

L'Étage

Private Dining

Presented by Chef Paul Denamiel





Welcome to L'Étage

Experience **French elegance** in a private setting.

Enjoy **customizable menus** tailored to your event's style.

Chef Paul Denamiel offers a unique **dining experience**.

Menu Customization

Tailored Dining Experiences for Guests

Menu Flexibility

Our private dining menus allow **for flexibility**, ensuring that each dish can be tailored to guests' individual preferences while maintaining Chef Paul Denamiel's high culinary standards.

Dietary Accommodations

We prioritize guests' dietary needs by offering customized options that cater to various dietary restrictions, ensuring that everyone enjoys a memorable dining experience without compromise.

Seasonal Adjustments

Seasonal ingredients are incorporated into the menu to reflect the freshest flavors available, providing guests with a unique dining experience that changes throughout the year.

Tailored Experiences

At L'Étage, we offer **bespoke dining experiences** ranging from three to twelve courses, ensuring a personalized touch. Enjoy full wine pairings and Champagne receptions, making every event a memorable occasion in our historic Manhattan setting.



Prix Fixe Menu

A classic three-course dining experience starting at \$200 per person

Appetizer Choices

Choose from two exquisite appetizers: **Stuffed Piquillo Peppers**, stuffed peppers with a vibrant filling, or **Moules Farcies**, sumptuous mussels baked to perfection, each showcasing French culinary traditions.

Main Course

Delight in the choice of two classic mains: **Bœuf Bourguignon**, tender beef simmered in red wine, or **Coq au Vin**, chicken braised to perfection, both embodying rich flavors of France.

Dessert Selections

Indulge in a decadent dessert from our selection: **Île Flottante**, a delicate floating island of meringue, or **Crème Brûlée**, a creamy custard topped with a caramelized sugar crust, to enchant your palate.

Personal Attention

At L'Étage, we focus on **personal attention to detail**, ensuring that every aspect of your event is tailored to your vision. Our expert team works closely with you to create unforgettable experiences in a luxurious and elegant setting.



Prix Fixe Menu with Wine

Elevated 3-course dining experience with pairings offered at \$250 per person

Elevated Dining

The Prix Fixe Menu with Wine Pairings offers an **exceptional culinary journey**, featuring exquisite dishes thoughtfully crafted to complement the selected wines, enhancing every bite with curated flavors.

Curated Appetizers

Guests can savor delectable appetizers such as **Pâté de Champagne** and **Escargots de Bourgogne**, highlighting classic French flavors that set the tone for an unforgettable dining experience.

Main Course Selection

The menu includes delightful options like **Escalope Viennoise** and **Blanquette de Veau**, each crafted to perfection, ensuring a rich and satisfying main course that will impress every guest.

Luxury Offerings

At L'Étage, we focus on **personal attention to detail**, savor handcrafted top-shelf options, fine wines, and caviar service — indulgent touches that bring an elevated, Parisian charm to your private dinner.



Premium Prix Fixe Menu

Premium Experience with Open Bar Starting at \$350 per person

Customizable Appetizers

Guests can choose from luxurious appetizers like **Steak Tartare** and **Frog Legs**, ensuring a delightful start to the dining experience that sets the tone for an elegant evening.

Exquisite Main Courses

The menu features elegant main courses such as **Steak au Poivre** and **Canard à l'Orange**, highlighting the rich flavors of French cuisine for a truly memorable dining experience.

Decadent Desserts

Enjoy all house desserts, including classics like **Chocolate Mousse** and **Tarte Tatin**, providing a sweet conclusion to a luxurious meal that leaves guests thoroughly satisfied.

Contact Us

Reach out today to plan your
unforgettable dining experience.

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