

Feasting Season

Miirō
LE GRAND HÔTEL
CAYRÉ

Welcome to

MIIRO

LE GRAND HÔTEL CAYRÉ

Ideally located in Saint-Germain-des-Prés, Miiro 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, 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 parties of all sizes.

Miiro Le Grand Hôtel Cayré sets the stage for memorable dinners, festive cocktails, and meaningful moments with your team.



PRIVATE SPACES TO HIRE



Annette Restaurant



The Chef's Table



Officine Bac





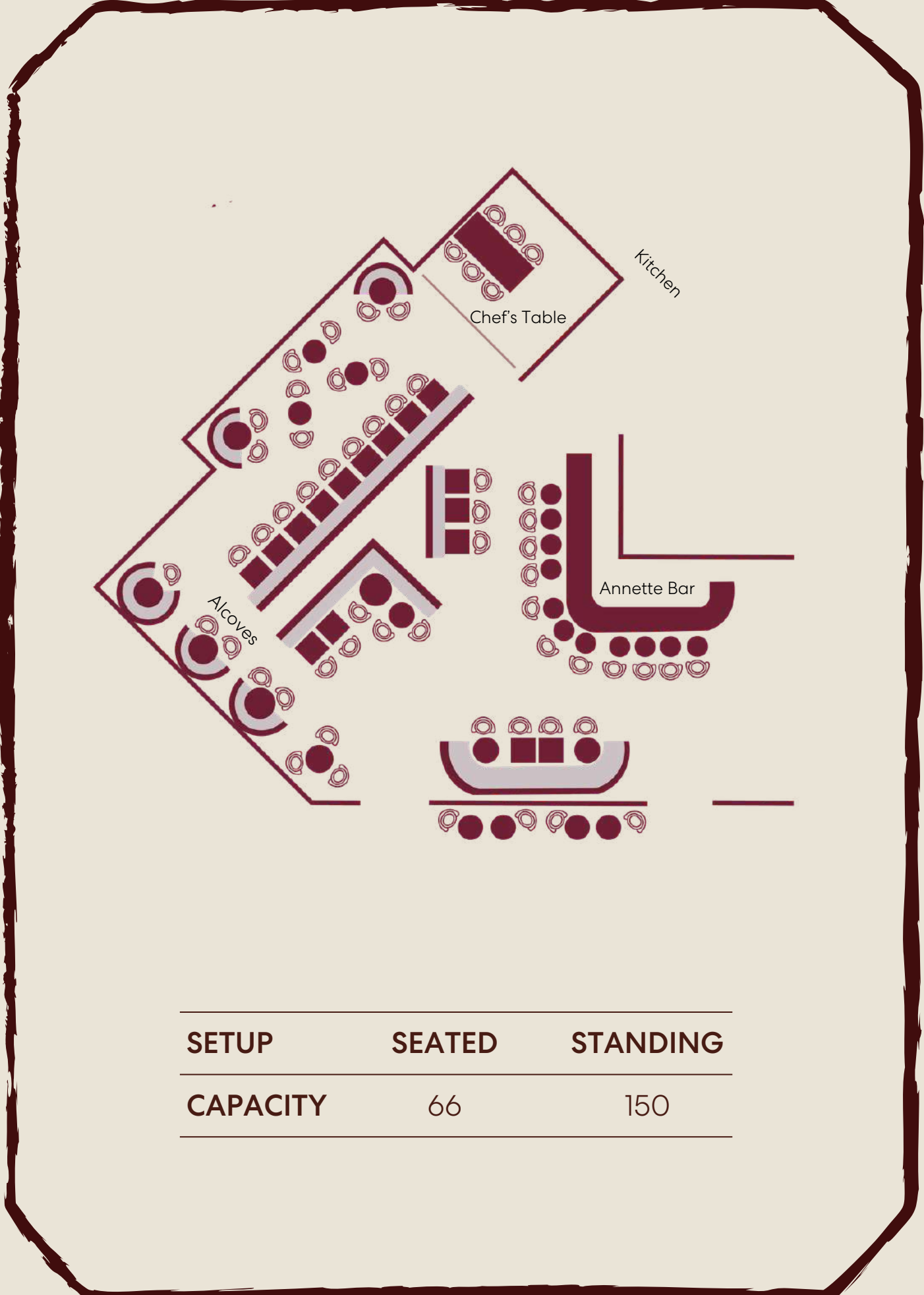
Annette Restaurant

Celebrate the end of the year in style with a festive dinner at Annette, our Parisian brasserie named in honour of Franco-German writer and pacifist Annette Kolb, blends literary heritage with modern brasserie flair, Annette captures timeless elegance and contemporary style.

