



# EXCLUSIVE EVENTS IN GIVERNY 2025



DAVID  
GALLIENNE  
*Giverny*

David Gallienne's houses embodies culinary excellence and the art of living in Giverny, where nature and the Impressionist heritage inspire every experience.

Led by Michelin-starred chef David Gallienne, our iconic houses combine refinement, creativity and hospitality.

Whether you're looking for a charming stay, a tailor-made event or a gastronomic adventure, Les Maisons David Gallienne promises unforgettable moments.

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## ABOUT US

David Gallienne's houses embodies culinary excellence and the art of living in the heart of Giverny, the birthplace of Impressionism. Led by Michelin-starred chef David Gallienne, our establishments create unique experiences where gastronomy, art and nature meet in harmony.

Le Jardin des Plumes, a Michelin-starred hotel-restaurant, is an invitation to relax in an enchanting setting, with unique and authentic services. Each dish, prepared by the chef, sublimates the flavours of the Normandy region, offering inspired and creative cuisine.

Ô Plum'ART, our house of character, offers elegant and welcoming rooms, just a stone's throw from Monet's famous gardens. It's the ideal place to recharge your batteries and discover the artistic soul of Giverny, with a warm and charming welcome.

Whether you're looking to organise a business event, a family celebration or a gastronomic getaway, Les Maisons David Gallienne is committed to providing you with unforgettable experiences, where every detail is designed to delight your senses and enrich your memories.





## OUR EVENTS :

Our houses provide the ideal setting for events, offering an inspiring and elegant atmosphere in the heart of Giverny. We organise a wide range of events to meet the needs of companies and individuals. Make your celebrations unique and unforgettable with our tailor-made services, adapted to every occasion.

### FOR PROFESSIONALS

- Seminars and Conferences: We have fully-equipped spaces, perfect for your meetings, presentations and training courses, with catering options ranging from gourmet coffee breaks to full meals.
- Lunch and dinner cocktails: warm, inviting moments, enhanced by the culinary creations of chef David Gallienne. A gastronomic experience that combines conviviality and excellence, ideal for sharing unique moments in an exceptional atmosphere.
- Prestige meetings: We create tailor-made events that showcase your brand, with particular attention to the scenography and details that make all the difference. With elegant staging and carefully orchestrated gastronomic services, every moment becomes an immersive and unforgettable experience, perfect for making a lasting impression and guaranteeing the success of your project.

### FOR INDIVIDUALS

- Weddings and birthdays: We turn your special days into unforgettable memories with elegant decor, creative menus devised by our Michelin-starred chef, and attentive service that enhances every detail.
- Family celebrations and get-togethers: Celebrate in a festive setting where tradition and modernity blend harmoniously. Personalised entertainment is available to liven up your event as you wish.
- Intimate or grand events: Whether you're planning a small gathering or a large reception, we'll adapt our approach to create a warm, festive atmosphere that's just right for you.



## OUR OFFERS



Oscar  
DAVID GALLIENNE

### FORMULA "RETOUR DU MARCHÉ" - €45 PER PERSON

Discover authentic dishes that evoke the spirit of Giverny's artists' studios, in a warm and friendly setting. Michelin-starred chef David Gallienne offers a simple and generous bistro experience, ideal for sharing a gourmet moment.

Starters (your choice) : Hen egg, lentil cappuccino with bacon  
Fish rillettes with fine herbs, blinis and crème fraîche Pressed poultry with foie gras, avocado pulp & vinaigrette The starter according to the Chef's inspiration ... let his creativity and that of his team surprise you!

Dishes (your choice) : Petite pêche fish à la normande, celery risotto. Blanquette of veal infused with tonka, rice pilaf & baby vegetables Pork belly confit in cider, roasted carrots and rosemary The dish is inspired by the Chef... let his creativity and that of his team surprise you!

Desserts (your choice) : Floating island, caramel popcorn.  
Seasonal fruit panacotta Apple clafoutis, vanilla ice cream.  
Desserts inspired by the chef... let his creativity and that of his team surprise you!

