

LAURENT

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The Laurent's Reception Rooms





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Photos in brochure are not contractual

Private Reception Rooms	4
Matignon and Marigny	5
Élysée and Imperial	6
Gabriel and its patio	7
Private bookings: Restaurant and garden.	8
The Laurent House	9
Laurent Cocktails	11-12
Laurent All-inclusive Menus	13-17
General terms of Sale	18-22
Practical information	24

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The Laurent restaurant is a Parisian institution with an ideal location at the heart of the Champs-Élysées gardens. It welcomes you, to host your most important occasions.

As Louis XIV's hunting pavilion and then an open-air cafe at the time of the Revolution, this place has always been dedicated to social gatherings and the pleasures of fine dining.

Organise your business or private functions in prestigious surroundings, in a house suffused with history.

Whether it's a small dinner party or a large reception, we put all the wealth of our experience and passion at your service.

◆

PRIVATE RECEPTION ROOMS

Business lunch or dinner, cocktail, family meal... Our five private reception rooms provide a confidential and classical venue for any event. With capacities from 10 to 60 persons, they give you a refined environment where you can be alone. Noble materials, natural light, warm colours, authentic setting... Their warm, elegant atmosphere will delight your guests.

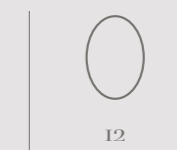


THE MATIGNON ROOM

A favourite of powerful people, the Matignon is the ideal location for a private lunch or dinner. With a stunning private balcony facing the Champs-Élysées gardens, it turns a small gathering into an exceptional moment.

Matignon room - 18 m² /194 Sq ft

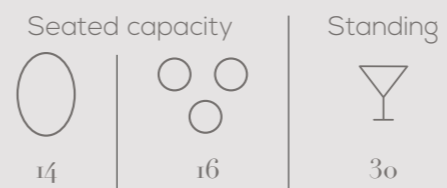
Seated capacity



THE MARIGNY ROOM

The Marigny room has undeniable charm, with its fireplace, its mouldings, and its sublime curved doors. It provides a relaxing and luxurious setting for your events.




Marigny room - 28 m² /301 Sq ft



THE ELYSEE ROOM

Affording a view of the Champs Elysées and the century-old chestnut trees in the garden, its large windows let in exceptional light. With its 'Directory period Wall Painting, it is both elegant and luxurious.

Élysée Room - 30 m² / 323 Sq ft




Seated capacity		Standing
		
20	24	40



THE GABRIEL ROOM

The Gabriel room is breathtaking. The attractive red walls adorned with 19th-century paintings will delight your guests. In the warmer months, its outside seating area awaits you.

Gabriel room - 40 m² / 430 Sq ft
1st floor




Seated capacity		Standing
		
32	40	50



THE IMPERIAL ROOM

The Imperial dining room is the most spacious private room in the Laurent restaurant. With its fine woodwork and attractive light, it offers a gracious and sophisticated setting, facing Avenue Gabriel.

Imperial room - 54 m² / 581 Sq ft
ground floor

Seated capacity		Standing
		
40	60	60



Patio adjacent to Gabriel's room, open from mid-April to Mid-October

Patio - 100 m² / 1076 Sq ft


80

PRIVATE BOOKINGS: RESTAURANT AND GARDEN

The restaurant, with its warm and comfortable atmosphere, can be booked privately for 80 to 200 persons. Our gastronomic expertise and attentive service will make your event a success.

Restaurant's room

150 m² / 1614 Sq. ft

Seated capacity Standing



THE LAURENT HOUSE

For 150 to 300 persons, the whole house can be entirely yours: the restaurant, its private dining rooms, its garden and its patios, with exclusive use. Company drinks reception, gala dinner, product launch... We will be delighted to open all of our doors to you, and turn your plans into unique and unforgettable memories.

Seated capacity



Standing



THE GARDEN

The garden adjacent to the main room of the restaurant is a verdant setting at the centre of the Champs-Élysées. The babbling of the fountain and its natural environment bring you a feeling of fulfilment.



