

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.

Fom 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



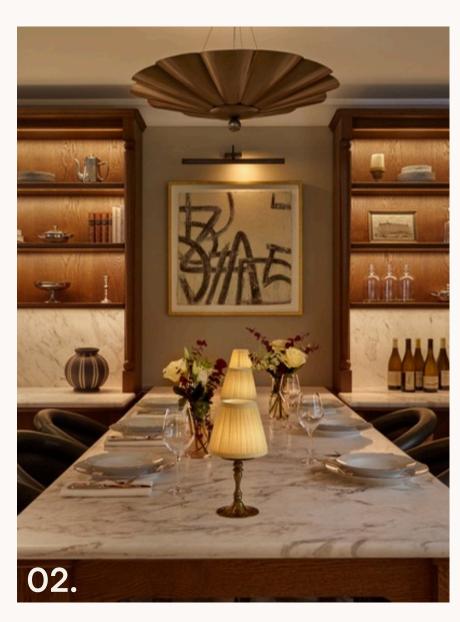




PRIVATE SPACES TO HIRE



Annette Restaurant



The Chef's Table



Officine Bac

04. 05. 06



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.

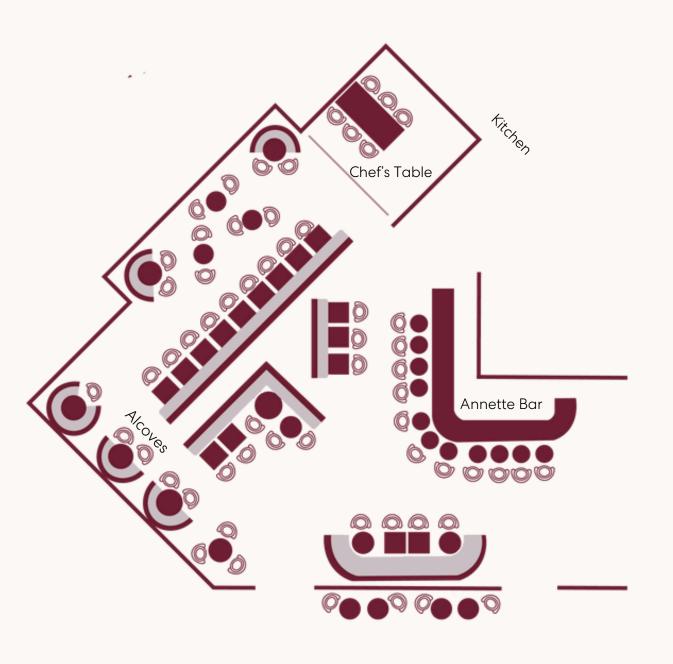
Whether for an end of the year team dinner or a friends holiday gathering, Annette offers a warm and sophisticated setting in the heart of Saint-Germain-des-Prés.











SETUP	SEATED	STANDING
CAPACITY	66	150



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.

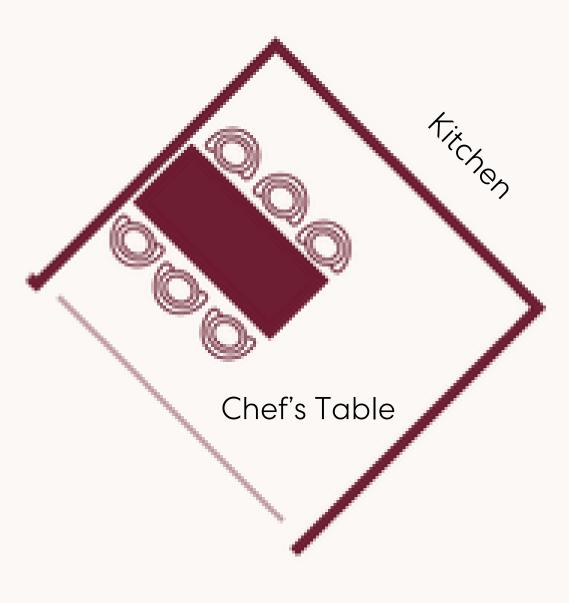
Positioned directly in front of the open kitchen, this private space provides a unique opportunity to witness the precision and creativity of our chefs.

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









SETUP	SEATED	STANDING
CAPACITY	7	7

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.

