

Stuvia

FUNCTIONS AT CHEZ OLIVIER

Whether for a meeting away from the office; a function with Friends or Colleagues; or for more private events such as boutique weddings, birthdays, hens party, baby shower, or celebrating a special event – ask our manager for more information today so we can tailor a unique French restaurant experience to your individual needs!

With four private spaces, each with their own ambiance, Chez Olivier can easily accommodate up to 60 people.

CHEZ MADEMOISELLE

Welcome to the world of Coco Chanel, pure elegance and design. Exclusive venue with private bar, separate sound system and private bathroom. Up to 30 people, cocktail style only.

CHAMBRE BLEUE

Intimate and romantic this room can fit up to 14 people. With white, blue and red colours, this beautifully designed room will transport your guests to Paris Faubourg.

121 OR / AND 123 ROOMS

Full of natural light, majestic chandeliers and black & white photos, these larger rooms are perfect for any bigger gathering. Each can accommodate 30 people and can be combined to create a bigger space sitting up to 60 people.

**YOUR WAITER WILL BE HAPPY TO PROVIDE YOU
WITH OUR FUNCTION PACKAGES**



DEGUSTATION MENU

95 PER PERSON

145 WITH MATCHING WINES

TERRINE DE FOIE GRAS

Foie gras with homemade chutney and toasts
Le Tertre du Lys Sauternes, Bordeaux (Fr)

ESCARGOTS À LA BOURGUIGNONNE

Snails in garlic and herbs butter
Petit Chablis, Chardonnay, Burgundy (Fr)

BISQUE DE FRUITS DE MER

Thick and creamy seafood soup
Gyotaku, Alsace (Fr)

TROU COLONEL

Palate cleanser

BOEUF BOURGUIGNON

Beef in red wine sauce, bacon and mushrooms
with a puff pastry top
Cabernet sauvignon, Bordeaux (Fr)

ADD CHEESE PLATTER TO SHARE +14

TRIO DU CHEF

Selection of 3 mini desserts
Taittinger Brut Reserve Champagne, Reims (Fr)



PLEASE NOTE, THE DEGUSTATION MENU MUST BE TAKEN BY THE ENTIRE TABLE.

WE CAN CATER FOR SPECIAL DIETARY REQUIREMENTS – JUST ASK YOUR WAITER.
THIS MENU IS NOT AVAILABLE ON SATURDAY NIGHT FOR THE FIRST SEATING.

DESSERTS

DOUCEURS

MOUSSE AU CHOCOLAT 14

Chocolate mousse with orange marmalade

FONDANT AU CHOCOLAT 18

Self indulging chocolate fondant, vanilla ice cream

TARTE TATIN 18

Caramelised upside down warm apple tart, vanilla ice cream

CRÈME BRÛLÉE À LA VANILLE 16

Vanilla beans crème brûlée

ÎLE FLOTTANTE 14

Soft meringue on vanilla custard topped with caramel and almonds

CRÊPES SUZETTE 16

Flamed crêpes with orange and Cointreau sauce, vanilla ice cream

TRIO DU CHEF 17

Selection of 3 mini desserts

PROFITEROLES 16

Choux with vanilla ice cream, melted chocolate, Chantilly and almonds

DESSERT DU JOUR 17

Dessert of the day

GLACES & SORBETS MAISON

HOMEMADE ICE CREAM & SORBET TRIO, CANNELE 12

EXTRA SCOOP 4

Today's flavours: Vanilla Bean, Chocolate or Pistachio ice cream

Strawberry, Raspberry, Passionfruit or Lemon sorbet

SAUCE 1.5

Chocolate / Raspberry coulis / Caramel

FROMAGES

PART DE FROMAGE 12

40 gr slice of cheese from our selection

PLATEAU DE FROMAGES 30

3 cheeses from our selection

OLIVIER'S SELECTION:

Bûche de Chèvre, Loire Valley

Roquefort Papillon, Aveyron

Comté 12 mth, Jura

Camembert Le Conquérant, Normandy

Cheese of the month

ALL DESSERTS MAY CONTAIN NUTS,
PLEASE LET US KNOW OF ANY ALLERGIES