INCLUDED IN THE PACKAGE

- All inclusive menus
- Table settings with white linen and napkins
- Place cards according to the seating plan you provide

- Individual Menu 'Laurent' with the possibility to personalize it
- Classic flower decoration
- Cloak-room
- Valet car parking

**COCKTAILS
LUNCH & DINER
AT LAURENT**
Elaborated by our Chef



The Cocktail “Initiation”
17 pieces, 2 hours
130€ vat incl/person

For 50 to 100 people
Served in the private reception rooms including patio if fair weather
Private hire of the restaurant or entire house : please ask us

Drinks :

2011 Champagne Laurent blanc de blancs (1 bottle 75 cl for 3)
White and Red wines selected by our Head Sommelier (1 bottle 75 cl for 6)
Whiskies, Vodka, Gin (1 bottle 70 cl for 15)
Fruit and tomato juices
Mineral water (1 bottle 75 cl for 2)
Tea or Coffee

Cocktail

8 savoury canapés

Gougère • Tuna fish toasts • Caramelized apple with foie gras
Tomato confit and Parme ham
Tomato pizza • Eggplant Caviar • Salmon guacamole tartlet
Sardines puff pastry

4 hot savoury canapés

Crispy thin slice of whiting with basil
Tandoori shrimp
Seared Foie gras on a crispy toast
Poultry fins caramelized in honey

5 sweet canapés

Red fruits tartlet • Dark chocolate fine tart
macaron, Pistachio, blackcurrant, coffee
Breton shortbread with lemon • Palmiers « Laurent »
Petits fours and chocolates

Applies year-round, certain products may be changed according to the season
Beyond the stated quantities, invoicing will be based on the number of opened bottles



The Cocktail “Prestige”
25 pieces, 3 1/2 hours
190€ vat incl/person

For 50 to 100 personnes
Served in the private reception rooms including patio if fair weather
Private hire of the restaurant or entire house : please ask us

Drinks

Champagne Laurent blanc de blancs 2011 (1 bottle 75 cl for 3)
White and Red wines selected by our Head Sommelier (1 bottle 75 cl for 6)
Whiskies, Vodka, Gin 1 (bottle 70 cl for 15)
Fruit and tomato juices
Mineral water (1 bottle 75 cl for 2)
Tea or Coffee

Cocktail

1 savoury canapés

Gougère • Parmesan curved roofing tile • Tomato and basil Mille-feuille • Artichokes and Lucullus foie gras
Smoked tuna fish roast • Truffle and parmesan cheese, egg cream tart • Sea bream ceviche
« Laurent » Spider crab • Maquereau sushi
Eggplant Caviar • Tomato confit and Parme ham
Smoked salmon frivolity

8 hot savoury canapés

Sardines fritters • Gratinated peppers with comté • Crispy French scampi with basil sauce
Poultry fins, hot sauce (tempura)
Mango and foie gras skewer • Grilled lamb chop
Tandori shrimps • Monkfish cheek lacquered in spices

5 sweet canapés

Eclairs • Dark chocolate fine tart
Pistachio macaron, orange blossom, cinnamon
Tartelette citron vert, basilic • Lime and basil tart
Strawberry Baba • Palmiers « Laurent »
Petits fours and chocolates

Applies year-round; certain products may be changed according to the season
Beyond the stated quantities, invoicing will be based on the number of opened bottles



Menu “Business”
Served in a private room for lunch or dinner
130€ vat incl/person

Same menu must be chosen for all the guests
From 10 guests

Apéritif, (30 minutes)

Champagne Laurent blanc de blancs 2011 (1 bottle 75 cl for 3)
Muscat, Sauternes, Lillet (1 bottle 75 cl for 3), Whiskies (1 bottle 70 cl for 15) fruits and tomato juices

Starters

Cold garden peas soup, lemonged mousseline and radish
or
Sardine fillet like pickles, semolina, peas and aromatics
or
Eggplant caviar « consommé » in jelly, fried « cecina » beef

Main

Eagle bass and vegetables cooked in « papillote », tomato sauce and olive oil
or
Cod fish roasted with almonds, zucchini tartlet and grilled fennel
or
Farmer breast chicken with curry and lime lemon, pasta

