



Le Bouquet Saint-Paul

At our place, the food is
homemade with fresh ingredients.



Our Seasonal Menu

Only available at lunchtime from 11:30am to 3:00pm.

Starter + Main Course OR Main Course + Dessert: €22

Starter + Main Course + Dessert: €25

Starters

Crécy soup, crème fraîche

Chiffonnade of charcuterie, mesclun salad

Main Courses

Winter vegetable stew

Peanut sauce, white rice

Handmade sausage

Baby potatoes, whole grain mustard

Spiced chicken breast

Cauliflower gratin, honey mustard sauce

Desserts

Fruit salad

Pear crumble tart



Brunch

30€

Every morning from 9 a.m. to 12 a.m. and
every weekend from 9 a.m. to 4 p.m.

- One hot drink

€1 supplement for any other drink from the menu,
including lattes, blended beverages, smoothies, and detox
juices.

- A pastry

Choice of Croissant or Pain au chocolat

- Fresh orange juice

- A slice of toast with butter and jam

- Brioche Bénédictine or Avocado toast

Choice of bacon, salmon, or vegetarian

- Your dessert

Pancakes and maple syrup or Greeno, Yogurt & Fruit

Le Petit-déj Parisien

12€

Coffee, tea, or hot chocolate

Fresh orange juice

Toast, butter, and jam

Croissant or chocolate croissant

- Eggs (fried, scrambled, or omelet) +5€

- Pancakes with maple syrup +5€



In the Morning

Every morning from 9 a.m. to 12 a.m.



Egg Bar

Fried Eggs	13C
Fried Eggs with Bacon	14C
Plain Omelet	13C
Ham or Cheese Omelet	13C
Ham & Cheese Omelet	14C
Scrambled Eggs	13C

Extra Bacon/Salmon +3C

Extra Halloumi/Ancada +3C

Pastries

Croissant or Pain au Chocolat	3,3C
Toast, Butter & Jam	4,3C
Tarte Tatin, Crème Fraîche	9C
French Toast Brioche & Nutella	11C
Croissant Grotin with Ham and Cheese	80C
Nutella Croissant	7C

Hot drinks

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

Frappuccino - 8C

Vanilla Iced Latte

(Double organic espresso, milk, vanilla syrup)

Peppercorn Iced Latte

(Double organic espresso, milk, peppercorn syrup)

Caramel Iced Latte

(Double organic espresso, milk, caramel syrup)

Iced Mokkaçino

(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)



Envie de Brunch

Brioche Bénédictine	17C
(Brioche, poached egg, hollandaise sauce)	
Ancada toast, Poached egg	17C
(Toasted Bread, Ancada, and Poached Egg)	
Granola, Yoghurt & Fruit	8C
Pancakes, Maple Syrup	9C

Extra Bacon/Salmon +3C

Extra Halloumi/Ancada +3C



Barista's Coffee - 8C

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)

Vietnamese Caramel

(Double espresso, milk foam, caramel syrup, whipped cream)

Vietnamese Chocnutella

(Nutella, chocolate, milk foam, whipped cream)

Natural wellness sodas - 5C

100% natural, locally sourced sodas made from fruit and herbs. Infused with still or sparkling water, as desired.

Pamplemousse Paradis

Grapefruit and Clementine from Corsica
Mint

Green mate, blackcurrant leaves

Énergie, energy drink

Mint, guarana, sage, rosemary, ginger, coffee, ...

Canopé, orange mint

Mint, pine buds, fragrant verbena

Indempté, made from wild plants

Blackcurrant leaves, rosehip, elderflower, ...

Cabossé, chocolate water

Cocoa beans, vanilla, fleur de sel

The Menu

Starters

Creamy burrata and toasted bread	13€
Falafels and signature sauce	13€
Smoked salmon and toasted bread, dill cream	16€
Onion soup au gratin	13€
Grilled haloumi toast	11€
Ham and cheese croquettes	13€
Classic egg mayonnaise	6€
Chef's terrine	11€
Warm goat's cheese crisp	11€
& Burgundy snails	13€



"Bien manger"

The classics

Rigotoni with summer truffle cream	22€
Rigotoni with pesto rosso and burrata	21€
Fish and chips with Gribiche sauce	22€
Hand-cut tartare	21€
[French fries and salad]	
Glazed salmon steak	24€
[Miso, basmati rice and vegetables]	
Crispy chicken	18€
[French fries and sweet chili sauce]	
Butcher's cut	[See plate]

Between two slices of bread

Bacon St-Nectaire burger, French fries	21€
Chicken Cheddar burger, French fries	21€
Croque Monsieur, French fries	18€
Croque Madame, French fries	19€
Croque à la truffe, French fries	23€
[Mozzarella, Tomato ham]	



Prices include tax and service. We do not accept checks.
List of allergens available upon request.