## FORMULA 'ÉVASION GOURMANDE' - €58 PER PERSON

Escape with a more refined menu, exploring the flavours of Normandy's terroir while showcasing the creativity of chef David Gallienne. Perfect for celebrating special moments in a unique setting.

### Starters (your choice) :

Snail croustade with mushrooms & potatoes

Mi cuit of gravelax salmon, mango & avocado

Fresh citrus quinoa, fish roe, garden herbs.

Starters inspired by the Chef... let his creativity and that of his team surprise you!

### Dishes (your choice) :

Salmon kouloubiac, yuzu beurre blanc, spinach shoot salad. Confit of beef cheek, bourguignon style, mashed potatoes

Pike quenelle au gratin, leek fondue and crayfish

The dish is inspired by the Chef... let his creativity and that of his team surprise you!

### Desserts (your choice) :

Pavlova with seasonal fruits.

La profiterole ultra gourmand, vanilla, praline & tonka

Lemon meringue pie.

Desserts inspired by the chef... let his creativity and that of his team surprise you!



## FORMULA 'SUBLIME JARDIN' - €72 PER PERSON

Delve into culinary excellence with this formula inspired by the famous gardens of Giverny. Each dish, carefully crafted by chef David Gallienne, celebrates the richness of local products and the beauty of French cuisine.

### Choice of starters :

Duck foie gras, semi-cooked, apple chutney on brioche bread

Crab remoulade with yuzu Lobster boudin blanc, julienne of vegetables, bisque of shells

The starter according to the Chef's inspiration ... let his creativity and that of his team surprise you!

### Dishes (your choice) :

Bouchée à la reine à la financière.

Tournedos Rossini, potato pancakes with garden herbs. Fish, shellfish risotto, combava cream jus.

A dish inspired by the Chef... let yourself be surprised by his creativity and that of his team!

### Desserts (your choice) :

Floating island, caramel popcorn | Profiterole | Apple clafoutis, vanilla ice cream Seasonal fruit pavlova | Panacotta | Lemon meringue tart | Chef's inspiration dessert







### Drinks packages :

- Soft drinks (€5 per person)  
Still & sparkling mineral water.  
Coffee (espresso/long) or tea.
- Classic (€15 per person)  
Still & sparkling mineral water.  
2 glasses of wine  
Coffee (espresso/along) or tea.
- Premium (€25 per person)  
Still & sparkling mineral water.  
2 glasses of premium wine  
Coffee (espresso/long) or tea.

### Aperitif packages :

1 Cocktail or 1 flute of champagne &  
soft drinks at your discretion.

18€ per person: 3 cold dishes.

28€ per person: 5 pieces.

including hot and cold options.

We adapt to your preferences and can create a  
bespoke selection to suit your requirements,  
with appetisers designed to enhance your event.

### Lunch or dinner cocktails:

(for 50 people or more)

48€ per person (excluding drinks)

A selection of 12 dishes (8 savoury + 4 sweet),  
prepared according to the chef's inspiration.

### Customised proposal :

We offer you a creative base, but we can also tailor  
aperitifs to suit your particular preferences and  
requirements. For an interactive touch, culinary  
animations are available on request, such as  
charcuterie and cheese buffets, live cooking  
demonstrations, or oyster bars, which will enrich  
your event and amaze your guests.







# EXPRESS FORMULA

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€30 incl. VAT/person  
FOR MORE THAN 45 PEOPLE

Single menu

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Designed for groups touring Giverny or on an excursion, this formula offers a seamless service while making the most of home-cooked seasonal produce.

## Set menu :

### ☒ Starter

Cappuccino of peas with mint and horseradish cream

### ☒ Dish

Shepherd's pie of free-range poultry, salad of young shoots

### ☒ Dessert

Apple cake with salted butter caramel and yoghurt ice cream

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## Additional options:

- Plate of Norman cheeses: + €4 /person
- Drinks package: + €5 /person (water, 1 glass of wine, coffee)

Ideal for groups with tight schedules who want to combine comfort, speed and quality.