Desserts

‘Rum baba’, whipped cream, vanilla ice cream
or
Tiramisu and cocoa sorbet
or
Pineapple soaked in passion fruit juice, crispy thin cookie, coriander sorbet

Coffee or tea and « petits fours »

Our Head Sommelier’s selection

(1 bottle 75 cl for 3)
AOP Touraine Sauvignon blanc 2017, Domaine de la Charmoise
AOP Pèpin d’Escurac 2015, Médoc
Mineral waters
(1 bottle 75 cl for 2 people)

Spring
Beyond the stated quantities, invoicing will be based on the number of opened bottles



Menu “Gourmand”
Served in a private room for lunch or dinner
150€ vat incl/person

Same menu must be chosen for all the guests
From 10 guests

Apéritif, (30 minutes)

Champagne Laurent blanc de blancs 2011 (1 bottle 75 cl for 3 people)
Muscat, Sauternes, Lillet (1 bottle 75 cl for 3), Whiskies (1 bottle 70 cl for 15) fruits and tomato juices
served with « amuse-bouches »

Starters

Seabream tartar, celery and yuzu jelly, cucumber and noori seaweed
or
White asparagus, olive oil mousseline, crispy cheese sticks
or
Quails breast and duck liver, Cumberland dressing

Main

John-Dory, artichokes and mushrooms « greek style», lime, ginger and carrot broth
or
Roasted piece of beef, «Charlotte» potatoes and lettuce heart
or
Baby veal browned with garden peas with savory, preserved tomato and potato waffle

French cheese selection

Desserts

Fine tart of Gariguettes strawberries and rhubarb
or
Salted butter caramel puff, delicately lemon flavoured
or
Crispy meringue, light vanilla cream, crystalized currant

Coffee or tea and « petits fours »

Our Head Sommelier’s selection

(1 bottle 75 cl for 3 people)
AOP Sancerre 2017, Domaine de Saint-Pierre - AOP Les Charmes Dompierre 2016, Médoc
Mineral waters (1 bottle 75 cl for 2)

Spring
Beyond the stated quantities, invoicing will be based on the number of opened bottles



Menu “Élégance”
Served in a private room for lunch or dinner
185€ vat incl/person

Same menu must be chosen for all the guests
From 10 guests

Apéritif, (30 minutes)

Champagne Laurent blanc de blancs 2011 (1 bottle 75 cl for 3 people)
Muscat, Sauternes, Lillet (1 bottle 75 cl for 3), Whiskies (1 bottle 70 cl for 15) fruits and tomato juices
served with « amuse-bouches »

Starters

Steamed scampi in a tomato scampi broth and chervil
or
Cold Mediterranean fish soup, fennel and basil
or
Green “balai” asparagus, parmesan cheese, soft boiled egg and chicken gravy

Main

Poached Dover sole fillet in a shellfish and Chardonnay «bouillon», filled lettuce leaf and spring onions
or
Lamb from «Lozère» in a harissa crust, carrots with cumin seed, houmous
or
Smoked pigeon, then roasted, young vegetables and spicy sauce

French cheese selection

Desserts

“Genoa” cake, lemon light cream, crispy meringue
or
Hazelnuts from ‘Piémont’, star anise ice cream
or
Poached rhubarb with red fruits juice, crispy thin cookie, ‘Fontainebleau’ white cheese

Coffee or tea and « petits fours »

Our Head Sommelier’s selection

(1 bottle 75 cl for 3)
AOP Macon-Azé 2016, Domaine de la Garenne - AOP Clos Manou 2012, Médoc
Mineral waters (1 bottle 75 cl for 2)

Spring
Beyond the stated quantities, invoicing will be based on the number of opened bottles



Menu “Raffiné”
Served in a private room for lunch or dinner
230€ vat incl/person

Same menu must be chosen for all the guests
From 10 guests

Apéritif, (30 minutes)

