

*Au Pied
de Cochon[®]
Paris-México*

POLANCO



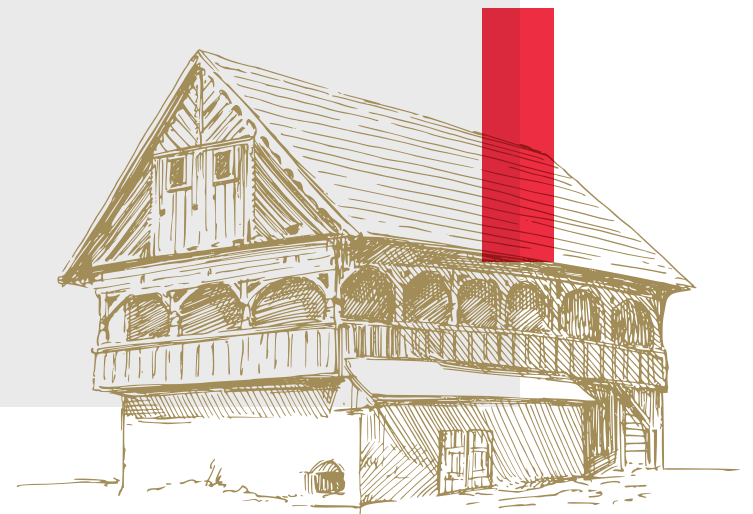
HISTORY

AU PIED DE COCHON

Already famous in cities as big as Paris, Au Pied de Cochon arrived to Mexico 18 years ago, with a unique culinary concept that has been a huge success.

Au Pied de Cochon is a traditional French bistro that is located in Street Coquillère, Paris, and it was inaugurated right after World War II.

*In Mexico, it is located in **Polanco**, within the prestigious **Presidente InterContinental**[®] hotel, which is open 365 days in a year.*





Au Pied de Cochon has semi-private lounges, private lounges and a magnificent terrace for costumers to carry out any kind of social event.

Make your reservation and let us serve you the way you deserve.

LA CONCORDE

BREAKFAST

Fresh Natural Juice

Plate of Fresh Seasonal Fruits

Egg-whites Omelette with Tomato and Asparagus

Sweet Bread

Coffee, Tea or Milk



POLANCO



LE RIVOLI
B R E A K F A S T

Fresh Natural Juice

Plate of Papaya and Red Fruits

Mexican-style Scrambled Eggs with Shredded Beef

Sweet Bread

Coffee, Tea or Milk

LE LOUVRE

B R E A K F A S T

Fresh Natural Juice

Plate of Fresh Seasonal Fruits

Chilaquiles with Chicken
Green or Red

Sweet Bread

Coffee, Tea or Milk

LA MADELEINE

B R E A K F A S T

Fresh Natural Juice

Grapefruit Supremes

Salmon Omelette

Sweet Bread

Coffee, Tea or Milk



LE SAINT GERMAIN

3 - COURSE
LUNCH OR DINNER

Tomato Cream Soup

or

Au Pied de Cochon Salad

With Tomato and Asparagus

Red Snapper Fillet (180 g)

With Olives and Basil Pasta,

Mashed Potatoes and Olives

or

Smoked Pork Shank (550 g)

With Choucroute, Caramelized Apple

and Bordelaise Sauce

Traditional Caramelized Floating Island

Coffee or Tea

SOMMELIER'S WINE PAIRING SUGGESTION

White

Domaines Schlumberger Les Princes Abbés, 2015

Red

Louis Jadot, 2015





LE MONTMARTRE

3 - COURSE
LUNCH OR DINNER

**Traditional Au Pied de Cochon
Onion Soup Au Gratin**

or

Salmon Duo and Marinated Scallops
Salmon Egg and Taramaslata

Salmon Fillet (180 g)

Grilled, Lentils with Bacon, Shallot Vinaigrette

or

Candied Suckling Pig (200 g)

With Lentils with Bacon and Foie Gras Cromesquis

Raspberry Mille-feuille and Pistachio Cream

Coffee or Tea

SOMMELIER'S WINE PAIRING SUGGESTION

White

Clarence Dillon Wines, Clarendelle, 2013

Red

Gérard Bertrand, Château de La Soujeole

LA PROVENCE

3 - COURSE
LUNCH OR DINNER

Fish Soup
or
Endivies Salad

With Pears, Macadamia Nuts and Roquefort Cheese Dressing

Scallops (140 g)

*Grilled with Creamy Mushroom Risotto, White Butter and
Parmesan Tuiles*

or

Roast Beef Cheeks (200 g)