"Manger bien"

Open-faced sandwiches

Brioche Benedict, salad	10€
<i>(choice of bison, salmon, or vegetarian)</i>	
Avocado toast & poached egg	9€
<i>(choice of bison, salmon, or vegetarian)</i>	

Bowls

Salmon Poké Bowl	10€
<i>(Rice, avocado, red onion, edamame, mango, salmon, signature sauce)</i>	
Vegetarian Bowl	10€
<i>(Falafels, edamame, balsamic, rice, signature sauce)</i>	

Salads

Crispy Caesar Salad	10€
<i>(Salad, crispy chicken, sun dried tomatoes, Caesar dressing, croutons, hard-boiled egg, Parmesan cheese)</i>	
Warm Goat Cheese Salad	9€
<i>(Salad, country ham, Warm goat's cheese crisp, walnuts, honey, mixed pickles)</i>	

Desserts

Chocolate Fondant	10€
Tarte Tatin, crème fraîche	9€
Crepes	7€
<i>(Choice of topping: Nutella, caramel, marmalade)</i>	
French toast brioche, whipped cream	9€
<i>(Choice of topping: Nutella, caramel, marmalade)</i>	
Granola, yogurt, fresh fruit, and honey	8€
Crème brûlée	9€
Mango rice pudding	8€
Coffee and dessert	11€
<i>(= Tea +€1)</i>	
Champagne gourmand	10€

Berthillon ice cream

Seasonal flavors

1 Scoop	6€
2 Scoops	10€



Apéro

Tapas

Guacamole and tortillas	13€
Eggplant caviar and toast	10€
Hummus and toast	10€
Tzatziki and toast	10€
Fresh fries	7€
(Cheesier sauce supplement +1€)	
Truffle fries	10€
Ham and cheese croquettes	10€
Falafel and signature sauce	10€
Crispy chicken bites	10€
Roasted Courgette with honey	13€

Boards

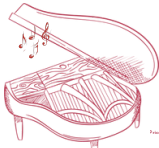
Charcuterie board	24€
Cheese board	24€
Mixed board	33€
Vegetarian board (Hummus, burrata, falafel, guacamole, tortilla)	33€

HAPPY HOUR 5 p.m. to 10 p.m.

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



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List of allergies available upon request.



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, sparkling, soda water)

Moscow/Jamaican/London mule

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

Caipirinha/Caipirêsko

(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)

Daiquiri

(Rum, lime juice, cane sugar)

Signature cocktails

Limoncello Spritz -

(Limoncello, sparkling, soda)

Le Spritz "Du Bouquet"

(Elder-flower liqueur, sparkling, soda, fresh mint)

Espresso martini

(Vodka, coffee liqueur, espresso, cane sugar)

Panama Martini

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

Nikka Manhattan

(Nikka whisky, white martini, red martini)

Fire ginger

(Whisky, lime, ginger beer, cane sugar)

Monkey/Amaretto Sour

(Lime, egg white, cane sugar)

Negoni 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)

Cameo lover

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

Don Papa Julep

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

Maple apple

(Rum, maple syrup, apple juice)

Café crème

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

Digestifs

Baileys

9€

Amaretto

9€

Get 37

9€

Limoncello

9€

Eau-de-vie

9€

(Rum, pear, mirabelle plum)

Cognac Bourgain

9€

Calvados Coquerel VS

19€

Spirits

Havana Club Rum

11€

(3 years old, Cuba)

Don Papa rum

14€

(7 years old, Philippines)

Milenaia rum

15€

(11 years old, Peru)

Citadelle gin

15€

(France)

Fair Quinoa organic vodka

15€

(France)

Calle 21 Tequila

13€

(Mexico)

William Lawson's

11€

(Scotland, Blended Scotch)

Nikka from the Barrel

15€

(Japan, Blended Single Malt)

Bellevoys Bleu

14€

(France, Triple Malt)

Jack Daniel's Old No. 7

19€

(USA, Tennessee Whiskey)