Champagne Laurent blanc de blancs 2011 (1 bottle 75 cl for 3)
Muscat, Sauternes, Lillet (1 bottle 75 cl for 3), Whiskies (1 bottle 70 for 15) fruits and tomato juices
served with « amuse-bouches »

Starters

Lobster salad, avocado and turnips, citrus dressing
or
Filled morels, chicken gravy with «Savagnin» white wine, cumin seed thin biscuit
or
Roasted duck liver in maple syrup, tomato and rhubarb preserved with hibiscus, cottage cheese cracker

Main

Thick fillet of turbot cooked in olive oil, bards and green vegetables
or
Farmer chicken filled with duck liver, white asparagus
or
Loin and saddle of lamb from Pyrénées, eggplant moussaka

French cheese selection

Desserts

Creamy chocolate, caramelized almonds on coconut shortbread
or
Citrus and aloe vera pavlova, mint jelly
or
Exotic tart passion fruit feuillantine, milk chocolate ice cream

Coffee or tea and « petits fours »

Our Head Sommelier’s selection

(1 bottle 75 cl for 3)
AOP Saint-Romain 2013, Domaine Taupenot Merme - AOP Château Armens 2009 Saint-Emilion Grand Cru
Mineral waters (1 bottle 75 cl for 2 people)

Spring
Beyond the stated quantities, invoicing will be based on the number of opened bottles



And to enhance your experience, we suggest...

Your ‘Menu Business’ 130€ vat incl/person with:
AOP Chablis « Les Vénérables » La Chablisienne 2014
AOP Petit Soleil Bordeaux Supérieur 2016
Per person: 15 € vat incl

Cheese selection: 15 € vat incl per person
3 pieces of Amuse bouches: 7€ vat incl per person

Your ‘Menu Gourmand’ 150€ vat incl/person with:
AOP Auxey Duresse ‘Les Hautés’, Domaine Lafouge, 2016
AOP Mercurey Clos de la Maladière, Château de Chamirey, 2016
Per person: 20 € vat incl

Your ‘Menu Élégance’ 185€ vat incl/person with:
AOP Château Hosten-Picant ‘Cuvée des demoiselles » Saint Foy de Bordeaux, 2014
AOP Domaine de l’A Castillon Côtes de Bordeaux, 2009
Per person: 20 € vat incl

Your ‘Menu Raffiné’ 230€ vat incl/person with :
AOP Pernand-Vergelesses, Laleure-Piot, 2015
AOP Château La Croix Lartigue, Castillon Côtes de Bordeaux, 2010
Per person: 20 € vat incl

Our excellent selection of LIQUEURS:
Calvados Domfrontais
Cognac Groperrin
Our old Armagnac Auban

Champagne selection served at the end of your menu:
To be advised

Tailored flower decoration:
To be advised

Lunch served from 12.30 to 2.00 p.m. - Dinner served from 7.30 to 10.30 p.m.
Subject to stock and vintages

VAT 10% and 20% on alcoholic beverages - Net prices - 15% service on VAT prices included. The list of allergens is available on request
EXCESSIVE ALCOHOL IS HARMFUL TO YOUR HEALTH. PLEASE DRINK RESPONSIBLY
Photos are not contractual



GENERAL TERMS OF SALE



1 - RESERVATION – CANCELLATION – MODIFICATION OF THE RESERVATION

1-1. The Customer's reservation is registered definitively on the Company's receipt of a copy of the quotation and the general terms of sale, duly initialled on each page, dated and signed by the Customer and bearing its company stamp and the handwritten words "Approved, agreed, confirmed", together with the payment of 50% of the total amount inclusive of tax.

For any order of a wedding reception, an additional deposit of 30% on the quoted price is paid by the Customer no later than 10 days before the date of the event.

1-2. The Company reserves the right to cancel the event as long as the contract (quote and General Terms of Sale) signed and the down payment have not been sent to it by the Customer.

1-3. A cancellation can be taken into account only from the receipt by the company of an unequivocal request signed by the Customer and sent by fax, email or registered letter AR.

