



Le Bouquet Saint-Paul

OUR DRINKS

Apéro

Tapas

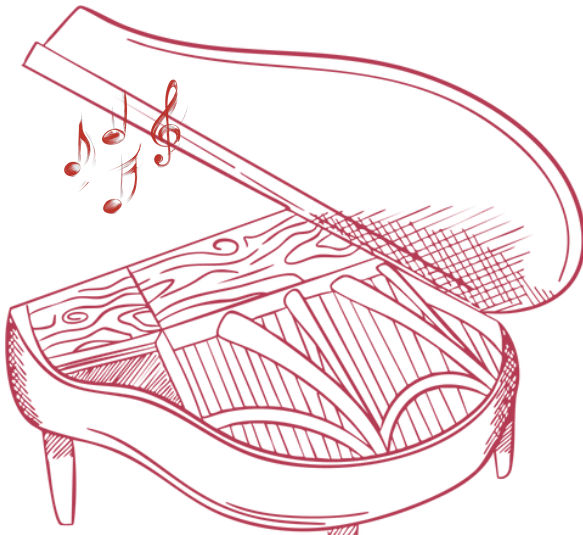
Guacamole and tortillas	13€
Eggplant caviar and toast	12€
Hummus and toast	12€
Tzatziki and toast	12€
French fries	7€
(Cheddar bacon supplement +3€)	
Truffle fries	10€
Ham and cheese croquettes	15€
Falafels and signature sauce	14€
Crispy chicken bites	13€
Roasted Camembert with honey	13€

Boards

Charcuterie board	24€
Cheese board	24€
Mixed board	27€
Vegetarian board	27€
(Hummus, burrata, falafel, guacamole, tzatziki)	

HAPPY - HOUR 6 p.m. to 10 p.m.

Blonde 50cl	6€
IPA / Blanche 50cl	7,50€
Wines 25cl	
Red Gamay	6€
White St Claire (sauvignon)	
Rosé Cinsault	
Cocktail "classic"	8€
Mocktail	6€



Cocktails



Mocktails - 8€

Virgin mule

(Ginger beer, lime, soda)

Bora-Bora

(Lime, passion fruit juice, pineapple juice, strawberry syrup)

Virgin mojito

(Fresh mint, lime, brown sugar, soda)

Basil lemonade

(Lime, basil syrup, lemonade)

Classic cocktails - 11€

Lillet Spritz

(Lillet, tonic water)

Aperol Spritz

(Aperol, spumante, soda water)

Moscow/Jamaican/London mule

(Vodka/rum/gin, ginger beer, lime)

Caipirinha/Caipiroska

(Cachaça/vodka, lime, brown sugar, soda water)

Mojito

(Rum, fresh mint, lime, brown sugar, soda)

Margarita

(Tequila, triple sec, cane sugar, lime juice, salt)

Cosmopolitan

(Vodka, triple sec, lime juice, cranberry juice)

Gin and tonic

Ti-Punch

(Rum, lime, cane sugar)

Daïquiri

(Rum, lime juice, cane sugar)

Signature cocktails

Limoncello Spritz -

(Limoncello, spumante, soda)

Le Spritz "Du Bouquet"

(Elderflower liqueur, spumante, soda, fresh mint)

Espresso martini

(Vodka, coffee liqueur, espresso, cane sugar)

Pornstar Martini

(Vodka, passion fruit juice, lime, vanilla syrup, shot of sparkling wine)

Nikka Manhattan

(Nikka whiskey, white martini, red martini)

Fire ginger

(Whiskey, lime, ginger beer, cane sugar)

Monkey/Amaretto Sour

(Lime, egg white, cane sugar)

Negroni Citadelle

(Campari, Martini, Citadelle Gin)

Basil Smash

(Gin, basil syrup, lime)

Gin Fizz

(Gin, lime, lemonade)

Ginger Collin's

(Gin, lime, ginger beer, cane sugar)

Carmen lover

(Tequila, pineapple juice, lemon juice, agave syrup)

Don Papa Julep

(Don Papa rum, calamondin juice, brown sugar, fresh mint, lime)

Maple apple

(Rum, maple syrup, apple juice)

Café créole

(Rum, amaretto, espresso, honey, cane sugar)

Digestifs

Baileys

9€

Amaretto

9€

Get 27

9€

Limoncello

9€

Eaux-de-vie

9€

(Plum, pear, mirabelle plum)

Cognac Bourgoin

9€

Calvados Coquerel VS

12€

Spirits

Havana Club Rum

11€

(3 years old, Cuba)

Don Papa rum

14€

(7 years old, Philippines)

Millonario rum

15€

(15 years old, Peru)

Citadelle gin

13€

(France)

Fair Quinoa organic vodka

13€

(France)

Calle 23 Tequila

13€

(Mexico)

William Lawson's

11€

(Scotland, Blended Scotch)

Nikka from the Barrel

15€

(Japan, Blended Single Malt)

Bellevoe Bleu

14€

(France, Triple Malt)

Jack Daniel's Old No. 7

12€

(USA, Tennessee Whiskey)

