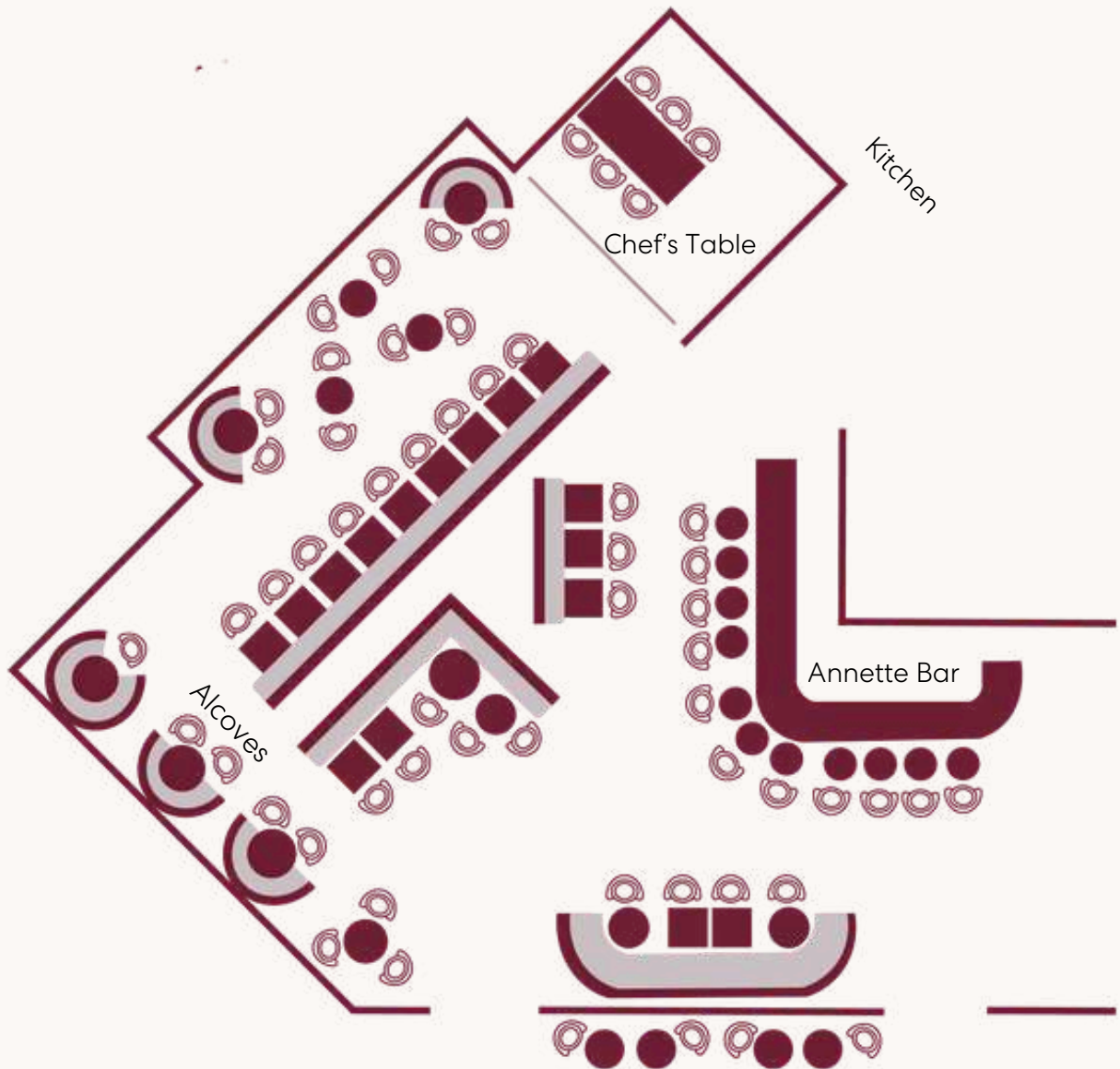


ANNETTE RESTAURANT

Celebrate the end of the year in style with a festive dinner at Annette, our contemporary brasserie named in honour of Franco-German writer and pacifist Annette Kolb, who called the hotel home for 17 years beginning in 1944.

Housed in a timeless, contemporary Parisian brasserie setting, Annette blends literary heritage with modern brasserie flair. Its a place to try timeless French classics, like pâté en croûte, beef tartare, and chocolate mousse, paired with a curated selection of French wines.

Whether for an end of the year team dinner or a friends holiday gathering, Annette offers a warm and sophisticated setting in the heart of Saint-Germain-des-Prés.