# Pause & Welcome options

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To accompany your seminars, private celebrations or any other event, we offer refined break and welcome options. Whether it's a convivial breakfast, a gourmet break or a premium service, every detail has been thought of to offer your guests a moment of comfort and flavour, perfectly suited to the atmosphere of your meeting, whether professional or personal.



• Classic (€6,50 per person)  
Coffee or tea. Viennese pastry.  
Water.

• Premium (€8,50 per person)  
Coffee or tea. Viennese pastry.  
Fruit juice. Water.

• Prestige (€12.50 per person)  
Choice of hot beverage.  
Viennese pastry. Cake. Fruit  
juice. Water.

• French breakfast (€15.00 per person)

Choice of hot beverage. Viennese pastries. Bread, butter  
& jam. Fruit juices. Water. Seated service for a convivial  
moment.



# FORMULA L'ÉPICURIEN

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€150

FROM 45 PEOPLE

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This exceptional menu is a truly star-studded gastronomic experience, designed according to the inspiration of Michelin-starred chef David Gallienne. It is offered in the elegant spaces of the Oscar restaurant, specially adapted to accommodate your events of more than 50 people when Le Jardin des Plumes cannot meet your capacity requirements. The menu features seasonal produce and includes a starter, fish, meat and dessert, each prepared with precision and refinement.

Cheese supplement: €15 per person.

Customisation & Flexibility :

Our team is ready to tailor this menu to the specific needs of your event, with vegetarian options or alternatives adapted to special diets. We work hand in hand with you to create a memorable, tailor-made dining experience.



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## Wine packages :

Classic: €35

A selection of white and red wines, chosen to enhance the dishes, accompanied by mineral water and a hot drink at the end of the meal.

Premium: €55

A selection of premium wines, carefully matched to enhance your dining experience, with mineral water and a hot drink of your choice.





Set in verdant parkland in the heart of Giverny, Le Jardin des Plumes, our charming hotel and Michelin-starred restaurant, invites you to escape into serenity. In this enchanting setting, Michelin-starred chef David Gallienne offers you an exceptional culinary experience, sublimating local Normandy produce with unrivalled creativity. Each dish is a work of art, inspired by the surrounding nature and the region's Impressionist heritage.

#### OUR MENUS :

À la Plume : €150 (5 paintings)  
L'Impressionniste : €180 (7 paintings)  
L'Exclusive Table du Chef : €310 (7  
dishes with food & wine pairings)

#### FOOD & WINE PAIRINGS

3 glasses of 10 cl - €55 / Prestige wine pairing €75  
5 glasses of 8 cl - €75 / Prestige wine pairing €100  
7 glasses of 6 cl - €85 / Prestige wine pairing €120

#### OUR HOTEL SERVICES :

Superior\*\* double room: €190 to €250 per night  
Suite\*\* double room: €290 to €350 per night  
Family Suite\*\*: €400 to €450 per night (3 to 4 people)  
Breakfast\*\*: €25 per adult, €19 per child (under 12)  
Tourist tax\*\*: €2.60 per person per day  
Pet supplement\*\*: €25 per pet





## LA TABLE D'HÔTE BY CHEF DAVID GALLIENNE

IN THE INTIMACY OF THE CHEF'S LOUNGE  
ENJOY A UNIQUE EXPERIENCE IN A SMALL GROUP

4 COURSE MENU, BASED ON A PRODUCT  
1 GLASS OF WINE, WATER & HOT DRINK

 6 TO 10 GUESTS

 PROFESSIONALS: WEDNESDAY TO FRIDAY LUNCHTIME  
PRIVATE CUSTOMERS: WEDNESDAY TO SUNDAY EVENING

€130/ PERSON  
BY RESERVATION ONLY

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### MONTHLY PRODUCT HIGHLIGHTS :