Wines and Beers



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

Blanc Mœlleux Cuvée Vie de France
(Sweet and fresh, citrus and passion fruit)
7€ / 10€ / 22€ / 33€

Sauvignon Vigneron Deux des Mers
(Saple and round, citrus, apricot, blend of oceanic Sauvignon and Mediterranean Vigneron)
6€ / 10€ / 20€ / 30€

Chardonnay IGP Pays d'Oc BIO Ecoteva
(Saple and fresh, nose of white flowers)
6€ / 10€ / 20€ / 30€

Vermentino Corse AOP Domaine Vétérinaire
(Fresh and tangy, citrus notes)
8€ / 12€ / 24€ / 37€

Chablis AOC Domaines Guegues
(Dry and mineral, flint, white fruits)
10€ / 18€ / 35€ / 50€

Rosé wine 15cl / 25cl / 50cl / 75cl

Méditerranée IGP Ponton n°7
(Very pale, saple and light, fresh, sweet)
6€ / 10€ / 20€ / 30€

Côtes de Provence AOC BIO St Tropez
(Very pale, very fresh, citrus notes, redness)
8€ / 12€ / 24€ / 37€

Draft beers 25cl / 50cl

Blonde Silver 4,9€ / 8€
IPA Demary 5,5€ / 9€
Blanche 1664 5,5€ / 9€

Bottled beers

Brune 33cl 7,5€
Blonde sans alcool 33cl 7,5€
Cider Sassy Brut 7,5€

Red wine 15cl / 25cl / 50cl / 75cl

Saint-Chinian AOC Les Mémoires
(Ripe fruit, tannins, and berries)
6€ / 10€ / 20€ / 30€

Pisat 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 Guyonne
(Round, full bodied, jammy and fruit)
8€ / 12€ / 24€ / 37€

Castillon Côtes de Bordeaux AOC
Château Beynat
(Ripe fruit enveloping the tannins)
7€ / 11€ / 22€ / 33€

Saint-Amour AOC Domaine des Pierres Juteux
(Velvety and indulgent, raspberry and cherry)
10€ / 18€ / 35€ / 50€

Other aperitifs

15cl glass of Champagne 11€
15cl glass of Spumante 8,5€
75cl bottle of Champagne 45€
75cl bottle of Spumante 45€

Kir 6,9€
(Blackcurrant / peach / raspberry / blackberry)
Martini & O 6€
(Red or white)
Lillet & O 6€
(Red / White / Rose)
Perle, Campari & O 6€
Perle St O 4,5€





Coffee shop



Hot drinks

Coffee / Decaf / Long black	3,6€
American coffee	3,5€
Café noisette	3€
Double coffee	5,4€
Café crème / Hot chocolate	6€
Café Latte / Cappuccino	7€
Chai / Ube / Matcha Latte	7€
Vietnamese 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)
Vietnamese Caramel (Double espresso, milk foam, caramel syrup, whipped cream)
Vietnamese Chocolate (Mocha, chocolate, milk foam, whipped cream)

Cold drinks

Soft drinks	3,5€
(Coca-Cola 35cl, Coca-Cola Zero 35cl, Fanta 35cl, Sprite 35cl, Ginger Beer 35cl, Limonade Goyon 35cl, Tonic 35cl)	
Fruit juices 35cl	3,5€
(Orange, pineapple, tomato, apricot, passion fruit, raspberry, strawberry, apple)	
Freshly squeezed fruit juices	7€
(Orange or lemon)	
Iced tea or coffee	7€
Lemonade / Sparkling orangeade	7€
San Benedetto water 30cl	7€
(Still or sparkling)	



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

Frappuccino - 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 Mocha (Double organic espresso, chocolate, milk, whipped cream)
Hazelnut Iced Latte (Double organic espresso, milk, hazelnut syrup)
Vanilla Iced Mocha (Milk, mocha tea, vanilla syrup)
Vanilla Iced Ube (Milk, ube, vanilla syrup)



Natural wellness sodas - 5€

100% natural, locally sourced sodas made from fruit and plants. Infused with still or sparkling water, as desired.

Pamplemousse Paradis Grapefruit and Clementine from Corsica
Mint Green mint, blackcurrant leaves
Énergie, energy drink Mango, guava, sage, rosemary, ginger, coffee, ...
Canopé, ground mint Mint, pine bark, fragrant verbena
Indompté, made from wild plants Blackcurrant leaves, raspberry, elderflower, ...
Cobossé, chocolate water Cacao beans, vanilla, fleur de sel