



Le Bouquet Saint-Paul

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

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

*€2 supplement for any other drink from the menu,
including lattes, blended beverages*

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

Extra Bacon/Salmon +3€

Extra Halloumi/Avocado +2€

Pastries

Croissant or Pain au Chocolat	3,3€
Toast, Butter & Jam	4,3€
Tarte Tatin, Crème Fraîche	6€
French Toast Brioche & Nutella	11€
Croissant Gratin with Ham and Cheese	8€
Nutella Croissant	7€

Hot drinks

Coffee / Decaf / Long black	3,8€
American coffee	3,3€
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	4,3€
Grog / Mulled wine	9€
Richard Tea / Infusion	6€
Irish coffee	10€

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 Mokkaïna

(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 Bénédicte	17€
(Brioche, poached egg, hollandaise sauce)	
Avocado toast, Poached egg	17€
(Toasted bread, Avocado, and Poached Egg)	
Granola, Yoghurt & Fruit	8€
Pancakes, Maple Syrup	9€

Extra Bacon/Salmon +3€

Extra Halloumi/Avocado +2€



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 Chocoanutella

(Nutella, chocolate, milk foam, whipped cream)

Natural wellness sodas - 5€

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

Pamplemousse Paradiso

Grapefruit and Clementine from Corsica state

Sweet mate, blackcurrent leaves

Énergie, energy drink

Honey, guarana, sage, rosemary, ginger, coffee, ...

Canapé, around mint

Mint, pine buds, fragrant verbena

Indempré, made from wild plants

Blackcurrent leaves, rosehip, elderflower, ...

The Menu

Starters

Creamy burrata and toasted bread	13€
Falafels and signature sauce	12€
Smoked salmon and toasted bread, dill cream	16€
Onion soup au gratin	13€
Grilled halloumi toast	11€
Ham and cheese croquettes	12€
Classic egg mayonnaise	8€
Pâté on croûte	11€
Warm goat's cheese crisp	11€
6 Burgundy snails	15€



"Bien manger"

The classics

Rigatoni with summer truffle cream	21€
Rigatoni with pesto rosso and burrata	30€
Fish and chips with Gribiche sauce	21€
Hand-cut tartare	20€
[French fries and salad]	
Glassed salmon steak	25€
[Rice, basmati rice and vegetables]	
Crispy chicken	30€
[French fries and sweet chili sauce]	
Butcher's cut	[See date]

Between two slices of bread

Bacon St-Hectaire burger, French fries	20€
Chicken Cheddar burger, French fries	20€
Croque Monsieur, French fries	18€
Croque Madame, French fries	19€
Croque à la truffe, French fries	20€
[Mousseline, Serrano 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	18€
<i>(choice of bacon, salmon, or vegetarian)</i>	
Avocado toast & poached egg	20€
<i>(choice of bacon, salmon, or vegetarian)</i>	

Bowls

Salmon Poke Bowl	19€
<i>(Rice, avocado, red onion, edamame, mango, salmon, signature sauce)</i>	
Vegetarian Bowl	18€
<i>(Falafels, edamame, cauliflower, rice, signature sauce)</i>	

Salads

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

Desserts

Chocolate Fondant	10€
Chocolate mousse	9€
Tarte Tatin, crème fraîche	9€
Crepes	7€
<i>(Choice of topping: Nutella, caramel, marmalade)</i>	
French toast brioché, 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>(or Tea +€1)</i>	
Champagne gourmand	18€

Berthillon ice cream
Seasonal flavors

1 Scoop	6€
2 Scoops	10€



Apéro

Tapas

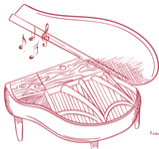
Guacamole and tortillas	13€
Eggplant caviar and toast	10€
Hummus and toast	10€
Tzatziki and toast	10€
French fries	7€
(Charbidee sauce supplement +1€)	
Truffle fries	10€
Ham and cheese croquettes	10€
Falafels and signature sauce	10€
Crispy chicken bites	10€
Roasted Camembert with honey	13€

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

Blonde 30cl	6€
IPA / Blanche 30cl	7,50€
Wines 25cl	6€
Red Gamay	
White St Claire (sauvignon)	
Rosé Cinsault	
Cocktail "classic"	8€
Mocktail	6€