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APRIL : MOREL MUSHROOMS | MAY: FOIE GRAS | JUNE: CAVIAR

JULY & AUGUST : LOBSTER | SEPTEMBER & OCTOBER: MUSHROOMS

NOVEMBER : HUNTING | DECEMBER : SCALLOPS







# CHARACTER HOUSE Ô PLUM'ART :

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Located just 1 km from the Jardin des Plumes, Ô Plum'ART is a house full of character offering cosy guest rooms right in the heart of Giverny. Set in a renovated former dairy, the house harmoniously blends authenticity and modernity, with waxed concrete floors inspired by the works of Mondrian and second-hand furniture adding a touch of elegance. Surrounded by a vast garden planted with trees, Ô Plum'ART is the ideal place to relax and immerse yourself in the natural beauty of the region.



## OUR HOTEL SERVICES :

Pékin or Gournay double room: €160 to €220 per night

Bourbonnaise, Andalouse or Sumatra double room: €200 to €260 per night

Marans flat room: €360 to €460 per night (1 to 4 people)

Breakfast : Included-

Tourist tax: €2.60 per person per day





# PRODUCTS BY DAVID GALLIENNE

To make your events even more memorable, we offer you a selection of exclusive products designed by David Gallienne, which will amaze your guests or enhance the image of your staff. These refined gourmet treats will add a unique and prestigious touch to any occasion.

## GUEST GIFTS :

Offer your guests an exceptional souvenir with our personalised creations:

Gourmet mini-coffrets: a selection of sweet and savoury treats to extend the experience of your event.

Gift jars: honey, spreads or signed condiments, perfect as table gifts or thank-you notes. Tailor-made products: customised labels to include your first names (for weddings) or the name of your event.



## CORPORATE GIFTS FOR EMPLOYEES AND PARTNERS :

Delight your teams or impress your partners with top-of-the-range gifts:

For example, gift boxes made up of David Gallienne brand products, tailored to your company's image. Personalised options: add your company logo or a thank-you card to mark the occasion.



## WHY CHOOSE DAVID GALLIENNE PRODUCTS FOR YOUR EVENTS ?

Whether you're thanking your guests at a wedding, surprising your colleagues at a business event or marking the end of the year, these products extend the gastronomic experience and enhance your image. Available in the form of gourmet boxes, small personalised gifts or made-to-measure options, they fit in perfectly with all types of events, adding a unique and prestigious dimension. Make your event an unforgettable experience, full of flavour and elegance.



Interested in our products to enhance your event ? Let us know, and we'll be delighted to send you more information and create a tailor-made offer for you!

# PICORETTE ON WHEELS: THE TRAVELLING GASTRONOMIC EXPERIENCE

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Bring the excellence of David Gallienne's cuisine to your receptions with 'Picorette à Roulette', our gourmet food truck.

Whether it's for a private reception, a corporate event or an outdoor celebration, we go out of our way to offer your guests a unique culinary experience, combining creativity and local flavours.

PICORETTE - The Food Truck experience by Les Maisons David Gallienne

PICORETTE is creative, friendly and generous cuisine, served outdoors in a spirit that is both chic and relaxed. Designed to fit in with all your events, our offer comes in two formulas depending on your wishes and the level of service you require.

## Travel conditions

- Up to 30 km around Giverny: included in the offer
- Between 30 and 100 km: fixed price of €500
- Between 100 and 200 km: price quoted per kilometre

For large-scale events requiring the food truck to be used over a long period, a personalised study may be proposed.

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A made-to-measure menu adapted to your event (buffet, unique dishes, delicacies). A turnkey service, with our professional team on site. A convivial and original experience that will make your event unforgettable.

## Prices :

A personalised price study can be carried out according to your specific requirements (number of guests, menu chosen, length of event, location).

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# PICORETTE ON WHEELS

## OUR PACKAGES :



### Formulas (including desserts - excluding drinks)

#### Popular Forms

Gourmet, comforting street food.

