



Event proposal

ABOUT

La Bergerie is a French cozy family Restaurant. Gourmet, Authentic, Unpretentious. Bringing forward quality products with a French "savoir-faire".

We have a simple fixed menu;

1. **Starter: A great soup of the day**
2. **Main Course: Selection of meat and poultry, fish, locally produced vegetables. Carefully, slow-cooked sous-vide, then grilled.**
3. **Desserts: Everyone has it's specialities. We work with a pastry chef from Lilla Essingen.**

Please fill in:

EVENT TYPE	<i>Ex. Jesus Birthday Party</i>
EVENT DATE	<i>24.12.2021</i>
EVENT START	<i>19h00 (Ps. You can start at any time between 17-19)</i>
LOCATION	<i>La Bergerie (Eng: the sheepfold) - Nordenflychtsvägen 62</i>
GUEST COUNT	<i>12 (Choose btw. 12 - 40)</i>
KEY MESSAGE	<i>"I'm celebrating my 2021's birthday. Particularly fancy red, French wines and a good dinner atmosphere with 12 "closest" friends"</i>

Please choose:

1. Aperitif/Welcome drinks

It's so nice to come to a gathering and have a glass of sparkling! To go with - a selection of tapenade/charcuterie&cheese.

- A glass of sparkling wine (or alcohol free) with tapenade (135 kr/pp)
- A glass of sparkling wine (or alcohol free) with tapenade, Charcuterie&Cheese (155 kr/pp)

Additional glasses/bottles: 100 per glass/600 bottle. You pay afterwards based on your consumption!

2. Starter

Soup for all – served with grilled bread. Included in the main course.

- Crème Ninon (Green peas soup)
- French Onion Soup
- Pumpkin soup

Drink suggestion:

White or Red house wine – Bordeaux*
Price: 90 per glass/400 per bottle.

- Nr of glass: _____
- Nr of bottles: _____

Additional glasses/bottles: You pay afterwards based on your consumption!

**You can also choose from a great selection of wines, beer and non-alcoholic at other prices on spot*

3. Main Course

*Fixed price at 250 kr/pp +50 kr/pp for meats with a **

You can choose max. 2 different meats for your guests to choose between:

- Our French signature dish - Chicken Ballotine (extra tender rolled chicken fillet filled with herbs)
- Duck breast with orange sauce
- Entrecôte Angus*
- Lamb rack*

You can add 1-2 fish/vegan/vegetarian options:

- Fish Papillote: Healthy, and flavorful cooked fish; sealed in its own parchment paper pouch, the fish is essentially steamed and infused with flavors inside.
- Grilled vegetables with cheese (vegetarian)
- Grilled vegetables with couscous (vegan)

All above served with sauces: Bearnaise, aioli, Dijon mustard.

Sides, please choose 1-2:

- French Fries in Clarified Butter
- Potato gratin
- Green salad
- Ratatouille
- Vichy carrots

Please note! We need your answer on numbers of each dishes and eventual allergies 4 days before the event.

Drink suggestion:

White: Chablis

Price: 140 per glass/700 per bottle

Red: Syrah – Côtes du Rhône

Price: 150 per glass/750 per bottle.

- Nr of white glass:_____
- Nr of white bottles:_____
- Nr of red glass:_____
- Nr of red bottles:_____

Additional glasses/bottles: You pay afterwards based on your consumption!

4. Dessert

Finalize with a sweet touch! 80 kr/pp or pack with coffee/Tea+dessert at 100 kr/pp. Please choose one:

- Our signature – Chocolate fondant with whipped cream, caramel sauce, grapes and blueberries
- Choux à la Crème with whipped cream, caramel sauce and raspberries.
- +Pack Coffee/Tea

Drink suggestion:

Dessert wine – Bordeaux Vieux Mognac

Price: 160 per glass/800 per bottle

- Nr of glass:_____
- Nr of bottles:_____

5. Bar

At the end of the meal we set-up a bar with a selection of avec, longdrinks and cocktails. You can choose that your guests pays separately (we put on a sign) or to pay for them:

- Avec 5 cl (Cognac, Armagnac, Calvados, Baileys etc.): 120 kr
- Longdrinks (Gin&Tonic): 125 kr
- Cocktails (Moscoumule): 145 kr

6. Private

Do you like privacy? You can choose to book the whole restaurant for your party minimum 25 guests. Opening hours: 17.00-23.30

- Yes - Private 3 500 kr

TOTAL COST
(Without additional drinks)

La Bergerie will write here your total cost based on above!

Payment terms:

You can pay in advance, latest 3 days before the event and additional drinks with the card the same night as the event.

Or you can pay everything the same night with credit card.

Change of numbers of guests? You can modify up to 48h before the event. Please note we cannot keep the restaurant private for less than 25 persons.

SIGNATURES	EVENT PLANNERS	PRINTED NAME	CUSTOMER	PRINTED NAME
		SIGNATURE		SIGNATURE
		DATE		DATE

À Bientôt!

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