Its a place to try 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,

Semi- private and exclusive hire available.





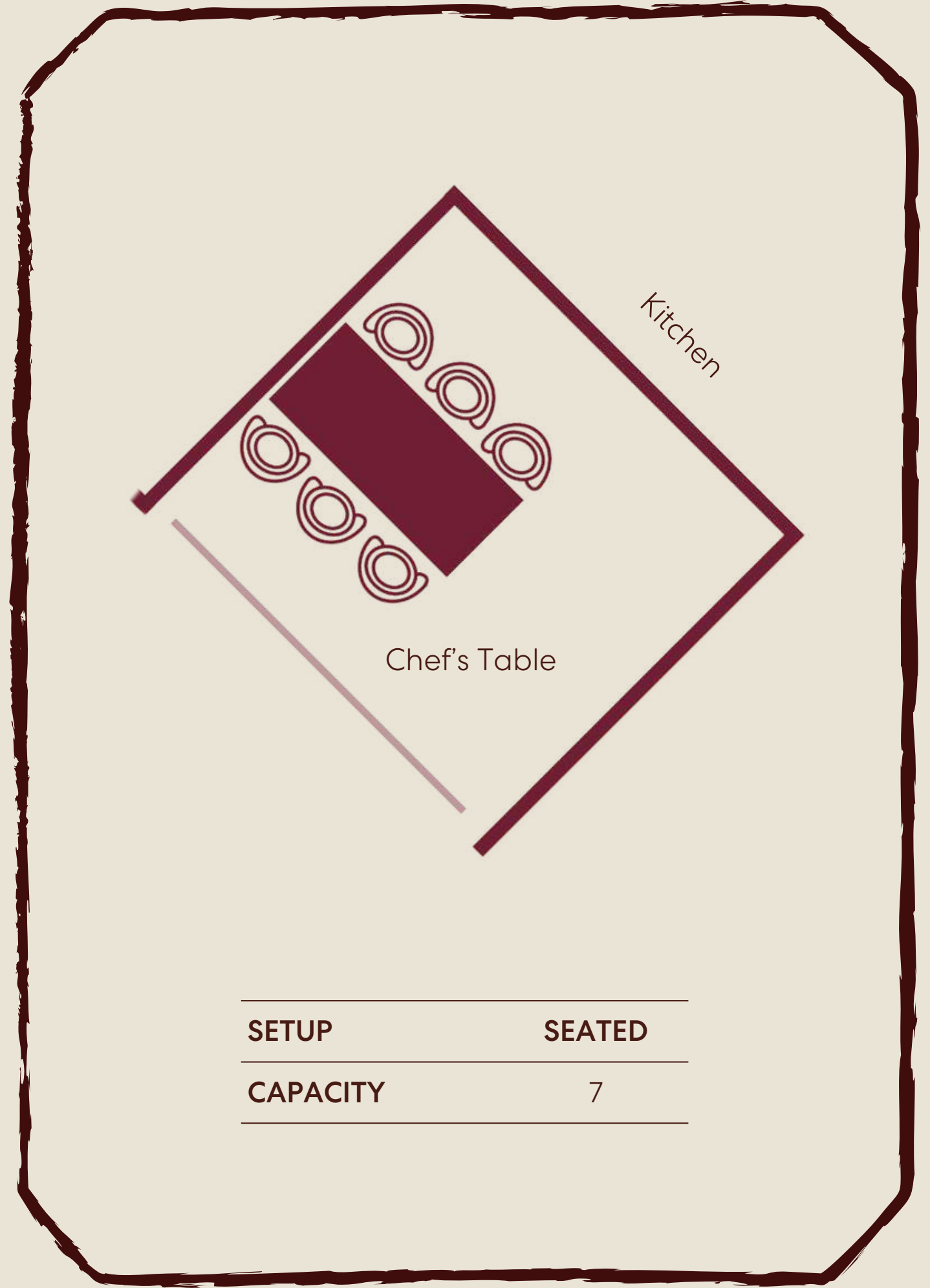


The Chef's Table

For an exclusive and memorable celebration, the Chef's table at Annette offers a refined setting for up to six guests, ideal for executive dinners or intimate 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.





