



Le M. Musée du vin  
— PARIS

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

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

Half Day	Day
105 excl. tax/person	135 excl. tax/person





## 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 m <sup>2</sup>	60 m <sup>2</sup>	70 m <sup>2</sup>	40 m <sup>2</sup>	90 m <sup>2</sup>	20 m <sup>2</sup>
Conference	125	x	50	30	25	10
Seated meal	90	40	60	26	15	10
Cocktail	100	50	70	30	30	x



## 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 15th-century 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

Potato waffle,  
Cream cheese & asparagus  
TipsVirgin vinaigrette

Or

M's Tartine  
Artichokes and sandalwood with preserved vegetables  
Pistou with grilled pine nuts

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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

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The marvellous at Fred's

Or

Black Melba with blackberries and bilberries  
Creamy vanilla custard  
Almond crumble with lime zest

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Coffee or tea

Included in the seminar package

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## Upgrade your range

### Menu Chenin

Sweet and sour tuna tataki with grilled pistachios  
Fresh apple and soy salad

Or

Sea bream ceviche with pomegranate vinaigrette  
& crisp green apple

Two-cooked veal hearts  
Candied chanterelles, caramelised juice and roast rates

Or

Carnaroli Risotto with Grilled Artichokes and a Binder  
aged parmesan, truffle oil

Matured cheeses

Our Pavlova of the day & market fruit  
Vanilla cream and sorbet  
Crunchy meringue

Or

Citrus mirliton, lemon curd  
Grapefruit & lemon light mousse

Coffee or tea

Requires a supplement of €10 excl. tax/person

### Menu Syrah

Aperitif pieces

Creamy butternut broth  
Truffle oil & toasted gingerbread

Or

Grilled tuna with roasted pistachios  
Crunchy apple and soy salad  
Tart vinaigrette

Marinated & snacked beef tataki  
Crunchy soya & Japanese radish salad  
Candied spring onions

Or

Supreme of farmhouse guinea fowl with black,  
sesame glaze, braised morning vegetables  
Old carrot mousseline

Matured cheeses

48% milk chocolate dacquoise  
Creamy with fresh raspberries  
Raspberry sorbet

Or

Our revisited lemon tart with lemon cream,  
lime-roasted meringue

Coffee or tea and sweets

Requires a supplement of €40 excl. tax/person





## Practical information

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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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Fiona Delaunay  
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Director

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## Access

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55 Square Charles Dickens - 75016 Paris

Metro: Passy - line 6

Bus: n°72 - stop Bir-Hakeim

RER C: Champ de Mars - Tour Eiffel