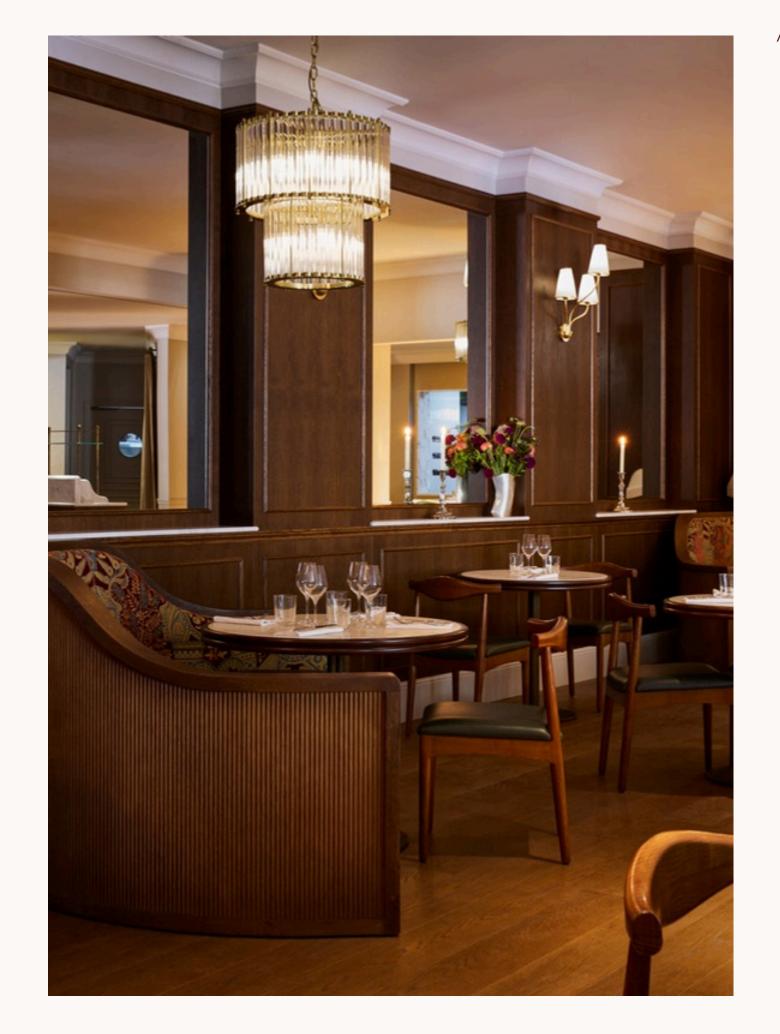
Offer valid for 10-30 people.

