



Permanent Exhibition / Open Tuesday to Saturday from 10 am to 6 pm.

Entrance Free ticket : 12,50 € VAT INCLUDED/pers. instead of 15 €
 Entrance Free + tasting of 1 glass of wine : 16.50 € VAT INCLUDED/pers. instead of 19 €
 Entrance Free + commented tasting of 3 glasses of wine : 37 € VAT INCLUDED/pers. instead of 40 €
 (Children under 9 are admitted and no cost)

In addition to the Entrance Free to the Museum

Guided tour 45 min / group of 20 people. 250 € VAT INCLUDED /grp.
 Available upon request in : French, English, Spanish, Italian, Chinese.

Commented tasting of 3 cheeses and 3 wines : 27 € VAT INCLUDED
 Pastry and a glass of sweet wine : 14 € VAT INCLUDED
 (No wine tasting under 18)

Restaurant / Traditional French cuisine



Our seasonal lunches (Wines included)

Price VAT Included/pers.

(+ 12,50 €/pers. Entrance Free ticket)

Chardonnay : Main course / dessert / 2 glasses of wine + coffee	29.00 €
Sauvignon : Starter / main course / dessert / 2 glasses of wine / coffee	39.00 €
Chenin : Starter / main course / cheeses / dessert / 3 glasses of wine / coffee	55.00 €
Syrah : Starter / main course / cheeses / dessert / 3 glasses of wine / coffee	75.00 €

In addition to your lunch

Mineral water bottle 1L : 5 € VAT INCLUDED
 Aperitif Dom Gonzague brut or kir : 6 € VAT INCLUDED
 Glass of champagne brut : 11 € VAT INCLUDED

Minimum billing : 10 people
 Choice of service and a SINGLE menu for the whole group.

Booking conditions :

Payment of 70% of the total budget to confirm your reservation. Full payment before event for any company located outside France. Balance and eventual supplements to be paid on site the day of your visit. The number of guests must be confirmed by email 3 working days before your visit (minimum billing basis).

Payment by bank transfer only. Rib : FR76 1820 6002 5565 0960 5814 915

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Your Menu Chardonnay

Piece of salmon, white butter sauce,
And his rice with vegetables

Or

Duck confit with sauteed potatoes

Tarte Tatin, vanilla ice-cream

Or

Chocolate opéra, red fruits coulis

Coffee or tea

Your Menu Sauvignon

Egg baked in foie gras

Or

Salmon Fish terrine, lemon sauce

Veal stew, mix vegetables and olives

Or

Roasted Camembert, potatoes,
smoked ham and salad

Passion fruit & Mango cake

Or

Caramelized upside down apple pie
and vanilla ice cream (alcohol free dessert)

Coffee or tea

Your Menu Chenin

Semi-cooked foie gras & brioche,
raspberry chutney

Or

Stir-fried scallops,
creamed sweet potato

Steamed sea bream fillet,
saffron rice and mix vegetables

Or

Lamb confit, sautéed potatoes,
dried fruits & honey sauce

Plate of cheeses

Apple pie « Tatin » tart and vanilla ice cream

Or

Chocolate fondant cake, vanilla ice cream

Coffee or Tea

Your Menu Syrah

Pan-fried foie gras and roasted mango

Or

Seafood blanquette, mussel juice and chives

Roasted sea bass in vinaigrette
and potato gratin

Or

Roasted veal rump steak, baby potatoes and
stewed pearl onions

A plate of 3 mature cheeses AOP

Pear in warm chocolate, yoghurt ice-cream

Or

Bordeaux cannelé, meringue and vanilla ice-cream

Coffee or tea