

lepati@péra

Barcelona Menu

Brasilia Menu

San Sebastián Menu

Saint-Jean-de-Luz Menu

Napoléon Menu

GROUP MENUS



Barcelona Menu

€33 incl. VAT (€30 excl. VAT) per person:

Valid only for lunch

Starter & main course OR main course & dessert

€49.50 incl. VAT (€45 excl. VAT) per person:

Starter, main course, dessert

(Water and coffee included)

The chosen formula must be identical
for all guests.

STARTER

Confit leeks, Romesco sauce
& pickled red onions, mizuna (vegetarian)

MAIN COURSE

Beef bavette steak, homemade meat jus,
roasted baby potatoes
& chimichurri sauce

DESSERT

Madagascar vanilla panna cotta,
acacia honey and rosemary





Brasilia Menu

€59 incl. VAT (€53.60 excl. VAT) per person
(Water and coffee included)

STARTER

Nikkei sea bass ceviche,
passion fruit
& leche de tigre

MAIN COURSE

Marinated veal fillet
with anticuchera sauce,
baby potatoes
& homemade jus

DESSERT

Patio tiramisu



San Sebastián Menu

€67 incl. VAT (€60.90 excl. VAT) per person
(Water and coffee included)

STARTER

Knife-cut beef tartare, shallots,
pickled red onions, jalapeños, egg yolk and ponzu
or
Burrata, seasonal vegetable cream (vegetarian)

MAIN COURSE

Roast free-range chicken,
homemade poultry jus with rosemary
and lime, baby potatoes
or
Large ravioli & seasonal vegetable cream,
pine nuts (vegetarian)

DESSERT

Breton shortbread crumble-style
with 64% Barry dark chocolate mousse
& homemade tuile
or
Madagascar vanilla panna cotta,
acacia honey and rosemary





Saint-Jean-de-Luz Menu

€85 incl. VAT (€77.27 excl. VAT) per person
(Water and coffee included)

STARTER

Mediterranean tuna tiradito,
ponzu vinaigrette
or
Beef carpaccio from Maison Axuria
& homemade condiments

MAIN COURSE

Truffled shredded beef cheek,
potato mille-feuille,
homemade jus and pine nuts
or
Roasted sea bass, seasonal vegetables
& yuzu beurre blanc

DESSERT

Seasonal fruit plate
or
Lime cheesecake





Napoléon Menu

€140 incl. VAT (€127.30 excl. VAT)

(Water, coffee, and a glass of Champagne included)

This menu includes access to the Salon Napoléon for half a day, with no private hire fee. Minimum 4 people.

STARTER

Foie gras from the Landes region,
chutney & toasted brioche

or

Scottish salmon gravlax, blini & crème fraîche

MAIN COURSE

Guinea fowl supreme stuffed with black truffle
& wild chicory

or

Wild Breton sea bass à la plancha
& seasonal vegetables

(e.g. romanesco, carrots, turnip, radish,
broccoli, purple cauliflower...)

DESSERT

Black Forest cake, homemade whipped cream
& seasonal candied fruits

or

Neapolitan-style baba & Italian whipped cream





Options

One glass of Prosecco
and one glass of wine from our wine merchant's selection
€18 incl. VAT (€15 excl. VAT)

One glass of Champagne
and one glass of wine from our wine merchant's selection
€25 incl. VAT (€20.83 excl. VAT)

3 amuse-bouches of your choice
per person as an aperitif
€10 incl. VAT (€9.09 excl. VAT)

1 glass of wine per person
from our wine merchant's selection, choice of color
€8 incl. VAT (€6.66 excl. VAT)

2 glasses of wine from our wine merchant's selection,
choice of color
€15 incl. VAT (€12.50 excl. VAT)

Our Sommelier's Selections

1 glass of white wine, AOP Chablis,
2023, Domaine Long-Depaquit, organic
€12 incl. VAT (€10 excl. VAT)

1 glass of rosé wine, AOP Côtes de Provence,
Château Maïme, 2024
€12 incl. VAT (€10 excl. VAT)

1 glass of red wine, AOP Bordeaux,
Château Bonnet, 2019, André Lurton, HVE-certified
€11 incl. VAT (€9.16 excl. VAT)

Only one menu may be selected for the same group:
Barcelone, Brasilia, San Sebastián,
Saint-Jean-de-Luz, or Napoléon.

For the San Sebastián, Saint-Jean-de-Luz,
and Napoléon menus, it is mandatory to provide
details no later than 5 working days before
the event: either the same dishes for all guests
(required for groups of 20 or more),
or each guest's individual menu choices.

The final number of participants
must be confirmed no later than 3 working days
before the event.

Any dietary requirements or intolerances
must be specified at the time of confirming
the event. We disclaim all responsibility
for severe pathological allergies, as we do not
have a strictly separate kitchen facility.
Therefore, we cannot guarantee complete
isolation of potential allergens.

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