



aveau des Achenon Rrance Musée du Vin

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In Paris, close to the Eiffel Tower, the Musée du Vin welcomes you to its 15th-century vaulted cellars for evenings, dinners, cocktails, seminars...

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The entire site can be made private, in whole or in part.You can also discover an exhibition of over 2,200 objects in an exceptional setting: the old Passy quarries.

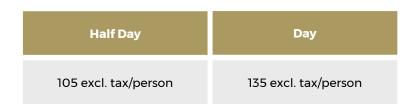
Your seminars at the M.

The Musée du Vin provides the ideal setting for your corporate seminars, offering a full range of services including breakfast, coffee breaks, a refined lunch, private use of the space, a connected TV and Wi-Fi access.

We have 5 rooms of different capacities, including 4 vaulted cellars and a new seminar room adjoining our fully renovated flat.Holding a seminar at the M. Musée du Vin promises an educational and immersive experience, where history, culture and a passion for wine come together in a chic and warm atmosphere.

Take advantage of a break during your seminar to offer your guests a tour of the museum or a wine-tasting session...Translated with DeepL.com (free version)

Our rates





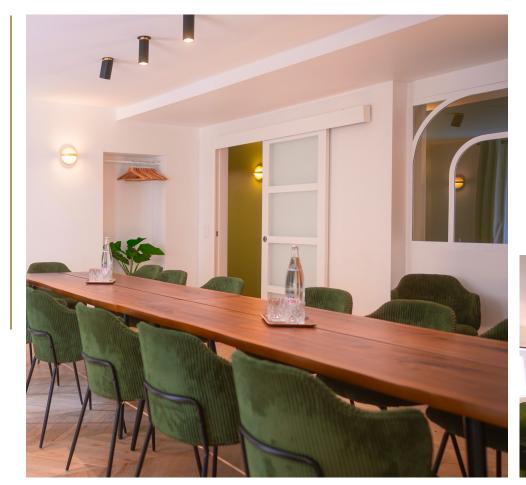


Our different areas

At the M. Musée du Vin, you'll discover five unique spaces, each with different capacities and all interconnected, to meet the needs of groups of between 10 and 200 people for your corporate seminars.

Capacity	The cellar	The bar Marilyn	The wine library	The showroom	The Apartment	The lodge
Area	140 m²	60 m²	70 m²	40 m ²	90 m²	20 m²
Conference	125	x	50	30	25	10
Seated meal	90	40	60	26	15	10
Cocktail	100	50	70	30	30	×





The executive lounge at M.

Le M. offers you its executive lounge on the first floor of a 15th century town house. Entirely renovated, it will welcome you in a chic and warm atmosphere.

Our fully-equipped room with WiFi, fibre internet, flipchart, connected TV screen and coffee machine can accommodate up to 25 people for your meetings, conferences, tastings, dinners, etc.

Come and share a moment of conviviality and refinement for your professional or private events.







The flat of M.

L'appartement du M. welcomes you into the elegant atmosphere of a 15thcentury town house.

Featuring a master suite with a king-size bed, desk and private bathroom, this upmarket flat offers you a warm welcome in a square in the 16th arrondissement of Paris, just a stone's throw from the Eiffel Tower.

Thanks to its lounge area with open kitchen, bar and seminar room, it can host sit-down dinners and cocktail receptions. So it's ideal for both business and private events.











Our cellars

Our 15th-century vaulted cellars offer an inspiring and intimate atmosphere, conducive to reflection, creativity and exchange. Whether for a seminar, a team meeting or a training day, our cellars offer the ideal setting for unforgettable moments.

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Your lunch during your seminar

Menu servi en accord mets & vins

Menu Sauvignon
Mena Saavignon
Potato waffle,
Cream cheese & asparagus TipsVirgin vinaigrette
npovingin vindigiette
Or
M's Tartine
Artichokes and sandalwood with preserved vegetables
Pistou with grilled pine nuts
Two-cooked veal hearts Candied chanterelles, caramelised juice & roasted rates
Or
Cod fillet in a crust with toasted almonds & coconut
Sand carrot & dried apricot mousseline
The marvellous at Fred's
Or
Black Melba with blackberries and bilberries
Creamy vanilla custard
Almond crumble with lime zest
Coffee or tea

Included in the seminar package



Upgrade your range

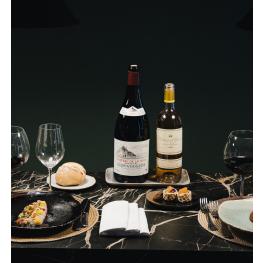
Menu Chenin	Menu Syrah
	Aperitif pieces
Sweet and sour tuna tataki with grilled pistachios Fresh apple and soy salad	Creamy butternut broth Truffle oil & toasted gingerbread
Or	Or
Sea bream ceviche with pomegranate vinaigrette & crisp green apple 	Grilled tuna with roasted pistachios Crunchy apple and soy salad Tart vinaigrette
Two-cooked veal hearts Candied chanterelles, caramelised juice and roast rates Or	Marinated & snacked beef tataki Crunchy soya & Japanese radish salad Candied spring onions
Carnaroli Risotto with Grilled Artichokes and a Binder aged parmesan, truffle oil Matured cheeses	Or Supreme of farmhouse guinea fowl with black, sesame glaze, braised morning vegetables Old carrot mousseline
	Matured cheeses
Our Pavlova of the day & market fruit Vanilla cream and sorbet Crunchy meringue	48% milk chocolate dacquoise Creamy with fresh raspberries Raspberry sorbet
Or	Ou
Citrus mirliton, lemon curd Grapefruit & lemon light mousse	Our revisited lemon tart with lemon cream, lime-roasted meringue
Coffee or tea	Coffee or tea and sweets
Requires a supplement of €10 excl. tax/person	Requires a supplement of €40 excl. tax/person





























Practical information

Museum open to the public Wednesday to Saturday from 10 am to 6 pm Restaurant open for lunch (booking required). By arrangement in the evening.

Sales & Events Department Monday to Friday

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Access

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Metro: Passy - line 6 Bus: n°72 - stop Bir-Hakeim RER C: Champ de Mars - Tour Eiffel

