

Bouillon

P I G A L L E

Starters

- Eggs mayonnaise (Euf) - **2.50** Chicken broth with vermicelli (Bouillon) - **2.90**
Homemade tarama with summer truffle (Tarama) - **3.20**
Artichoke hearts with pistou (Artichaut) - **5.20** Chilled peas with fresh goat cheese (Rafraichi) - **4.60**
Pea and bacon salad (Salade petits pois) - **2.60** White asparagus with mousseline sauce (Asperges) - **6.20**
Pure pork rillettes with red cabbage pickles (Rillettes) - **3.80**
Duck terrine with green pepper (Terrine) - **5.40** Prawns bouquet with mayonnaise (Crevettes) - **5.90**
Snails in parsley butter (six snails) (Escargots) - **7.20** Smoked salmon with dill cream (Saumon) - **7.40**
Medallion of block of duck foie gras, smoked salt (Foie gras) - **9.80**

START OF THE DAY : THE EGG MAYO WORLD TOUR, 6 flavours to share - 5.80

Main Courses

- Sausage with gravy, mashed potatoes (Saucisse) - **9.60** Chicken leg with chicken sauce, fries (Cuisse) - **9.80**
Niçoise ratatouille with poached egg and grilled bread (Ratatouille) - **8.90**
Eggplant parmigiana with tomme and cantal cheese (Parmesane) - **9.10**
Dauphiné-style ravioli with leek fondue (Ravioles) - **9.90** Salmon gravlax with potato salad (Saumon) - **12.30**
Andouillette, old-fashioned mustard sauce, fries (Andouillette) - **11.50** Beef bourguignon with smoked bacon, pasta (Bourguignon) - **12.20**
Calf liver with green beans and parsley (Foie de veau) - **12.80** Caramelized pork shank with fries (Jarret) - **12.40**
Tuna steak with piperade (Thon) - **12.90** Steak with fries and pepper sauce (Steak) - **12.60**
Duck confit with frie (Canard) - **12.80** Salmon and spinach pie with beurre blanc (Tourte) - **12.50**
MAIN OF THE DAY : Lamb parmentier with pea mousseline (Parmentier) - 14.90

- SIDES:** Green salad (Salade) - **2.20** Green beans (Haricots) - **3** The lovely ratatouille (Ratatouille) - **4.50**
Pasta shells in broth (Coquillettes) - **2.50** French fries (Frites) - **3** Mashed potatoes (Purée) - **3**

- Cheese :** Your choice : rocamadour - comté - bleu d'Auvergne with salad and strawberry chutney
1 cheese - **4.40** 2 cheeses - **5.30** - 3 cheeses - **6.20**

Desserts

- THE REAL COLONEL, VODKA OR TEQUILA - **4.50**
Rice pudding with salted caramel (Riz) - **2.80** Whipped cream choux bun (Chou) - **2.90**
Fruit salad with strawberries, rhubarb and hibiscus (Salade de fruits) - **3.90**
"Floating island" with pink sugar pralines (Ile) - **3.20**
Chocolate cake, custard (Gâteau) - **3.40** Rum baba with whipped cream (Baba) - **3.60** Crème brûlée (Crème brûlée) - **3.80**
Chocolate mousse (Mousse) - **4.20** French toast brioche, whipped cream, caramel (Brioche) - **4.20**
Tarte tatin, thick cream (Tarte tatin) - **4.40** Lemon vacherin (citron) - **3.90**
Profiterole, milk ice cream and hot chocolate sauce (Profiterole) - **4.80**
Dairy milk ice cream (Glace) - **3.60** (Extras: Chantilly cream, chocolate, caramel, red fruit coulis or hazelnuts) - **0.50**

DESSERT OF THE DAY : Strawberry cup with whipped cream (Fraises) - 5.60

A coffee with your dessert? It's 1€ !

	<i>Quarter</i> 25 centilitres	<i>Half</i> 50 centilitres	<i>Bottle</i> 75 centilitres	<i>Quille</i> 1 litre	<i>Magnum</i> 1.5 litre	<i>Jeroboam</i> 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 / Coca-Cola Zero	2	3.90	5.80	7.70	11.50	22.90
Fanta zero, Lemonade	2	3.90	5.80	7.70	11.50	22.90
Peach iced tea (Fuzz 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)	2.40	4.80	-	9.60	-	-
SILVER (Lager) + Lemonade (Shandy)	2.40	4.80	-	9.60	-	-
SILVER + Picon	2.80	5.60	-	11.20	-	-
RAW CIDER (Armorique bowl)	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 Pays d'Oc - Cabernet Sauvignon	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

Spritz Saint-Germain (25 cl) - 7.50 Bouillon Bubble Spritz (25 cl) - 6 Rosé Piscine (30 cl) - 4.50

Homemade Cocktails

NEGRONI (10 cl) Gin, Red Martini, Campari - 6
 ARMAGNAC TONIC (15 cl) Armagnac, Schweppes Tonic, slice of lemon - 6
 THE BOUILLON PISCINE (20 cl) Campari, Brut Bubbles, Schweppes Tonic - 6
 LE MIMOSA (12cl) Grand Marnier, orange juice, Bouillon bubbles - 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
 Lillet White or Red (5 cl) - 3.30
 Suze, Suze blackcurrant (5 cl) - 3.30 Suze Tonic (25cl) - 6
 Kir blackcurrant (12 cl) - 2.60 Brittany kir (12 cl) - 2.60
 Royal kir (12 cl) - 6.5

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 Dark rum (4 cl) - 4.20
 Bas Armagnac "Armin" (4 cl) - 4.20 Bénédictine (4cl) - 4,20

Wines by the Bottle

RED 75cl
 Lussac-Saint-Émilion Grand Ricombre - 28
 Ventoux AOP Vent Debout - 18
 Brouilly, Château de Pierreux, 2021 - 26
 Saumur Champigny Les Calcaires - 26
 Pinot noir IGP Pays d'Oc, Le Versant (Vegan) - 22
 WHITE 75cl
 WINE OF THE DAY : Colombelle, Côtes de Gascogne - 27
 Muscat de Frontignan, Passeur de soleil - 27
 «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