Menu



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



CHOICE OF STARTERS

Smoked salmon, light herb cream
Leeks with honey and hazelnut vinaigrette

CHOICE OF MAIN COURSES

Chicken supreme, parsley roots, mushrooms, chicken sauce
Rainbow trout steak, dauphine potatoes, lemon confit butter

CHOICE OF DESSERTS

Crème brûlée with Madagascan vanilla pods
Nicolas Berger chocolate mousse

SIGNATURE MENU*

Starter / Main Course/ Dessert

€58.00

Starter / Main Course or Main Course / Dessert

€42.00

Annette

CHOICE OF STARTERS

Scallop crudo, passion fruit, carmine endives
Foie gras and seasonal condiments

CHOICE OF MAIN COURSES

Truffle risotto
Beef fillet, pepper sauce and matchstick potatoes

CHOICE OF DESSERTS

Crème brûlée with Madagascan vanilla pods
Nicolas Berger chocolate mousse

PRESTIGE MENU*

Starter / Main Course / Dessert

€72.00

Starter / Main Course or Main Course/ Dessert

€56.00

Annette

SELECTION OF SAVOURY AMUSE-BOUCHE

Blinis with homemade tarama
Fresh cheese tartlets with trout roe
Mini focaccia with smoked salmon and raw vegetables
Mini ham and Comté cheese croque monsieur
Prawns with mayonnaise
Goat's cheese and beetroot bites
Scallop crudo with passion fruit
Mini Caesar salad
Noisette pommes dauphine
Semi-cooked trout with suce vierge sauce
Quail egg mimosa
Cheese platter (large format, served on a platter)
Foie gras & seasonal condiments

Oyster option: minimum 4 dozen / £100.00 incl. VAT

Prestige option: touch of caviar on selected items:
+€10.00 per item

COLLECTION OF COCKTAIL ITEMS - €5.00 / ITEM

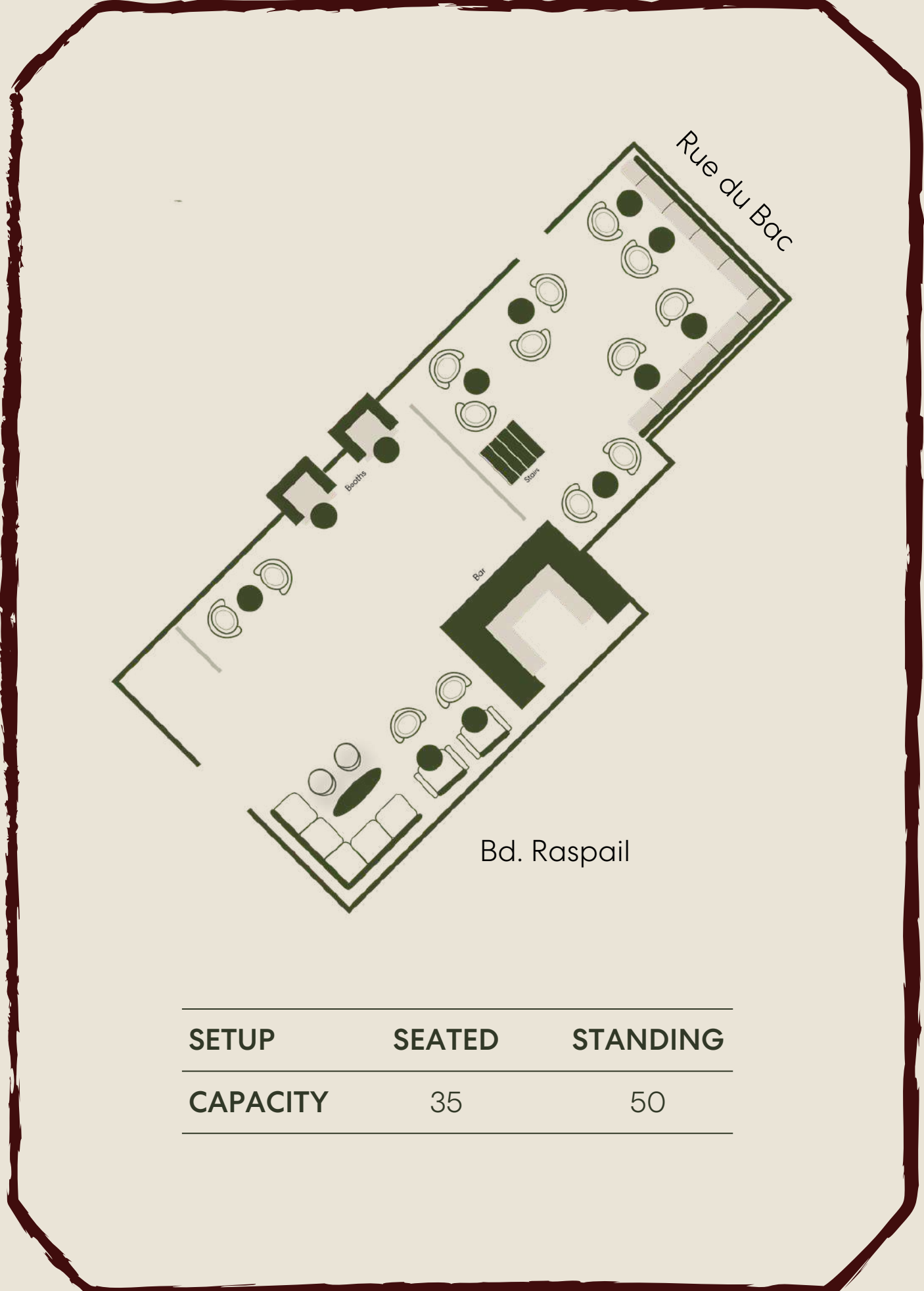
* Sample menu. Water, coffee and tea included.