SETUP	SEATED	STANDING
CAPACITY	30	30

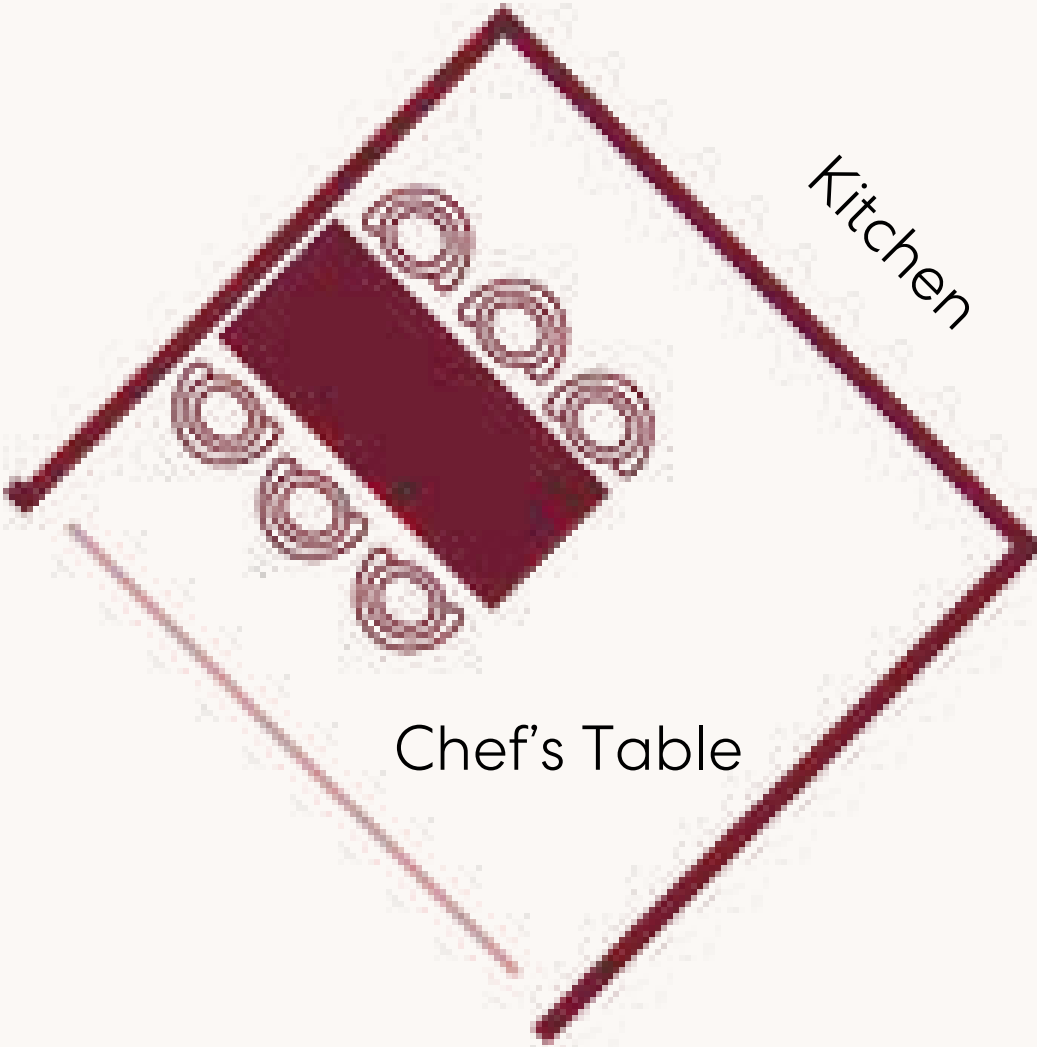


THE CHEF'S TABLE

For an exclusive and memorable corporate celebration, the Chef's Table at Annette offers a refined setting for up to six guests, ideal for executive dinners or small team gatherings during the festive season.

Positioned directly in front of the open kitchen, this private space provides a unique opportunity to witness the precision and creativity of our chefs.

The Chef's Table offers a discreet dining experience at the heart of Saint-Germain-des-Prés.



SETUP	SEATED	STANDING
CAPACITY	6	6

THE SPACE

The group capacity is limited to 30 people.

Aperitifs can be served either at the Annette Bar or directly at the table. Sound amplifiers, such as microphones or projectors, are not permitted in Annette restaurant.

CONDITIONS

Reservation must be confirmed at least **72 hours in advance.**

A deposit of 50% of the total amount is required to confirm the reservation.

Any **cancellation made less than 72 hours** before the event date will result in the forfeiture of the deposit.

Changes to the number of guests can be made up to **72 hours before.**

Offer valid for 10-30 people.

EXCLUSIVE HIRE

Subject to prior confirmation, we can privatise the restaurant's dining room with a maximum seating capacity of 66 (excluding The Chef's Table).