With Potatoes, Candied Mushrooms, Tomato and Olivess

**Warm Chocolate Cake
with Vanilla Ice Cream**

Coffee or Tea

SOMMELIER'S WINE PAIRING SUGGESTION

White

La Chablisienne, Côte de Léchet, 2014

Red

Château Dassault, Le "D" de Dassault, Grand Cru 2014





LES HALLES

4 - COURSE
LUNCH OR DINNER

Camembert Croquettes (2 pcs)

*with Rosemary Honey, Green Apple
and Beet Salad*

Scallops (70 g)

*Grilled with Creamy Mushroom Risotto, White Butter and
Parmesan Tuiles*

Duck Leg Confit (90 g)

With Dauphine Potato and Sautéed Mushrooms

Grand Marnier Flamed Crepes

Coffee or Tea

SOMMELIER'S WINE PAIRING SUGGESTION

White

Champy, 2014

Red

Château, 2014

LE CHATELET

4 - COURSE
LUNCH OR DINNER

Traditional Au Pied de Cochon Onion Soup

Salmon Fillet (90 g)

Grilled with Lentils with Bacon and Shallot Vinaigrette

Candied Suckling Pig (100 g)

With Lentils with Bacon and Foie Gras Croustilles

Black Forest Cake

Coffee or Tea

SOMMELIER'S WINE PAIRING SUGGESTION

White

Domaine Laroche Saint Martin, 2015

Red

Bonfils, Domaine de Cibadiès, 2016



CANAPÉS

C O L D

Parmesan and Taramaslata Crunch

*Serrano Ham and Pesto Cream
Cheese Baguette*

Lavash Bread with Rosemary Tomato

*Smoked Salmon Crepe Roll
with Fine Herbs*

*Beef Carpaccio with Candied Tomato and
Goat Cheese*

H O T

Salmon and Basil Tartlet

Ham and Cheese Mille-feuille

Bouchée à la Reine

Snail Surprise with Parsley Butter

P E T I T S F O U R S

Apple and Almond Cream Pastry

Chouquette with Pastry Cream

Vanilla Macaroon

Gianduja Chocolate Tartlet

Raspberry Tartlet

12 pieces order to choose

SOMMELIER'S WINE PAIRING SUGGESTION

White

Georges Duboeuf, 2013

Red

Château Beaumont, 2014

BEVERAGES

WHITE WINES

Sauvignon Blanc Villa Maria, 750 ml
Villa Cavarena Pinot Grigio, 750 ml
Clarendelle Bord Haut Brion 12, 750 ml
Gewurztraminer Hugel 750 ml
Bourgogne Champy 750 ml
Chardonnay Madero Casa Grande 750 ml
Albariño Do Ferreiro 750 ml
Bramito Castello Della Sala 750 ml
Sancerre Pascal Jolivet 750 ml
Chardonnay Famiglia Bianchi 750 ml

RED WINES

Muga Cosecha Especial Reserva 750 ml
Chateau Hyot 2014 750 ml
Pinot Noir D.Cibadies Bonfils 750 ml
Chateau Beaumont Eanv 2015 750 ml
Nebbiolo Roganto 750 ml
Chianti Classico Fonterutoli G.N 750 ml
Beronia Reserva Rioja 750 ml
Undurraga Carmenere Gran Rva 750 ml
Malbec Terroir Altos Hormigas 750 ml
Syrah Alzamora 750 ml

OPEN BAR

NATIONAL

RUM

*Bacardí Blanco, Appleton Special,
Matusalem Platino*

VODKA

Absolut Azul, Smirnoff, Stolichnaya

GIN

Beefeater, Tanqueray

WHISKY

Johnnie Walker Red Label, Jack Daniel's

TEQUILA

José Cuervo Tradicional, Don Julio Blanco

BRANDY

Azteca de Oro, Torres 10

LIQUORS

Anís Chinchón, Oporto Ferreira, Kahlúa

MEXICAN BEER

Sodas, Water, Orangeade and Lemonade

WHITE AND RED HOUSE WINE

INTERNATIONAL

RUM

Appleton Estate, Havana Club 7 años, Matusalem 18 años

VODKA

Grey Goose, Belvedere, Ciroc

GIN

Bombay Sapphire, Tanqueray 10

WHISKY

*Johnnie Walker Black Label, Glenfiddich 12 años,
Buchanan's 12 años*

TEQUILA

*Herradura Reposado, Don Julio Reposado,
Herradura Plata, Tres Generaciones Añejo*

