Festive Menu 2026/2027

Autumn / Winter

€34 incl. VAT per person

Group: .....

Date of event: ..... **Lunch** ☐ **Dinner** ☐

Arrival time: ..... **Departure time:** .....

Number of adults: ..... **Number of children (aged 3 to 10):** .....

Venue: Restaurant ☐ Meeting room ☐ .....

Starter	Choice	Comments
Salmon marinated in beetroot and dill, Granny Smith apple tartare.	☐	
Crispy Anjou rillauds with shiitake mushrooms, rocket salad.	☐	
Skate and leek terrine, exotic fruit vinaigrette.	☐	
Main course		
Roast duckling fillet, blueberry jus and crushed potatoes with orgeat.	☐	
Sea bass fillet with pomelo, ginger risotto.	☐	
Veal steak, lime-blossom honey jus, Anjou quinoa with sweet potato.	☐	
Cheese (€4.00 incl. VAT supplement)		
Plate of 2 cheeses from the Ferme du Bois Rouzé.	☐	
Dessert		
Chocolate fondant, mango cream and exotic fruit sauce.	☐	
Cinnamon shortbread, navel and blood orange dome.	☐	
Vanilla entremets with a pineapple jelly centre, coconut sponge.	☐	
Coffee included		

Comments

Please return your choices and final numbers by:	Signature
.....	

Hôtel Bon Pasteur · Le Tournemine Restaurant
18 rue Marie-Euphrasie Pelletier – 49100 Angers, France · resas@bonpasteur-hostellerie.org · +33 2 41 72 12 80

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General terms and conditions

- This service is available for a minimum of 10 people.
- A reduction of 15% or more in the stated number of guests will result in a surcharge of €2.20 incl. VAT per person.
- The final number of guests must be confirmed no later than 7 days before the event; it will be used as the minimum basis for invoicing.
- Depending on the season and availability, a dish may be replaced by an equivalent one; we will inform you in advance.
- Any special diet or food allergy must be notified. Please provide a list of names with your final numbers.
- The price includes service for up to 2 hours at the table. Any additional time is charged at €35 incl. VAT per hour or part thereof, per waiter.
- In the event of force majeure or organisational constraints, Bon Pasteur Accueil reserves the right to serve the meals of a group, or of some of its members, in another room offering at least the same services, at no change in price; the client will be informed.
- Any food or drink brought in by the client or their guests requires prior authorisation from the hotel and will be charged: tableware fee of €4.50 incl. VAT per person (plates, cutlery, water glass), glass hire at €0.80 incl. VAT each.
- Any meals ordered but not consumed will be invoiced if cancelled less than 7 days before the event.
- 10% VAT included. Our general terms and conditions of sale for groups also apply.
- The same menu (starter / main / dessert) must be chosen for the whole group, except for special diets or allergies.
- A supplement may be charged for special requests (to be specified when booking, subject to confirmation and a prior quote).

Client signature

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