Wines and Beers



White wine 15cl / 25cl / 50cl / 75cl

Blanc Moelleux Curius Vin de France

(Sweet and fresh, citrus and passion fruit)

7€ / 11€ / 22€ / 33€

Sauvignon Viognier Duo des Mers

(Supple and round, citrus, apricot, blend of oceanic Sauvignon and Mediterranean Viognier)

6€ / 10€ / 20€ / 30€

Chardonnay IGP Pays d'Oc BIO Ecoterra

(Supple and fresh, nose of white flowers)

6€ / 10€ / 20€ / 30€

Vermentinu Corse AOP Domaine Vetriccie

(Fresh and tangy, citrus notes)

8€ / 12€ / 24€ / 37€

Chablis AOC Domaines Gueguen

(Dry and mineral, flint, white fruits)

11€ / 18€ / 35€ / 50€

Rosé wine 15cl / 25cl / 50cl / 75cl

Méditerranée IGP Ponton n°7

(Very pale, supple and light, fresh, sweet)

6€ / 10€ / 20€ / 30€

Côtes de Provence AOC BIO St Tropez

(Very pale, very fresh, citrus notes, verbenas)

8€ / 12€ / 24€ / 37€

Draft beers

25cl / 50cl

Blonde Silver

4,9€ / 8€

IPA Demory

5,5€ / 9€

Blanche 1664

5,5€ / 9€

Bottled beers

Brune 33cl

7,5€

Blonde sans alcool 33cl

7,5€

Cidre Sassy Brut

7,5€

Red wine

15cl / 25cl / 50cl / 75cl

Saint-Chinian AOC Les Métairies

(Ripe fruit, tannins, and licorice)

6€ / 10€ / 20€ / 30€

Pinot Noir IGP Pays d'Oc Le Versant

(Light and silky, cherry nose, tart berries)

8€ / 12€ / 24€ / 37€

Côtes du Rhône AOC BIO

Les Grès de Gayanne

(Round, full-bodied, jammy red fruit)

8€ / 12€ / 24€ / 37€

Castillon Côtes de Bordeaux AOC

Château Beynat

(Ripe fruit enveloping the tannins)

7€ / 11€ / 23€ / 33€

Saint-Amour AOC Domaine des Pierres Juteux

(Velvety and indulgent, raspberry and cherry)

11€ / 18€ / 35€ / 50€

Other aperitifs

12cl glass of Champagne

11€

12cl glass of Spumante

8,5€

75cl bottle of Champagne

65€

75cl bottle of Spumante

45€

Kir

6,9€

(Blackcurrant / peach / raspberry / blackberry)

Martini 6 cl

6€

(Red or white)

Lillet 6cl

6€

(Red / White / Rosé)

Porto, Campari 6cl

6€

Pastis 51 2cl

4,5€





Coffee shop



Hot drinks

Coffee / Decaf / Long black	2,8€
American coffee	5,5€
Café noisette	3€
Double coffee	5,4€
Café crème / Hot chocolate	6€
Café Latte / Cappuccino	7€
Chai / Ube / Matcha Latte	7€
Viennese coffee or hot chocolate	6,5€
Grog / Mulled wine	9€
Irish coffee	10€

Barista's Coffee - 8€

Caramel Latte Macchiato (Double espresso, milk foam, caramel syrup)
Hazelnut Latte Macchiato (Double espresso, milk foam, hazelnut syrup)
Vanilla Latte Macchiato (Double espresso, milk foam, vanilla syrup)
Viennese Caramel (Double espresso, milk foam, caramel syrup, whipped cream)
Viennese Choconutella (Nutella, chocolate, milk foam, whipped cream)

Smoothies & Detox Juices - 9€

Banamande Smoothie (Milk, banana, honey, cinnamon)
Matchavocat Smoothie (Milk, avocado, banana, matcha)
Morning Detox (Pineapple, apple, lemon)
Energy Detox (Apple, orange, ginger, lemon)



All our milk-based drinks are available in a plant-based version with oat, soy, or almond milk for an additional +1€

Frappucino - 8€

Vanilla Iced Latte (Double organic espresso, milk, vanilla syrup)
Popcorn Iced Latte (Double organic espresso, milk, popcorn syrup)
Caramel Iced Latte (Double organic espresso, milk, caramel syrup)
Iced Mokaccino (Double organic espresso, chocolate, milk, whipped cream)
Hazelnut Iced Latte (Double organic espresso, milk, hazelnut syrup)
Vanilla Iced Matcha (Milk, matcha tea, vanilla syrup)
Vanilla Iced Ube (Milk, ube, vanilla syrup)



Cold drinks

Soft drinks	5,5€
(Coca-Cola 33cl, Coca-Cola Zero 33cl, Perrier 33cl, Evian 33cl, Ginger Beer 25cl, Limonade Garçon 25cl, Tonic 25cl)	
Fruit juices 25cl	5,5€
(Orange, pineapple, tomato, apricot, passion fruit, cranberry, strawberry, apple)	
Freshly squeezed fruit juices	7€
(Orange or lemon)	
Iced tea or coffee	7€
Lemonade / Sparkling orangeade	7€
San Benedetto water 50cl	7€
(Still or sparkling)	