#### Hot Dog - €16 per person

Poultry sausage, honey mustard sauce, crispy bacon,  
fresh herbs

Serve with: Onion rings & truffle mayo

#### Fresh pasta - €17 per person

Stewed courgette & sausage  
Mushrooms & shiitake crisps  
Arugula pesto

#### Naan bread - €17 per person

Yakitori chicken, parsley cream, miso mayo,  
onion pickles, fresh herbs

#### Advanced formulas

A more refined offering, designed for top-of-the-range  
events.

#### Fresh pasta - €28

Shellfish bisque & citrus scampi tartar  
Beef ragu - Truffle sauce

#### Lobster Roll - €30

Lobster, fresh herb salad, yuzu mayo, American jelly

#### Spicy lamb hot dog - €28

Beetroot ketchup, mint mayo, mustard seed  
pickles, fresh herbs  
Serving suggestions:  
Spicy chilli gelato fries

### Desserts (included in the offer)

Muffins  
Tonka cream and chocolate praline  
puffs  
Gourmet cookie  
Gourmet cup



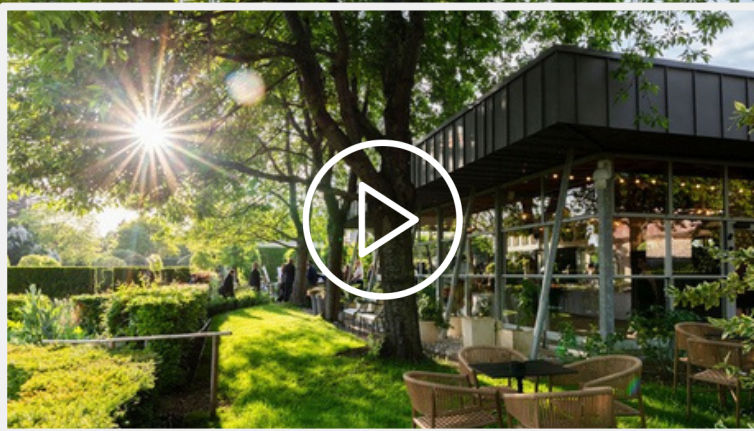
## SHARED MOMENTS AND PERSONAL ACCOUNTS



CATHAY AIRWAYS



I wanted to thank you very much for our event. Our guests were delighted and we all had a great time, especially with the Chef. Many thanks for your professionalism and that of the teams on site during our event.



SANDRINE.N



From reservation to dessert, everything was perfect! The welcome, the quality of the meal, the service, the surroundings... Ideal for a meal alone or with a group. Well done to everyone!



MUSÉE IMPRESSIONNISME



A big thank you to the team at Restaurant Oscar for this exceptional cocktail reception organised for our patrons. Everything was perfect: impeccable service and refined dishes that delighted our guests. A complete success!



AUDREY.G



We organised our wedding meal at Oscar's. Everything was perfect, lunch, service, setting. We highly recommend it!

# TAILOR-MADE SERVICES & ADDITIONAL SERVICES :

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- Sound & Video :

To ensure the success of your event, we offer a full range of quality equipment. This includes sound systems. A variety of lighting solutions to create custom lighting moods, and visual equipment such as screens and video projectors. Every technical detail is carefully thought out to suit the aesthetics and needs of your event.

- Barns & Tents :

For outdoor events, we offer elegant barnums and tents that adapt perfectly to the weather while providing a welcoming covered space. These structures are ideal for outdoor receptions, cocktail parties or dinners, while maintaining a refined atmosphere.

- Themed decoration :

We offer a wide variety of decoration options to transform our spaces to suit the theme of your event. From floral arches and string lights to personalised decorative elements, our team will work with you to create a unique visual setting, inspired by the artistic atmosphere of Giverny.

- Floral decoration :

Our services are designed to meet all your expectations in terms of natural decoration. We create elegant centrepieces, refined bouquets and floral arrangements that enhance the aesthetics of your event. Each creation is designed to blend harmoniously with your theme, adding a touch of freshness and nature that will delight your guests.

- Entertainment and Activities :

To liven up your event, we offer performances by musicians, dancers and magicians who will captivate your guests. What's more, we can put you in touch with the Musée des Impressionnistes to organise private tours of their exhibitions, adding a unique cultural dimension to your celebration.

