

L'EIFFEL BISTROT

& CREPERIE

Private Events

L'Eiffel Bistrot is a French dining restaurant. Our menu is influenced by traditional flavors from France. When dining in our restaurant, we welcome you as the guest in our home.

Our Eiffel Private Room Capacity

Our private room can accommodate groups from 15 to 50 guests with a minimum of \$750 on weekday and \$1000 on the week-end and holidays. Perfect for hosting a baby shower, bridal shower, special occasion, business meeting, or holiday party. Your selected menu will be printed on attractive paper and ready for your guests once seated.

Private Party Menus

A prix fixe menu will be presented for selections in advance. You can pick from our Crêpe Menu, Eiffel menu or Gourmet menu. If you wish to interchange items from different menus, we will price the "revised" menu for you.

Prices do not cover beverage, wine, liquor, tax and gratuity

Deposits

If you wish to reserve our private room, we require a \$100 deposit.

Confirmation

Confirmation for private parties will only be granted once the deposit has been received.

Cancellation

There is a 14 day cancellation policy. 100% of your deposit will be refunded.

Always at your disposal to help you.

L'Eiffel Bistrot & Crêperie
100 West Higgins Road, Suite Q-1
South Barrington, Il 60010

Tel 847-428-4783

Fax 847-428-4996

www.leiffelbistrot.com

L'EFFEL BISTROT

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Crêpe Menu

Starters

(Please select 2)

Soup of the Day

Assortment of Paté, with cornichons, Dijon mustard and toast point

Escargot l'ail, garlic butter

Les Moules Marinières, P.E.I mussels steamed in white wine, Pernod and shallots

Entrée Crêpes

(Please select 3)

La Bourguignone, braised beef in red wine, mushrooms, carrots and onions

La Maison, sautéed free range chicken breast in a cream of tomato, with mushrooms, and herbes de Provence

La Popeye, cream of spinach with parmesan and ricotta cheese

L'Alaskan, poached salmon in white wine and dill sauce

La Pagnol, sautéed free range chicken breast with ratatouille and goat cheese

L'Oceane, sautéed shrimp, salmon, Bay scallops in a cream of pesto

Dessert Crêpes

(Please select 2)

French Kiss, caramelized apple and vanilla ice cream

La Ouh lala, with nutella and caramelized walnut

La Rendez-Vous, warm mixed berries

3 Course \$24/pers

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Eiffel Menu

Starters

(Please select 2)

Assortment of Paté, with cornichons, Dijon mustard and toast point
Escargot l'ail, garlic butter
Roasted portabello and Roquefort, balsamic reduction
Les Moules Marinières, P.E.I mussels steamed in white wine, Pernod and shallots

Soup or Salad (Optional)

Mixed greens and Dijon mustard vinaigrette
Soup of the Day

Entrées

(Please select 2)

Petit Filet wrapped in pancetta, red wine sauce, mashed potatoes
Atlantic Salmon, Beurre blanc sauce and julienne of vegetables
Stuffed chicken breast, tarragon sauce and barley
½ Roasted Duck, orange sauce and barley

Dessert Crêpes

(Please select 2)

Profiteroles au chocolat
Le Mille feuille
Crème brulee

3 course \$32.50/ pers—4 course 36.50/pers

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Gourmet Menu

Starters

(Please select 2)

Medallions of Venison and cassis sauce, with blackcurrant sauce
Fricasee of wild mushroom, shallot and red wine sauce
Roasted portabello and Roquefort, balsamic reduction
La salade de la mer, ceviche of octopus, bay scallops and campeche shrimp

Soup or Salad

Mixed greens and Dijon mustard vinaigrette

Soup of the Day

Entrées

(Please select 2)

Grass fed beef tenderloin and red wine sauce, mashed potatoes
Atlantic Salmon, Beurre blanc sauce and julienne of vegetables
Seared magret of duck, orange duck demi glace, duck breast and wild rice
Australian rack of lamb, rosemary reduction sauce,

Dessert Crêpes

(Please select 2)

Assortment of Dessert

3 course \$38.50/ pers—4 course 43.50/pers