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

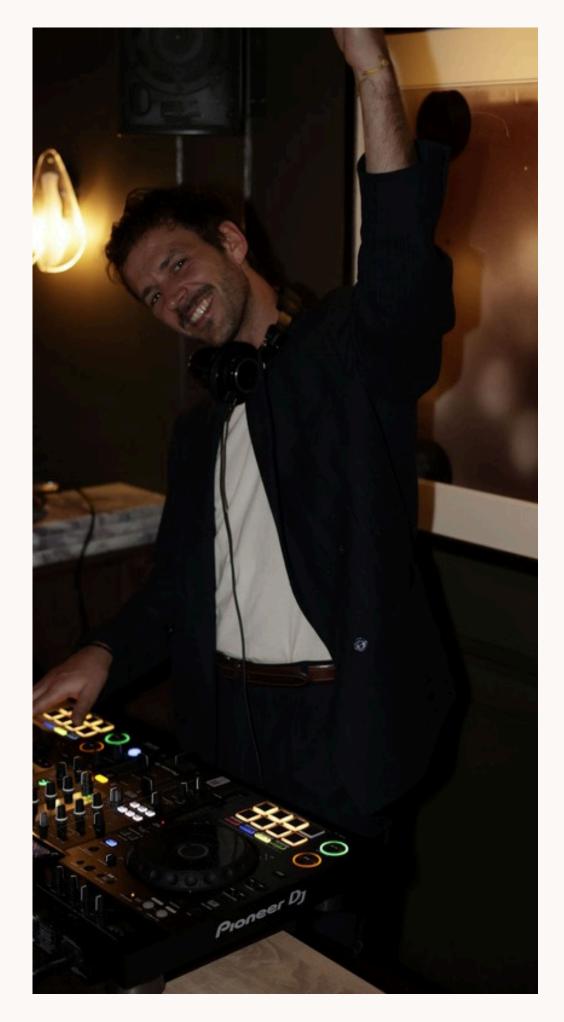


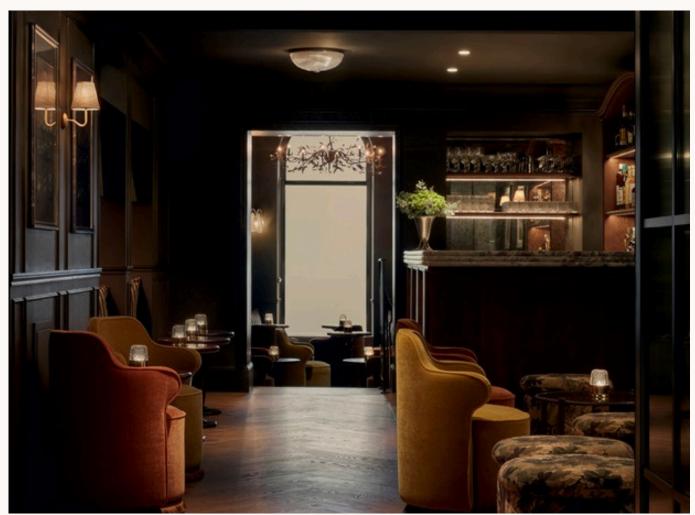


OFFICINE BAC

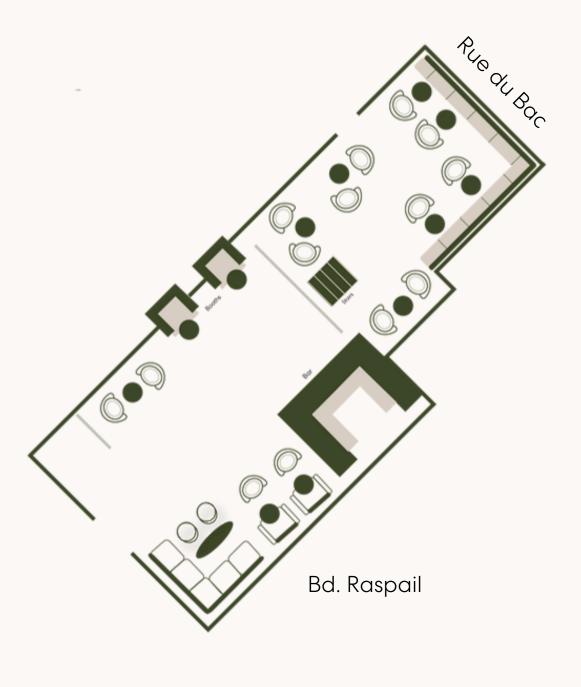
Gold leaf wallpaper, deep green tones, brass chandelier... The bar, named L'Officine Bac in tribute to Raspail's pharmacopoeia, evokes the atmosphere of a speakeasy, hidden behind heavy curtains and reserved for insiders. To the sound of an eclectic playlist mixing jazz, rock, and Turkish psychedelia, 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	35	50

CONDITIONS

Reservations must be confirmed at least 72 hours in advance.

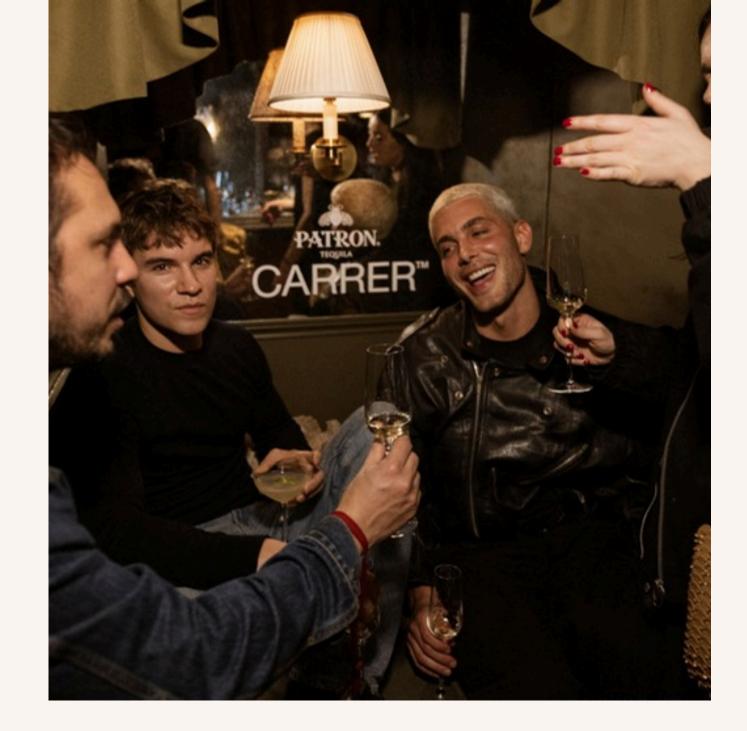
A deposit of 50% of the total amount is required to confirm the reservation.

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.







MENUS

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.



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** - €58.00



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 - €72.00



SELECTION OF SAVOURY SNACKS

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

SELECTION OF SWEET ITEMS

Mini cheesecake

Macarons

Seasonal fruit tartlets

COLLECTION OF COCKTAIL ITEMS - €5.00 / ITEM



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 WINES SUPPLEMENTS

One hot beverage and one soft drink per person

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

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

€6.00 INCL. VAT (10%) PP

€22.00 INCL. VAT (20%) PP



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





SALES

sales@legrandhotelcayre.com

BOOKINGS

reservations@legrandhotelcayre.com