BOUILLON SERVICE!
TAKE-AWAY
& DELIVERY
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New menu
WINTER 2024

UK

Bouillon
PIGALLE

Starters

Eggs mayonnaise - **2.50** *Chicken broth with vermicelli* - **2.90**
Grated carrots, orange ravigote - **2.90** *Fresh fish rillettes with Espelette pepper* - **3.40**
Leeks vinaigrette - **3.40** *French onion soup* - **3.80**
Creamy mushroom soup - **3.80** *Duck terrine with green pepper* - **5.40**
Avocado with prawn cocktail - **5.70** *Cheese and mushroom friand, green salad* - **5.90**
Snails in parsley butter (six snails) - **7.20**
Medallion of block of duck foie gras, smoked salt - **9.80**

Main Courses

Vegetable curry stew with wheat and chickpeas - **9.40** *Pork sausage with mashed potatoes* - **9.60**
Dauphiné-style ravioli with leek fondue - **9.90** *Chicken thigh with "Poulette" sauce & French fries* - **10.80**
Calf liver with parsley and garlic, mashed potatoes - **10.90**
Breaded fish "Brittany catch", tartar sauce, French fries - **11.80**
Beef bourguignon with smoked bacon, pasta - **12.20** *Pork shoulder with porcini mushrooms, sarladaise potatoes* - **12.40**
Duck breast with orange sauce, crispy duck fat potatoes - **12.80** *Steak with fries and bearnaise sauce* - **13.10**
Sea bass fillet, lemon butter, mashed potatoes and spinach - **13.40**
veal milanaise with gribiche sauce, fried potato salad - **13.60**

SIDES: French fries - **3** Mashed potatoes - **3** *Mashed potatoes and spinach* - **3**
Small green salad - **2.20** Pasta shells in broth - **2.50**

Cheeses: *Rocamadour* - **3.60** *Bleu d'Auvergne* - **3.20** *Cantal jeune* - **2.80**

Desserts

Rice pudding with salted caramel - **2.80** *Whipped cream choux bun* - **2.90**
"Floating island" with pink sugar pralines - **3.20** *Crème brûlée* - **3.80** *Chocolate mousse* - **3.90**
Profiterole, milk ice cream and hot chocolate sauce - **4.80** *lemon meringue pie* - **4.60**
French toast brioche, whipped cream, caramel - **4.20** *Chocolate cake, custard* - **3.40**
Pear "Belle Hélène", poached pear, milk ice cream, chantilly cream and hot chocolate- **4.90**
stewed apple BIO, red fruit coulis and crumble - **4.20**
Dairy milk ice cream - **3.60** *(Extras: Chantilly cream, chocolate, caramel, red fruit coulis or hazelnuts)* - **0.50**
Gourmet coffee with choux buns (coffee, chocolate, vanilla) - **3.90**
"COLONEL" LEMON SORBET WITH VODKA - **4.50**

PRICES ARE IN EUROS. SERVICE CHARGE INCLUDED: 15%

@Bouillonlinsta

PLEASE ASK IF YOU WOULD LIKE TO SEE OUR LIST OF ALLERGENS AND MEAT SUPPLIERS

Drinks 'by the pitcher'

UK

	Quarter 25 centilitres	Half 50 centilitres	Bottle 75 centilitres	Quille 1 litre	Magnum 1.5 litre	Jeroboam 3 litres
Vittel	1.10	2.20	3.30	4.40	6.60	13.20
Perrier	1.40	2.80	4.20	5.60	8.40	16.80
Coca-Cola	2	3.90	5.80	7.70	11.50	22.90
Coca-Cola Zero	2	3.90	5.80	7.70	11.50	22.90
Lemonade	2	3.90	5.80	7.70	11.50	22.90
Ice tea	2.60	5.10	7.80	10.20	15.70	31.40
Orange juice	2.60	5.10	7.80	10.20	15.70	31.40
Still lemonade	2.60	5.10	-	10.20	-	-
SILVER (Lager) + *Lemonade* (Shandy)	2.40	4.80	-	9.60	-	-
SILVER + Picon	2.80	5.60	-	11.20	-	-
RAW CIDER (Bolée d'Armorique)	3.20	6.40	-	12.80	-	-
Red wine AOP Côtes du Rhône	3.80	7.60	11.40	15.20	22.80	45.60
Red wine IGP Côtes du Tarn - Gamay	3.80	7.60	11.40	15.20	22.80	45.60
White wine IGP Côtes de Gascogne - Chardonnay	3.80	7.60	11.40	15.20	22.80	45.60
White wine IGP Pays d'Oc - Sauvignon	3.80	7.60	11.40	15.20	22.80	45.60
Rosé wine AOP Côtes de Provence - Les Escaravatiers	3.80	7.60	11.40	15.20	22.80	45.60

Bouillon's Bubbles

BRUT NATURE A.O.P. LIMOUX *by Pierre, Tailleur de Vins* GLASS: **5.50** BOTTLE 75cl: **32**
ROSÉ A.O.P. LIMOUX *by Pierre, Tailleur de Vins* GLASS: **5.50** BOTTLE 75cl: **32**

New! Piscine cocktails

"Bouillon Bubble" Spritz (25 cl) - **6** Suze Tonic (25 cl) - **5** Rosé Piscine (30 cl) - **4.50**

House Cocktails

BLOODY MARY (20 cl) *Vodka, fresh tomato juice, celery stick, Tabasco* - **6**
EAU FRAÎCHE (10 cl) *Gin, Salers, peach syrup, lemonade* - **6**
NEGRONI (10 cl) *Gin, Red Martini, Campari* - **6**

Aperitifs

Ricard (2 cl) - **2** *Mauresque* (2 cl) - **2.10** *Perroquet* (2 cl) - **2.10**
Clan Campbell Whisky (4 cl) - **4.60** (baby 2 cl) - **2.30**
Bourbon Four Roses (4cl) - **4,60**
Lillet White or Red (5 cl) - **3.30**
Salers, Salers blackcurrant (5 cl) - **3.30**
Kir blackcurrant (12 cl) - **2.60** *Britanny kir* (12 cl) - **2.60**

Digestives

Schnaps (Mirabelle) (4 cl) - **4.20** *Calvados* (4 cl) - **4.20**
Cognac (4 cl) - **4.20** *Get 27* (4 cl) - **4.20**
Poire Williams (4 cl) - **4.20** *Armagnac* (4 cl) - **4.20**
Dark rum (4 cl) - **4.20**

Wines by the Bottle

RED 75cl
Lussac-Saint-Émilion Grand Ricombe - **28**
Ventoux AOP Vent Debout - **18**
Saumur Champigny Les Calcaires - **26**
Pinot noir IGP Pays d'Oc, Le Versant (Vegan) - **22**

WHITE 75cl
«La Balade à Chenin» VDF - **24**
Saumur AOP Les Plantagenets - **19.50**
Bourgogne Chardonnay Millebuis - **28**

ROSÉ 75cl
Corse AOP Vetriccie Rosé - **28**
«Gris de Garille» IGP, Cité de Carcassonne - **24**

Tea & Coffee

Espresso (Massaya Organic) - **1.70** *Decaf* - **1.70**
Long coffee - **1.70** *Macchiato* - **1.70** *Café Crème* - **2.30**
Tea (Ceylan / Green jasmine) - **2.30**
Herbal teas (Camomile / Verbena) (Organic) - **2.30**