In the event of total or partial cancellation of an event, the following provisions shall apply:

- For any cancellation notified more than 90 days before the date of the event, no cancellation fee will be charged and refund in full of the deposit paid.
- or any cancellation notified between 90 to 45 days (excluding Saturday, Sunday and public holidays) before the event day: refund of fifty percent (50%) of the deposits paid.
- for any cancellation notified between 44 to 30 days (excluding Saturday, Sunday and public holidays) before the event day: refund of twenty-five percent (25%) of the deposits paid.
- for any cancellation notified between 29 to 15 days (excluding Saturday, Sunday and public holidays) before the event day: the Company shall retain the deposit paid.
- for any cancellation notified less than 15 days before the event day (excluding Saturday, Sunday and public holidays) before the event day: the Customer will be invoiced at a hundred percent (100%) of the total amount inclusive of tax mentioned in the initial quotation or at the time of the last modification made.

1-4. Any request to modify the services provided

for in the accepted quotation must be sent in writing to the Company.

Failing written acceptance of the said modifications by the Company within eight (8) days of receiving the request, the agreement shall be performed according to the terms and conditions set out in the quotation accepted by the Customer.

1-5. The number of people participating in the event must be confirmed to the Company to the nearest ten percent (10%), no later than 10 working days before the date of the event (excluding Saturday, Sunday and public holidays). If the cancellation of the number of persons was more than ten percent (10%) higher than the one initially agreed, the conditions set out in Article 1-3 shall apply.

1-6. In case of exceeding the number of participants present compared to those originally planned, and in the event that the service can be provided by the Company for all participants present, the billing will be done on the basis of the actual number of meals served. Any meals not taken within the framework of a set price cannot give rise to any reduction of the agreed price.

2- INVOICING TERMS

Weddings:

For any order of a wedding reception, an additional deposit of 30% on the quoted price is paid by the Customer no later than 10 days before the date of the event.

Meals, receptions, cocktails, private bookings

In the event that the number of participants specified in the quotation is exceeded, and if the Company is able to provide the service for all the participants, the service shall be invoiced at the price of the initial quotation marked up by the price of the additional number of meals actually served.

Any meals not taken within the framework of a set price cannot give rise to any reduction of the agreed price.

10 days before the date of the event (excluding Saturday, Sunday and public holidays), the number of participants must be confirmed to the Company to the nearest ten percent (10%) compared with the last estimate. After which time the provisions provided for in 1-3 shall apply in the event of

cancellation of more than ten percent (10%) of the planned participants.

Room rental:

The provisions of 1-3 shall apply in the event of withdrawal or cancellation.

3 – PRICES - PAYMENT

3-1. The prices are stated in euros inclusive of tax. They are firm for sixty (60) days from the date on which the quotation is sent to the Customer. After which time they are liable to be modified according to the change in the economic conditions for providing the service. The prices may vary in the event of legislative and/or regulatory changes liable to lead to price fluctuations such as a change in the applicable rate of VAT, new taxes, etc.

3-2. A deposit amounting to fifty percent (50%) of the total price of the service as stated on the quotation must be paid on signing the latter. This payment is deducted from the amount of the final invoice, subject to the application of any cancellation charges as provided for in 1.3. Barring any provision to the contrary provided for by special agreement, the outstanding balance is payable on the event day. In case of disagreement on part of the invoice, the Customer undertakes to pay the uncontested part without delay and to write to the Company giving the reasons for the disagreement. Any extras and other services not provided for in the accepted quotation that are personally requested by one or more participants must be paid by the said participants before their departure. Failing which, the corresponding invoice shall be sent to the signatory of the quotation, who undertakes to pay it on receipt in addition to the services included in the quotation (extras, meals, etc.). Any late payment shall give rise to the invoicing of late payment charges equal to three times the current official rate of interest. All debt collection costs the Company may incur in respect of any outstanding balance shall be payable by the signatory of the quotation.

In addition, in accordance with Article L441-6 of the Commercial Code, any Corporate Client will be liable for a lump-sum indemnity of € 40 in compensation for recovery costs, in addition to the late payment penalties, for any bill settled after the expiry of its term.