COGNAC

Hennessy VS

LIQUORS

Bailey's, Sambuca Vaccari Blanco o Negro, Licor del 43

MEXICAN AND INTERNATIONAL BEER

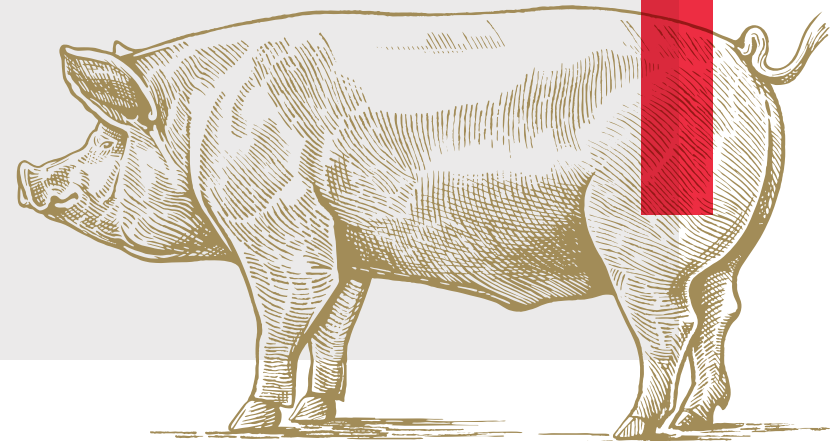
Sodas, Water, Orangeade and Lemonade

WHITE AND RED HOUSE WINE

NOW YOU CAN ENJOY OUR DELIGHTFUL AU PIED DE
COCHON DISHES AT HOME.

We concern about making your social events unforgettable by covering every single detail, offering a high quality service and presenting the best French cuisine. Our team will plan and organize your event for up to 50 people in breakfast, lunch or dinner and up to 200 people in cocktail within the metropolitan area.

Feel free to contact us, knowing your event will be a huge success due to the personalized treatment you will receive from the entire Au Pied de Cochon crew.



THEME PARTIES

CASINO

- 5 hours of service
- Casino games tables
- 5 Uniformed Dealers
- 4 hours of play
- Tickets
- Showman
- Audio
- DJ
- Illumination
- Vegas style decoration
- Decorative marquee with Vegas theme
- Giant cards at different points
- Customized banner for taking pictures
(DOES NOT INCLUDE PHOTOGRAPHER)

Note: Each table is considered for 10 people maximum

60's, 70's and 80's

- Decorative and customized marquee
- Back for main table with giant figures hung from the ceiling
- Customized banner for taking pictures
(DOES NOT INCLUDE PHOTOGRAPHER)
- Acetate discs as a plate, centerpiece or hanging from the ceiling
- 80's Volkswagen Transporter as photo booth
- Hippie curtains with strips
- Blue or red carpet
- Illumination
- DJ
- Audio

HOLLYWOOD

- Decorative and customized marquee
- Customized banner for taking pictures
(DOES NOT INCLUDE PHOTOGRAPHER)
- Red carpet with golden stars with clients' names
- 2 giant Oscar figures
- Cinema films hanging from the ceiling
- 2 paparazzi figures
- 2 Marilyn Monroe and Elvis Presley figures
- 1 themed photo booth
- Illumination
- Audio
- DJ
- Photographers show at the main entrance (it's just animation, it's not real)



THEME PARTIES

CIRCUS

- Decorative and personalized marquee
- Customized banner for taking pictures
(DOES NOT INCLUDE PHOTOGRAPHER)
- Red or blue carpet
- Customized box-office
- 3 circus characters to choose (magician, master of ceremonies, clown, mime, harlequin, swallow fire)
- Popcorn machine
- Cotton candy
- Illumination
- DJ
- Audio
- Accessories
- Tents and domes
- Sweets table and chocolate fountain
- Heaters for outdoors
- Decoration
- DJ and Illumination
- Shows, animation and stilt walkers
- Cartoonist
- Circus curtains
- Photo and video
- Tracks
- Baby chairs
- Lounge rooms
- Screens
- Video, projectors, LED and frame screens
- Souvenirs
- Pyrotechnics



For more information about our different areas, menus, wine suggestions or making your event a la carte, please contact us.

Our commitment is to provide an excellent service at all times, so we will be happy to work with and for you, coordinating every detail of your event.

THANK YOU FOR YOUR PREFERENCE!

CONTACT INFORMATION

POLANCO EVENTS

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aupieddecochon.rest

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