Lunch : €1500 NET | €1650 incl. VAT

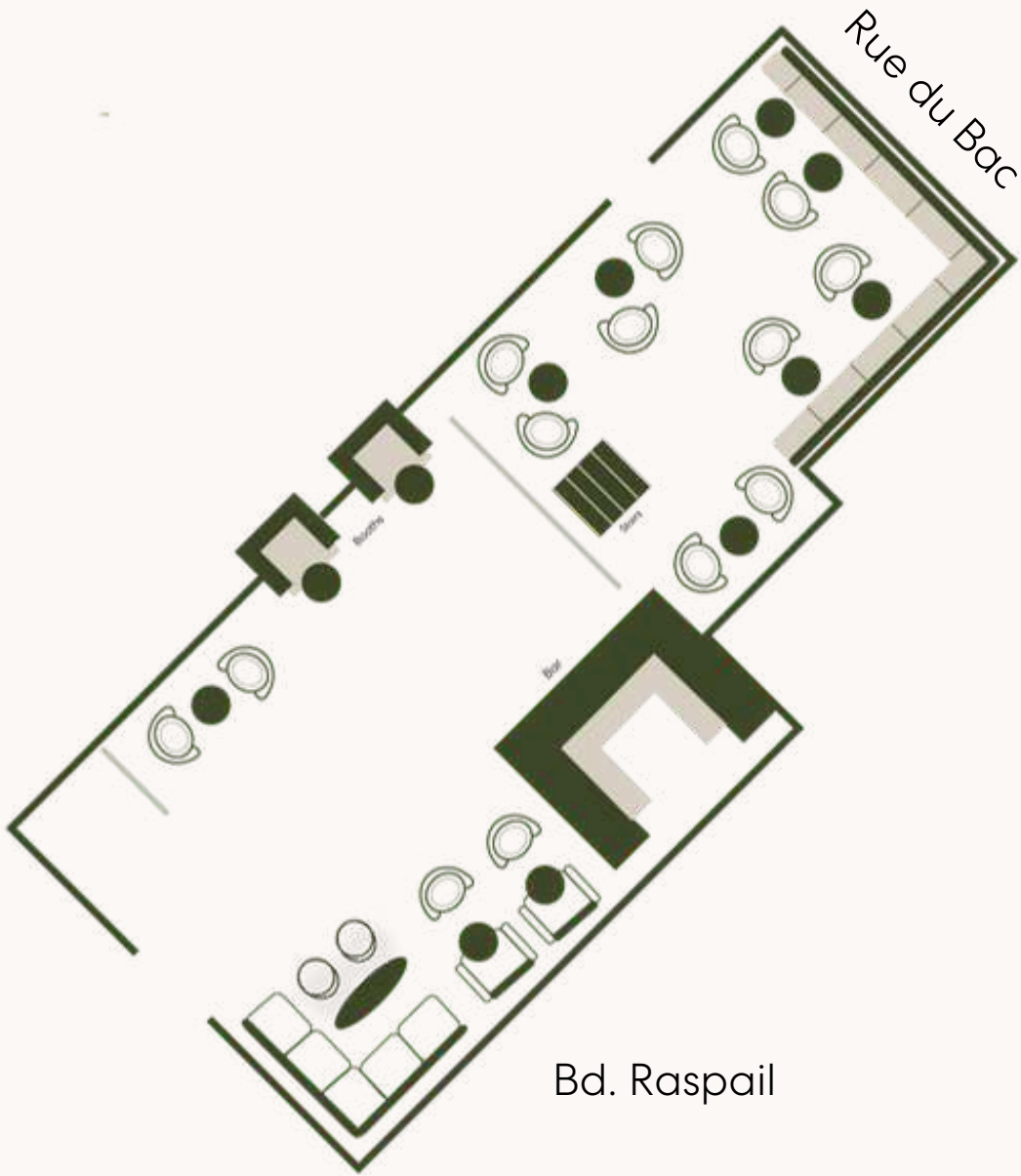
Dinner : €2500 NET | €2750 incl. VAT



OFFICINE BAC

Gold leaf wallpaper, deep green tones, brass chandelier... The bar, named L'Officine Bac in tribute to Raspail's pharmacopoeia, evokes the atmosphere of a speakeasy, hidden behind heavy curtains and reserved for insiders. To the sound of an eclectic playlist mixing jazz, rock, and Turkish psychedelia, guests savour the creations of the head barman. Here, he crafts an aromatic menu with herbal accents, inspired by botany and the spirit of the Roaring Twenties.

During the festive season, L'Officine Bac becomes an exceptional setting for end-of-year celebrations, offering tailor-made cocktail receptions, and a warm, intimate ambiance perfect for toasting the close of the year in true Parisian style.