Any service costing more than €1,000 (one thousand euros) must be paid in full by the date of the event at the latest.

4 – RECOMMENDATIONS – COMPLIANCE WITH STATUTES AND REGULATIONS

The Company places its facilities at the disposal of its clientèle for organizing events. The Customer undertakes to only invite people whose conduct is on no account liable to be harmful to the Company.

The Company reserves the right to intervene if necessary. The Customer may not bring in drinks or any foods from outside without the prior written consent of the management of the Company. The Customer undertakes to ensure compliance with all the current safety regulations and instructions in the Company by its suppliers, the participants and their guests. The Customer will ensure that the participants do not disrupt the running of the Company's activities or impinge on the integrity of the people or property therein. The Company reserves the right, if necessary, to evict anyone who disobeys these instructions or whose attitude is judged incompatible with the brand image of the Company. The Customer furthermore undertakes to heed the decibel limit set by the Company and, in general, to comply with all the specific provisions applicable to its event. The Company accepts no liability for the failure to comply with any of its applicable statutory provisions and requirements by the Customer, its suppliers and guests.

During the organization of any event by the Customer, the staff working for the Company are not allowed to participate in any manner whatsoever in the said event.

4-1. In the event of photographic or film coverage, the Customer must inform the Company beforehand of the possible presence of a photographer or cameraman, and undertakes to personally see to obtaining all the necessary permits in this respect. The Customer will remain solely liable for the payment of any duties and taxes of any kind that might be claimed on this account and undertakes to guarantee the Company in the event that it is sued on these grounds.

4-2. In the event of on-site sales, the Customer undertakes to provide the Company with the

necessary written official permits, at least fifteen (15) days before the start date of the event, especially if the Customer intends to retail or take orders for previously advertised goods. On no account may the event the Customer organizes exceed the duration stated on the official permit and the sales cannot exceed 2 months per calendar year in the premises of a given Company.

4-3. In the event of exhibition, fashion show, fair, decoration or other event, any installation realized by the Customer must meet the requirements of the terms and conditions of the Company and the latest safety requirements in force; should further permits need to be requested from the Safety Commission, either by the Company using the necessary documents supplied by the customer, or directly by the latter, the Company must have the certificate of compliance issued by the Safety Commission before the start of the event. Any plan for decoration or installing stands must be submitted to the Company on pain of being refused permission to exhibit. The Customer organizing the trade show or fair or any other event subject to official permits must provide the Company with the necessary official permits at least two (2) months before the start date of the event. The Customer undertakes to restore the premises placed at its disposal to their original state, at its own expense, as soon as the event ends, barring special exemption tied to the nature of the event granted by the Company.

4-4. In the event of a recruitment service, the Customer must provide the Company with proof that it complies with the applicable legal provisions in the matter and its company name must appear on its job advertisements when applicants are interviewed or selected in the premises of the Company. The Customer undertakes to certify in writing that it meets these conditions and enclose the said certificate with the signed quotation and agreed deposit it sends to the Company.

4-5. In the event of recourse to paying admission, the Customer undertakes to certify in writing its full liability undertaking for any accident occurring during the event it organizes and enclose the said certificate with the signed quotation and agreed deposit it sends to the Company.

4-6. In the event of dissemination of musical works and, more generally, any entertainment at

the premises of the Company (orchestra, shows, discs, etc.), provided by the Customer, the latter undertakes to personally see to the notifications required by law and the payment of any rights and fees, notably to SACEM, which might be due on these grounds.

4-7. The Customer must pay any taxes, contributions and costs for which it may be liable with regard to any person or organization because of its event. The Customer must be able to substantiate any such payment to the Company on request.

5 – ALLOCATION OF PREMISES

5-1. The Customer undertakes not to change the allocation of the premises placed at its disposal without the prior written consent of the Company. The Customer takes the premises, facilities and equipment as is at the time of taking possession thereof, and returns them at the agreed time in the same state.

5-2. The Customer is solely liable for the safekeeping of any special installations or equipment it may bring in with the Company's permission.