Boards

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



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Cocktails



Mocktails - 8€

Lemon raja

(Limejuice, lime, mint, soda)

Bara-Bara

(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 bitter, sparkling wine, soda)

Moscow/Jamaican/London male

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

Caipirinha/Caipireska

(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, strawberry juice)

Gin and tonic

Ti-Punch

(Rum, lime, cane sugar)

Daiquiri

(Rum, lime juice, cane sugar)

Signature cocktails

Limoncello Spritz -

10€

(Limoncello, sparkling, soda)

Le Spritz 'Du Beauquet'

13€

(Elderflower liqueur, sparkling, soda, fresh mint)

Espresso martini

15€

(Vodka, coffee liqueur, espresso, cane sugar)

Pornstar 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€

(Rumard, peach cream, passion fruit, pineapple)

Monkey/Amaretto Sour

15€

(Lime, egg white, cane sugar)

Negroni 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, culamandra juice, brown sugar, fresh mint, lime)

Song de Pirate

15€

(Rum, strawberry syrup, strawberry juice, tonic water)

Café créole

14€

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

Digestifs

Baileys

9€

Amaretto

9€

Geit 37

9€

Limoncello

9€

Eau-de-vie

9€

(Plum, pear, mirabelle plum)

Cognac Bourgoin

9€

Calvados Caquerel VS

15€

Spirits

Havana Club Rum

11€

(3 years old, Cuba)

Don Papa rum

14€

(3 years old, Philippines)

Millasoria rum

15€

(15 years old, Peru)

Citadelle gin

15€

(France)

Fair Quinoa organic vodka

15€

(France)

Calle 23 Tequila

13€

(Mexico)

William Lawson's

11€

(Scotland, Blended Scotch)

Nikka from the Barrel

15€

(Japan, Blended Single Malt)

Bellefleur Bleu

14€

(France, Triple Malt)

Jack Daniel's Old No. 7

15€

(USA, Tennessee Whiskey)

Wines and Beers



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

Blanc Mœlleux Cuvée Vin de France

(Sweet and fresh, citrus and passion fruit)

7€ / 11€ / 22€ / 33€

Sauvignon Vignier Duo des Mers

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

Sauvignon and Mediterranean Vignier)

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 Vetrice

(Fresh and tangy, citrus notes)

8€ / 13€ / 24€ / 37€

Chablis AOC Domaines Guegues

(Dry and mineral, flint, white fruits)

11€ / 18€ / 35€ / 50€

Rosé wine 15cl / 25cl / 50cl / 75cl

Méditerranée IGP Ponten 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, velvety)

8€ / 13€ / 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€

Cidre Sassy Brut

7,5€

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

Saint-Chinian AOC Les Héritières

(Ripe fruit, tannins, and licorice)

6€ / 10€ / 20€ / 30€

Pinot Noir IGP Pays d'Oc Le Versant

(Light and silky, cherry nose, tart licorice)

8€ / 13€ / 24€ / 37€

Côtes du Rhône AOC BIO

Les Grès de Geyssane

(Round, full bodied, jammy and fruit)

8€ / 13€ / 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)

11€ / 18€ / 35€ / 50€

Other aperitifs

15cl glass of Champagne

11€

15cl glass of Spumante

8,5€

75cl bottle of Champagne

65€

75cl bottle of Spumante

45€

Kir

6,9€

(Blackcurrant / peach / raspberry / blackberry)

Martini & ol

6€

(Red or white)

Lillet & ol

6€

(Red / White / Rosé)

Partis, Campari & ol

6€

Partis St 3cl

4,5€





Coffee shop



Hot drinks

Coffee / Decaf / Long black	3,8€
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, Sprite 33cl, Ginger Beer 33cl, Lemonade 33cl, Tonic 33cl)	
Fruit juices 25cl	3,5€
(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 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 Maccacino	(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 Paradise	Grapefruit and Clementine from Corsica
Mint	Green mint, blackcurrant leaves
Énergie, energy drink	Maca, guarana, sage, rosemary, ginger, coffee, ...
Canopé, around mint	Mint, pine bark, fragrant verbena
Indompté, made from wild plants	Blackcurrant leaves, rosehip, elderflower, ...