Officine Bac

Gold leaf wallpaper, deep green tones, brass chandelier... Our 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.

During the festive season, L'Officine Bac becomes an exceptional setting for end-of-year celebrations, offering tailor-made cocktail receptions for up to 50 guests, and a warm, intimate ambiance perfect for toasting the close of the year in true Parisian style.



SAMPLE FINGER FOOD MENU

SAVOURY ITEMS

Homemade tarama blinis
 Fresh cheese tartlets with trout roe
 Mini focaccia with smoked salmon & crudités
 Mini ham & Comté croque
 Crispy Basil shrimps, soy mayonnaise
 Lemon octopus salad
 Cucumber, mint & melon gazpacho verrine
 Beef tartare
 Crispy gnocchi bites
 Sea bass, virgin sauce
 Crab remoulade
 Chicken skewers with basil
 Cheese platter (large format, served on a platter)
 Foie gras with seasonal condiments
 Samosa
 Panko prawns

Oyster option: minimum 4 dozen / **€100.00 incl. VAT**
 Prestige option: caviar touch: **+€10.00 per piece**

SWEET ITEMS

Mini cheesecake
 Macarons
 Seasonal fruit tartlets

FORMULES*

3 cocktail pieces/pers - **€15.00 VAT.Incl**
 6 cocktail pieces/pers - **€30.00 VAT.Incl**
 9 cocktail pieces/pers - **€45.00€ VAT.Incl**
 12 cocktail pieces/pers - **€60,00€ VAT.Incl**

*6 different items maximum





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.





CHAMPAGNE

A glass of champagne
Moët & Chandon Impérial Brut
€19.00 VAT.incl / person

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One bottle of champagne
Moët & Chandon Impérial Brut
€105 VAT.incl / person



WINE PACKAGES

One third of a bottle per person
€15.00 VAT.Incl / person

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Half a bottle of wine per person
€22.00 VAT.Incl / person

White: IGP d'Oc Chardonnay - Cellier du Pic 2024,
Red: IGP d'Oc Merlot - Cellier du Pic 2024
Rosé: Côtes de Provence Cru Classé Irrésistible,
Domaine de la Croix 2023



MIXED PACKAGES

CLASSIC

1 glass of wine or 1 beer or 1 soft drink
€8.40 VAT.Incl / person

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DELUXE

1 glass of wine or 1 beer or 1 soft drink 1 soft or 1 cocktail
€14,40 VAT.Incl / person

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PREMIUM

1 glass of wine or 1 beer or 1 mocktail or 1 glass of
champagne
€18.00 VAT.Incl / person

USE OF OUR SPACES

ANNETTE RESTAURANT

Semi-private hire.

For groups up to 35 people.

from €700.00 incl. VAT.

Exclusive hire upon request.

OFFICINE BAC BAR

Semi-private and exclusive hire.

The maximum capacity for a group is 50 guests.

This space is exclusively suited to cocktail-style finger food formats.

Equipment rental available upon request.

Private hire :

Full day / evening: from €1000.00 incl. VAT

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 or modification made less than 72 hours prior to the event date will incur charges.**





Miro
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**FOR MORE INFORMATION,
PLEASE CONTACT**

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