SETUP	SEATED	STANDING
CAPACITY	30	40

CONDITIONS

Reservations must be confirmed **at least 72 hours in advance**.

A deposit of 50% of the total amount is required to confirm the reservation.

Any cancellation made less than 72 hours before the event date will result in the forfeiture of the deposit.

Changes to the number of guests can be made up to 48 hours before the event.

Offer valid for 6-40 guests.





MENUSB

Caviar, foie gras, Champagne... the festive essentials come together at Annette. Inspired by the great Parisian brasseries, our menu pays tribute to timeless classics made with seasonal ingredients.

Think Rossini-style beef fillet, seared scallops, and generous desserts — all served in a warm, welcoming atmosphere with a glass of wine or a festive flute of Champagne.

Annette

STARTERS

Tender leeks, mustard vinaigrette, mimosa garnish
Sea bream carpaccio marinated with citrus fruits

MAIN COURSES

Chicken supreme with Albufera sauce, truffle mashed potatoes
Roasted Cod, Paimpol coco beans & chanterelles with parsley

DESSERTS

Crème brûlée with Madagascar vanilla pod
Chocolate mousse by Nicolas Berger

STANDARD MENU - 58€ PP

Annette

STARTERS

Quail pâté en croûte with dried fruits by Arnaud Nicolas
Foie gras from Les Landes, semi-cooked, dried fruit seasoning

MAIN COURSES

Scallops Grenobloise style, mashed potatoes
Beef fillet, pepper sauce, French fries

DESSERTS

Crème brûlée with Madagascar vanilla pod
Chocolate mousse by Nicolas Berger

PREMIUM MENU - 72€ PP

Annette

STARTER

Cooked and raw beetroots, burrata, truffle vinaigrette

MAIN COURSE

Einkorn wheat & baby artichokes in a cast iron pot with truffle

DESSERTS

Crème brûlée with Madagascar vanilla pod
Chocolate mousse by Nicolas Berger

VEGETARIAN MENU - 62€ PP

*Sample menu - Menus may vary
3 course menu excluding drinks
*VAT Included



DRINKS PACKAGES

Elevate your event with our curated drinks packages—available for all festive group bookings.

Choose from a tailored selection of wines, cocktails, and spirits to suit your team's celebration and budget.



SOFTS

One hot beverage and one soft drink per person

Tea and Coffee
Freshly pressed fruit juice
Homemade lemonade
Soft drink
Juice

€6.00 INCL. VAT (10%) PP



WINES

Half bottle of wine per person

White: Bourgogne Chardonnay, J.C. Garnier 2022
Red: Bourgogne Pinot Noir, J.C. Garnier 2022
Rosé: Côtes de Provence Cru Classé Irrésistible,
Domaine de la Croix 2023

€22.00 INCL. VAT (20%) PP



SUPPLEMENTS

Mocktails €10.00
Classic Cocktails €16.00
Glass of Champagne €16.00
Cocktail Mixer €15.00
Premium Spirits €15.00
Savory Bites €15.00

*For any other requests, the prices from the Officine Bac menu apply.



OFFICINE BAC - WEEKDAY

(Sunday - Wednesday)

The maximum capacity for a group is:

- 30 people seated
- 40 people standing and seated

Sound amplifiers (such as microphones) or projectors are only permitted in the context of total privatisation of the space.

Audio and video equipment: on request

The number of guests can be changed up to 48 hours prior to the event.

Offer valid for 6-40 people.

WHOLE-DAY BOOKING

(7am - 6pm)

Max 40 people standing and seated at a defined time

€700.00
incl. VAT

HALF-A-DAY BOOKING

(7am - 12pm) or (12pm - 6pm)

€350.00
incl. VAT

RESERVATION OF THE SPACE PER HOUR

Space reservation (price per person per hour)

Max. 2 hours

€80.00
incl. VAT
min. spend

L'OFFICINE BAC - WEEKEND

(Thursday to Saturday, incl. holidays and the day before)

The maximum capacity for a group is:

- 30 people seated
- 40 people standing and seated

Sound amplifiers (such as microphones) or projectors, are only permitted in the context of total privatisation of the space.

Audio & video equipment: on request

WHOLE-DAY BOOKING

(7am -6pm)
Max 40 people standing and seated at a defined time

€1200.00
incl. VAT

HALF-A-DAY BOOKING

(7am – 12pm) or (12pm - 6pm)

€650.00
incl. VAT

RESERVATION OF THE SPACE PER HOUR

Space reservation (price per person per hour)
Max. 2 hours

€150.00
incl. VAT
min. spend





CONTACT

SALES

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BOOKINGS

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