



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 beer/tea, blended beverages

- A pastry

Choice of Croissant or Pain au chocolat

- Fresh orange juice

- A slice of toast with butter and jam

- Brioche Bénédicte 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) +3€
- Pancakes with maple syrup +3€

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



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	13C
Falafels and signature sauce	13C
Smoked salmon and toasted bread, dill cream	16C
Onion soup au gratin	13C
Grilled haloumi toast	11C
Ham and cheese croquettes	13C
Classic egg mayonnaise	6C
Pâté on croûte	11C
Warm goat's cheese crisp	11C
6 Burgundy snails	15C



"Bien manger"

The classics

Rigotoni with summer truffle cream	21C
Rigotoni with pesto rosso and burrata	30C
Fish and chips with Gribiche sauce	21C
Hand-cut tartare	20C
[French fries and salad]	
Glazed salmon steak	25C
[Miso, basmati rice and vegetables]	
Crispy chicken	30C
[French fries and sweet chili sauce]	
Butcher's cut	[See plate]

Between two slices of bread

Bacon St-Nectaire burger, French fries	30C
Chicken Cheddar burger, French fries	30C
Croque Monsieur, French fries	18C
Croque Madame, French fries	19C
Croque à la truffe, French fries	30C
[Mozzarella, Swiss chard]	



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"Manger bien"

Open-faced sandwiches

- Brioche Benedict, salad** 10€
(choice of bison, salmon, or vegetarian)
- Avocado toast & poached egg** 9€
(choice of bison, salmon, or vegetarian)

Bowls

- Salmon Poké Bowl** 19€
(Rice, avocado, red onion, edamame, mango, salmon, signature sauce)
- Vegetarian Bowl** 16€
(Falafels, edamame, balsamic, rice, signature sauce)

Salads

- Crispy Caesar Salad** 19€
(Salad, crispy chicken, sun dried tomatoes, Caesar dressing, croutons, hard-boiled egg, Parmesan cheese)
- Warm Goat Cheese Salad** 19€
(Salad, country ham, Warm goat's cheese crisp, walnuts, honey, mixed pickles)

Desserts

- Chocolate Fondant** 10€
- Chocolate mousse** 9€
- Tarte Tatin, crème fraîche** 9€
- Crepes** 7€
(Choice of topping: Nutella, caramel, marmalade)
- French toast brioche, whipped cream** 9€
(Choice of topping: Nutella, caramel, marmalade)
- Granola, yogurt, fresh fruit, and honey** 8€
- Crème brûlée** 9€
- Mango rice pudding** 8€
- Coffee and dessert** 11€
(or Tea 14€)
- Champagne gourmand** 18€

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

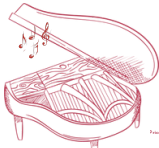
Charcuterie board	24€
Cheese board	24€
Mixed board	32€
Vegetarian board (Hummus, burrata, falafel, guacamole, tortilla)	32€

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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Cocktails



Mocktails - 8€

- Lemon raja**
(Hibiscus, lime, mint, 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)
- Spritz**
(Orange liqueur, sparkling wine, soda)
- Moscow/Jamaican/London male**
(Vodka/rum/gin, ginger beer, lime)
- Caipirinha/Coipiraska**
(Cachaça/vodka, lime, brown sugar, soda water)
- Mojito**
(Rum, fresh mint, lime, brown sugar, soda)
- Margarita**
(Tequila, triple sec, cane sugar, lime juice, salt)
- Casapalitan**
(Vodka, triple sec, lime juice, strawberry juice)
- Gin and tonic**
- Ti-Punch**
(Rum, lime, cane sugar)
- Daiquiri**
(Rum, lime juice, cane sugar)

Digestifs

- Baileys** 9€
- Amaretto** 9€
- Get 37** 9€
- Limoncello** 9€
- Eaux-de-vie** 9€
(Plum, pear, mirabelle plum)
- Cognac Bourgois** 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)

Signature cocktails

- Limoncello Spritz** - 10€
(Limoncello, sparkling wine, soda)
- Le Spritz "Du Bouquet"** 13€
(Elder-flower liqueur, sparkling wine, lime, fresh mint)
- Espresso martini** 15€
(Vodka, coffee liqueur, espresso, cane sugar)
- Paninar Martini** 15€
(Vodka, passion fruit juice, lime, vanilla syrup, shot of sparkling wine)
- Nikka Manhattan** 14€
(Nikka whisky, white martini, red martini)
- L'Exotique** 15€
(Absolut, peach syrup, passion fruit, pineapple)
- Monkey/Amaretto Sour** 15€
(Lime, egg white, cane sugar)
- Negoni Citadelle** 13€
(Campari, Martini, Citadelle Gin)
- Basil Smash** 15€
(Gin, basil syrup, lime)
- Gin Fizz** 15€
(Gin, lime, lemonade)
- Ginger Collin's** 13€
(Gin, lime, ginger beer, cane sugar)
- L'Abricotier** 13€
(Gin, Triple sec, apricot juice, strawberry juice)
- Don Papa Julep** 14€
(Don Papa rum, calamansi juice, brown sugar, fresh mint, lime)
- Song de Pinot** 15€
(Rum, strawberry syrup, strawberry juice, tonic water)
- Café crème** 14€
(Rum, amaretto, espresso, honey, cane sugar)

- Calle 25 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 Des des Mers

(Saple and round, citrus, apricot, blend of oceanic

Sauvignon and Mediterranean Vigneron)

6€ / 10€ / 20€ / 30€

Chardonnay IGP Pays d'Oc BIO Ecoterra

(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 Pastan 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, redrose)

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 6 cl

6€

(Red or white)

Lillet 6cl

6€

(Red / White / Rose)

Perse, Campari 6cl

6€

Pastis St Sil

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 Chocostrawella (Mocha, chocolate, milk foam, whipped cream)

Cold drinks

Soft drinks	3,5€
(Coca-Cola 33cl, Coca-Cola Zero 33cl, Fanta 33cl, Fanta 33cl, Ginger Beer 33cl, Limonade Geyser 33cl, Tonic 33cl)	
Fruit juices 33cl	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 Matcha (Milk, matcha 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, ...
Cabossé, chocolate water Cacao beans, vanilla, fleur de sel