

Bouillon

RÉPUBLIQUE

Starters

Eggs with mayonnaise - **2.50** Chicken broth with vermicelli - **2.90** Leeks vinaigrette - **3.40**
Creamy mushroom soup - **3.80** Creamy cauliflower soup with chestnut pieces - **3.60**
Homemade tarama with summer truffle - **3.20** Poached egg in red wine sauce smoked bacon - **4.20**
Eggs mayonnaise with summer truffle - **4.60** Frisee salad with confit poultry gizzards - **4.60**
Duck terrine with green pepper - **5.40** Prawns bouquet with mayonnaise - **5.90**
Snails in parsley butter (6 snails) - **7.20** Six oysters Fine de Claire (No.4) - **9.90**
Medallion of block of duck foie gras, smoked salt - **9.80**

Main Courses

Onion soup with Cantal gratin - **8.50** Eggplant Parmesan with Tomme and Cantal cheese - **9.60**
Hand-cut sausage, mashed potatoes - **9.60** Dauphiné-style ravioli with leeks fondue - **9.90**
Quarter chicken with "Poulette" sauce & French fries - **10.80** Reblochon tartiflette - **10.90**
Half a caramelised pork shank, French fries - **12.40** Beef bourguignon with smoked bacon, pasta - **12.20**
Steak with French fries and pepper sauce - **12.60** Skate with capers and lemon, croutons and steamed potatoes - **12.90**
Duck breast with orange sauce, crispy duck fat potatoes - **12.80**
Sea bass fillet, lemon butter, mashed potatoes and spinach - **13.40**

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

Cheeses

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

Desserts

Rice pudding, salted caramel - **2.80** Caramelized apples, speculoos crumble - **3.80**
Rum baba, whipped cream - **3.60** French toast brioche, whipped cream, caramel - **4.20**
Profiterole, dairy milk ice cream, hot chocolate sauce - **4.80** Pear chocolate clafoutis - **3.40**
"Floating island" with pink sugar pralines - **3.20** Chocolate soft cake, custard - **3.40** Cream puff - **2.90**
Lemon meringue tart - **4.60** Valrhona chocolate mousse - **3.90** Crème brûlée - **3.80** Fresh milk ice cream - **3.60**
Extras: whipped cream, chocolate, caramel, red berry coulis, hazelnut pieces - **0.50**
Gourmet coffee with choux buns (coffee, chocolate, vanilla) - **3.90**

Drinks 'by the Pitcher'

UK

	<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	2	3.90	5.80	7.70	11.50	22.90
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 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 Escaravatières	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 (25cl) - 6 Suze Tonic (25cl) - 5 Rosé Piscine (30cl) - 4.50

Homemade Cocktails

NEGRONI (10 cl) Gin, Red Martini, Campari - 6
 EAU FRAÎCHE (10 cl) Gin, Salers, peach syrup, lemonade - 6
 BLOODY MARY (20 cl) Vodka, fresh tomato juice, celery stick, Tabasco - 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 (5cl) - 3.30
 Salers, Salers blackcurrant (5 cl) - 3.30
 Kir blackcurrant (12 cl) - 2.60 Brittany 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 Dark rum (4 cl) - 4.20
 Bas Armagnac "Armin" (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