

OUR ADDRESSES :

BOUILLON RÉPUBLIQUE
39 Boulevard du Temple

BOUILLON PIGALLE
22 Boulevard de Clichy

BOUILLON SERVICE!
TAKE-AWAY & DELIVERY
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New menu
SUMMER 2026

Bouillon

RÉPUBLIQUE

Starters

Eggs with mayonnaise (Œufs) - **2.50** Chicken broth with vermicelli (Bouillon) - **2.90**
Homemade tarama with summer truffle (Tarama) - **3.20** Leeks with vinaigrette (Poireaux) - **2.90**
French onion soup gratin (Soupe oignon) - **3.90** Chilled peas, spinach & fresh goat's cheese (Rafraichit) - **4.90**
Bone marrow, Noirmoutier sea salt, toasted bread (Os à mœlle) - **5.90** Platter of traditional dry-cured sausage from
Auvergne (Saucisson) - **5.40**
Duck terrine with green pepper (Terrine) - **5.40** Smoked herring, potatoes in oil & pickles (Hareng) - **3.40**
Snails in parsley butter (6 snails) (Escargots) - **8.40** Medallion of block of duck foie gras, smoked salt (Foie gras) - **9.80**
Six oysters Fine de Claire (No.4) (Huitres) - **9.90**

Main Courses

Sausage with gravy, mashed potatoes (Saucisse) - **9.60** Dauphiné-style ravioli with leeks fondue (Ravioles) - **9.90**
Sliced chicken, creamy poulette sauce, French fries (Émincé) - **9.80**
Veal liver with parsley and garlic, mashed potatoes (Foie de veau) - **10.50**
Beef bourguignon with smoked bacon, pasta (Bourguignon) - **12.20**
Perche pork, devil sauce, baked potato, bacon cream and spring onions (Cochon) - **9.90**
Fresh vegetable ratatouille, poached egg, croutons & olive oil (Ratatouille) - **9.50** Salmon tartare with herbs and fries
(Saumon) - **13.20** Basque blood sausage with Espelette pepper, mashed potatoes and padrón peppers (Boudin) - **11.40**
Half a caramelised pork shank, French fries (Jarret) - **12.40** Steak with French fries and pepper sauce (Steak) - **12.60**
Duck confit with Sarlat potatoes (Canard) - **12.80** Seared tuna, Niçoise vegetables (Thon) - **12.90**

SIDES: Green salad (Salade) - **2.20** Mashed potatoes (Purée) - **3** Rice pilaf (Riz) - **3**
Baked potato, bacon cream & spring onions (Pomme au four) - **2.40** French fries (Frites) - **3**
Pasta shells in broth (Coquillettes) - **2.50** Fresh vegetable ratatouille (Ratatouille) - **3.70**

Cheese : Choice of : semi-aged Cantal - Rocamadour - Bleu d'Auvergne with curly salad & seasonal jam
or Raw milk Camembert with frisée salad & seasonal jam
1 cheese - **4.40** 2 cheeses - **5.30** 3 cheeses - **6.20** 4 cheeses - **7.10**

Desserts

Rice pudding, salted caramel (Riz) - **2.80** Cream puff (Chou) - **3.20**
"Floating island" with pink sugar pralines (Ile) - **3.20** Chocolate soft cake, custard (Gâteau) - **3.90**
Chocolate mousse - **3.70** Crème brûlée (Crème brûlée) - **3.80** Raspberry soup with watermelon and basil (Soupe framboises) - **3.90**
Pavlova with honey and rosemary roasted apricots (Pavlova) - **3.90**
French toast brioche, whipped cream, caramel (Brioche) - **4.20**
Lemon meringue tart (Tarte citron) - **4.60** Parisian Custard Tart (Flan) - **4.60**
Profiterole, dairy milk ice cream, hot chocolate sauce (Profiterole) - **4.80**
Fresh milk ice cream (Glace) - **2.90** Extras: whipped cream, chocolate, caramel, red berry coulis, hazelnut pieces - **0.50**

Coffee with dessert? it's **€1!**

Drinks 'by the Pitcher'

	<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	1.50	2.90	4.30	5.70	8.50	16.90
Coca-Cola, Coca-Cola Zero, Fanta, Lemonade	2.60	5.10	7.80	10.20	15.70	31.40
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	-	-
KANTER (Lager)	2.40	4.80	-	9.60	-	-
KANTER (Lager) + Lemonade (Shandy)	2.40	4.80	-	9.60	-	-
KANTER + Picon	2.80	5.60	-	11.20	-	-
DEMORY (IPA Beer)	4.80	8.80	-	15.20	-	-
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 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 12cl: **5.50** BOTTLE 75cl: **32**
 ROSÉ A.O.P. LIMOUX *by Pierre, Tailleur de Vins* GLASS 12cl: **5.50** BOTTLE 75cl: **32**

Bolée d'Armorique cider

BOTTLE (75cl) - **12,50**

St-Germain spritz (25cl) - **7.50** Bouillon Bubble Spritz (25cl) - **6** Rosé Piscine (30cl) - **4.50**

Homemade Cocktails

NEGRONI (10cl) Gin, Red Martini, Campari - **6**
 BLOODY MARY (20cl) Vodka, fresh tomato juice, celery, Tabasco - **6**
 THE BOUILLON PISCINE (20cl) Campari, Brut Bubbles, Schweppes Tonic - **6**
 NON-ALCOHOLIC (10cl) Lemon, violet, Perrier, cucumber - **3.50**
 LILLET TONIC (25cl) Lillet Blanc, tonic, cucumber - **6**
 SUZE TONIC (25cl) Suze, tonic, cucumber - **6**

Aperitifs

FEATURED : RICARD (2cl) - **2**
 Mauresque (2cl) - **2.10** Perroquet (2cl) - **2.10**
 Ballantine (4cl) - **4.60** (baby 2cl) - **2.30**
 Lillet White (5cl) - **3.30** Suze, Suze blackcurrant (5cl) - **3.30**
 Sparkling Kirs (12cl) - **6.50** Kir (12cl) - **2.60** Breton Kir (12cl) - **2.60**
 blackcurrant, cherry, peach, chestnut, raspberry

Digestives

Calvados (4cl) - **4.20** Cognac (4cl) - **4.20**
 Peppermint or Pastille liquor (4cl) - **4.20**
 Poire Williams (4cl) - **4.20** White rum (4cl) - **4.20**
 Bas Armagnac "Armin" (4cl) - **4.20** Chartreuse (4cl) - **7**

Wines by the Bottle

RED 75cl
 Lussac-Saint-Émilion Grand Ricombre - **30**
 Ventoux AOP Vent Debout - **20**
 Saumur Champigny Les Calcaires - **26**
 Pinot noir IGP Pays d'Oc, Le Versant (Vegan) - **27**
 WHITE 75cl
FEATURED : Côtes de Provence, Presqu'île de St-Tropez - **29€**
 «La Balade à Chenin» VDF - **24**
 Saumur AOP Les Plantagenets - **19.50**
 Bourgogne Chardonnay Millebuis - **36**
 ROSÉ 75cl
 Corse AOP Vetriccine Rosé - **28**
 «Gris de Garille» IGP, Cité de Carcassonne - **24**

Tea & Coffee

Espresso **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**