- Event Coordination Option :

Our experienced team can take on the complete coordination of your event, overseeing every detail to ensure that everything runs smoothly. From logistics to supplier management, we'll make sure your experience is smooth and stress-free.

- Sustainable commitments :

Our establishments are committed to an environmentally-friendly approach. We favour the use of local and seasonal products, and adopt sustainable practices to minimise our ecological footprint. Your event will not only be memorable, it will also help preserve our planet.

# PRACTICAL INFORMATION:

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We would be delighted to help you organise your event. To find out more about what we have to offer, make an appointment or get a quote, contact us by e-mail.

## CONTACT DETAILS :

### Access :

Le Jardin des Plumes : 1, rue du Milieu, 27620 Giverny  
Restaurant Oscar : 99 rue Claude Monet 27620 Giverny  
Ô Plum'ART : 12, rue Claude Monet, 27620 Giverny  
Plum'store : 12 rue aux Huiliers 27200 Vernon

### Contact :

Téléphone : +33 6 11 33 24 44  
Email : [commercial@davidgallienne.fr](mailto:commercial@davidgallienne.fr)

### Website :

Le Jardin des Plumes & Ô Plum'ART : [jardindesplumes.fr](http://jardindesplumes.fr)  
Restaurant Oscar : [oscargiverny.com](http://oscargiverny.com)  
Ô plum'store : [plumstore.fr](http://plumstore.fr)

## ACCESS

### By car :

Our houses have free parking nearby.

### By public transport :

Nearest train station: Vernon-Giverny (7 km). Taxis and shuttles are available from the station.

### By foot :

Le Jardin des Plumes and Ô Plum'ART are located less than 10 minutes walk from the famous Claude Monet Gardens

# GENERAL TERMS AND CONDITIONS OF SALE

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- 1. Booking and Confirmation** The booking of your event will only be confirmed after receipt of a deposit representing 30% of the total cost of the service. This deposit must be paid within 7 days of validation of the quote. If payment is not received within this period, the booking will be cancelled without notice.
- 2. Payment** The balance of the service must be paid on the day of the event or on receipt of the invoice within 30 days. All payments can be made by bank transfer, cheque or credit card.
- 3. Cancellation by the Customer** More than 30 days before the date of the event : Cancellation free of charge, and the deposit will be refunded in full. Between 30 and 15 days before the date of the event : The 30% deposit will be retained as compensation. Less than 15 days before the date of the event: The full amount of the service will be due and invoiced.
- 4. Cancellation by the Organiser** In the event of force majeure or unforeseen circumstances preventing the event from taking place (bad weather, administrative closure, etc.), we undertake to propose an alternative date or to refund all sums paid, without this giving rise to any other compensation.
- 5. Any change in the number of participants** must be notified no later than 7 days before the date of the event. If the number of participants decreases without respecting this deadline, the invoice will be based on the initial number of participants.
- 6. Special Services and Special Requests** Any special requests (decoration, entertainment, specific diets, etc.) must be communicated at the time of booking. Additional fees may apply depending on the requests. These fees will be specified in the initial quote or added later with your agreement.
- 7. Liability** The organizer declines all responsibility in the event of loss, theft, or damage to the personal belongings of participants. It is the responsibility of the clients to insure their belongings during the event. In addition, damage caused to the facilities, equipment or furniture by the participants will be the responsibility of the client.
- 8. Force Majeure** Neither party may be held liable for a failure in the performance of its obligations if this failure results from a case of force majeure as defined by law (natural disasters, strikes, pandemics, etc.).
- 9. Applicable Law and Disputes** These General Terms and Conditions of Sale are governed by French law. In the event of a dispute, and in the absence of an amicable resolution, the competent courts will be those of the place where the event takes place.
- 10. Acceptance of the General Terms and Conditions** Confirmation of the reservation implies unreserved acceptance of these General Terms and Conditions of Sale. It is the customer's responsibility to ensure that they are fully aware of these conditions.