

# Bouillon

## P I G A L L E

### Starters

Egg mayonnaise - **2.50** Homemade tarama - **2.90**  
Leeks in vinaigrette - **3.40** Chicken minestrone with vermicelli - **2.90**  
French onion soup - **3.80** Bone marrow - **4.20** Herrings with potatoes in oil - **3.80**  
Snails in parsley butter (six snails) - **7** Cream of parsnip soup with chestnut bits - **3.90**  
Farmhouse pâté with toast & gherkins - **4** Prawn & avocado cocktail - **5.70**  
Thinly sliced ham with butter and gherkins - **4.80**

### Main Courses

Butternut squash & Bleu d'Auvergne gratin with walnuts - **8.50** Perche pork belly with juice, carrot mousseline - **11.50**  
Veal Blanquette, rice - **12.40** Chicken thigh with "Poulette" sauce & French fries - **9.80**  
Macaroni, Parisian-style ham and summer truffle gratin - **9.90** Sea bream fillet with ratatouille - **12.40**  
Beetroot tartare, mustard, capers, gherkins, French fries - **8.90**  
Pork sausage with mashed potatoes - **9.60** Veal liver with onions and mashed potatoes - **12.20**  
Steak & French fries with "Maitre d'Hôtel" butter - **12.40** Salt cod gratin with olive oil & toasted almonds - **9.90**  
Beef bourguignon with smoked bacon and pasta shells - **12.20**

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

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

"COLONEL" LEMON SORBET WITH VODKA - **4.50**

### Desserts

Rice pudding with salted caramel - **2.80** Chocolate cake with crème anglaise - **3.40**  
Profiterole, milk ice cream and hot chocolate - **4.80** Floating island with pink pralines - **3**  
Lemon tart - **3.80** Chocolate mousse - **3.90** Fontainebleau with honey and dried fruits - **2.90**  
Rum baba with whipped cream - **3.60** Cream puff - **2.90**  
Brioche French toast with Chantilly cream and caramel - **4.20**  
Fresh milk ice cream - **3.60** (Extras: Chantilly cream, chocolate, caramel, red fruit coulis or hazelnuts) - **0.50**

# 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	1.00	1.90	2.80	3.70	5.50	10.50
Perrier	1.30	2.40	3.60	4.70	6.90	13
Coca-Cola	1.90	3.70	5.50	7.30	10.90	21
Coca-Cola Zero	1.90	3.70	5.50	7.30	10.90	21
Lemonade	1.90	3.70	5.50	7.30	10.90	21
Ice tea	2.60	5.10	7.70	10.10	15.50	30.90
Orange juice	2.60	5.10	7.70	10.10	15.50	30.90
Still lemonade	2.60	5.10	-	10.20	-	-
SILVER (Lager)	2.30	4.60	-	9.20	-	-
SILVER + Picon	2.60	5.20	-	10.40	-	-
SILVER + Lemonade (Shandy)	2.30	4.60	-	9.20	-	-
Red wine Côtes du Rhône AOP	3.60	7.20	10.80	14.40	21.60	43.20
Red wine IGP Bouches-du-Rhône - Merlot	3.60	7.20	10.80	14.40	21.60	43.20
White wine IGP Côtes de Gascogne - Chardonnay	3.60	7.20	10.80	14.40	21.60	43.20
White wine IGP Pays d'Oc - Sauvignon	3.60	7.20	10.80	14.40	21.60	43.20
Rosé wine IGP Var - Les Escaravatières	3.60	7.20	10.80	14.40	21.60	43.20

## 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 (25cl) - 6 Lillet Tonic (25cl) - 5 Rosé Piscine (30cl) - 4.50

## Homemade Cocktails

VIEUX CARRÉ (4cl) Bourbon, Bénédictine, Martini Rosso, Cognac - 6  
 AMERICANO (10cl) Gin, Martini, Noilly Prat, Campari, Perrier - 6  
 EAU FRAÎCHE (10cl) Gin, Salers, peach syrup, lemonade - 6

## Aperitifs

Ricard (2cl) - 2 Mauresque (2cl) - 2.10 Perroquet (2cl) - 2.10  
 Clan Campbell Whisky (4cl) - 4.60 (baby 2cl) - 2.30  
 Lillet White or Red (5cl) - 3.30 Saint-Raphaël (5cl) - 3.30 Sal-  
 ers, Salers blackcurrant (5cl) - 3.30 Kir blackcurrant (12cl)  
 - 2.60

## Digestives

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

## Wines by the Bottle

RED 75cl  
 Bordeaux AOP Moulin de Labordes - 22.10  
 Ventoux AOP Vent Debout - 17  
 Chinon Les Lutinières - JM Raffault - 25  
 Pinot noir IGP Pays d'Oc, Le Versant (Vegan) - 21

WHITE 75cl  
 Riesling AOP Alsace Hans Schaeffer - 22.50  
 Saumur AOP Les Plantagenets (Chenin) - 18.50  
 Chardonnay 'Dans l'air du temps' VDF - 25

ROSÉ 75cl  
 Pink Flamingo Gris de Gris Sable de Camargue IGP - 22  
 Pays d'Oc Grenache rosé Le Versant - 23.50

## Tea & Coffee

Espresso (Massaya Organic) - 1.60 Decaf - 1.60  
 Americano - 1.60 Hazelnut - 1.60 Café Crème - 2.20  
 Tea (Ceylan / Green jasmine) - 2.20  
 Herbal teas (Camomile / Verbena) (Organic) - 2.20