On no account may the Company be held liable in case of theft or degradation of the said installations or equipment. They must be removed as soon as the event ends barring special exemption tied to the nature of the event, granted by the Company. Failing which, the Company shall be forced to have them removed at the Customer's cost, expense and risk, without prejudice to any additional occupancy penalty or damages it may claim.

5-3. The Customer and the person(s) responsible are jointly and severally liable for any degradation noted to the premises and the Customer shall be solely liable for the cost of repairs if the person(s) responsible for the damage cannot be identified.

5-4. Depending on the specific features of the event organized, the Company reserves the right to ask the Customer for a security deposit. The details of this guarantee shall then be specified in the quotation.

5-5. The Company reserves the right to refuse the presence of animals brought in by the Customer or its suppliers/participants/guests.



6 - LIABILITY - INSURANCE

6-1. On no account may the Company be held liable for any loss whatsoever incurred in the space privatized for the Customer and, more particularly, for thefts of objects or equipment left by the Customer or the participants on the occasion of the event. The Customer must assure the safekeeping of any property and equipment brought in by itself or the participants.

6-2. The Customer shall personally see to taking out the necessary insurance cover (damage - third-party liability) and provide proof of this to the Company beforehand when making its reservation. The Customer is notably asked to take out a special insurance policy if heavy equipment or valuables are to be present inasmuch as the Company cannot be held liable in case of deterioration or theft of the said property.

6-3. The Customer is liable for all damage caused during the event by itself or by its suppliers/ participants or guests and undertakes to bear the costs of any repairs.

6-4. In the event of exhibition, congress, fair, trade show or other similar event, the Company may on no account be held liable for any property or objects consigned or exhibited in its premises. It is up to the Customer to ascertain that all exhibitors have taken out insurance covering their third-party liability and/or all damage to the property belonging to them or in their safekeeping.

7 - EXCEPTIONAL EVENTS - FORCE MAJEURE

The Company may free itself of its obligations or suspend the performance thereof if it finds itself unable to assume them due to the occurrence of an exceptional event or case of force majeure, for reasons beyond its control, particularly in the event of total or partial destruction of the Company, strike, requisition of the premises, criminal attempts, flooding, power, water, gas outage, etc.

8 - PERSONAL DATA - ELECTRONIC FILES - PROTECTION OF PRIVACY

The information relating to the Customer that is collected is useful for the processing his order and is the subject of a computer processing

intended to allow the Company to improve and personalize our offers (loyalty actions, commercial prospecting, satisfaction survey, etc.).

This information is kept for an indefinite period.

In accordance with the law «Informatique et Libertés» of January 6, 1978 amended in 2004, and with the General Data Protection Regulation (GDPR) the Customer has a right of access, rectification, opposition, deletion, and portability of the data concerning him, which he can exercise by sending his request to the Company.

The Customer may also, for legitimate reasons, oppose the processing of data concerning him, and in case of litigation file an appeal with the National Commission for Information Technology and Civil Liberties (CNIL)

9- COMMITMENT OF THE PARTIES IN ANTI-BRIBERY

Each Party to this Agreement certifies that it has not offered or promised to offer, give, authorize, solicit or accept any undue advantage of any kind whatsoever in connection with the conclusion of the contract and undertakes to do so throughout its term, and more generally agrees to respect the laws and regulations in force concerning anti-bribery.

10 - COMPLAINTS

Any dispute or complaint shall only be taken into consideration if made in writing and sent by registered letter with acknowledgement of receipt to the Company no more than eight (8) days after the end of the service.

11- DISPUTES

The courts for the district where the Company is located shall have sole jurisdiction to hear any dispute that cannot be settled by mutual agreement of the parties.



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Restaurant Laurent
41, avenue Gabriel
75008 Paris

Public transport access
Metro Champs-Élysées Clemenceau
Lines 1 or 13
Valet parking

Opening hours

Lunch: Monday to Friday, from 12:30 pm to 2pm
Dinner: Monday to Saturday, from 7:30 pm to 10:30pm
Closed on Sundays and public holidays

www.le-laurent.com
Contact : 00 33 1 42 25 00 39
info@le-laurent.com

