

Bouillon

P I G A L L E

Starters

- Eggs mayonnaise (Œuf) - **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** Tomato tartlet, frisée salad (Tomate) - **5.50**
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**

Main Courses

- Sausage with gravy, mashed potatoes (Saucisse) - **9.60** Chicken leg with chicken sauce, fries (Cuisse) - **9.80**
Perfect egg Niçoise-style with toasted bread (Œuf parfait) - **9.40**
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**
Basque-style tuna with pilaf rice (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**

- 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 - **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**

A coffee with your dessert? It's **1€ !**

Drinks 'by the Pitcher'

	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, Coca-Cola Zero, Fanta, Lemonade	2.30	4.40	6.60	8.70	13.00	25.90
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 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**

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**

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**
 Syrah, Les Jamelles, Pays d'Oc - **28**
 Saumur Champigny Les Calcaires - **26**
 Pinot noir IGP Pays d'Oc, Le Versant (Vegan) - **22**
 WHITE 75cl
 WINE OF THE DAY : Muscadet Les Donétières 2021 - **26**
 «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**
 Gris Blanc, Gérard Bertrant, 2021 - **28**

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**