

Bouillon

P I G A L L E

Starters

Button mushrooms, garlic vinegar - 2,90 Hard-boiled eggs & mayonnaise - 1,90
Dried sausage & olives - 3,80 Homemade fish rilette & farmhouse bread - 3,50
Whelks & sorrel mayonnaise - 6,40 Beef broth & vermicelli - 1,80 Leeks, french dressing and
hazelnuts - 3,40 Celeriac in remoulade dressing, smoked sprats - 3,70 Marrowbone - 3,90
Smoked herring & potato salad - 4,50 Snails & parsley butter (6 pieces) - 7 Lentil soup
with foie gras - 4,90 Paté en croute, guinea fowl and morels - 8,80
Brawn (headcheese) & mustard seeds - 3,80

Main Courses

Cauliflower au gratin, Mornay sauce - 8,50 Salt cod & potato mash - 9,20
Codfish fillet, sauce vierge or beurre blanc - 12,80 Forgotten vegetables, mimolette cheese - 8,80
Beef tartare prepared, french fries - 10,50 Beefsteak & french fries, Maître d'hôtel butter - 10,50
Pot-au-feu (boiled beef stew) - 11,50 Sausage, mashed potatoes - 11,50 Burgundy beef stew,
coquillettes pasta - 9,80 Veal blanquette (veal stew), pearl onions - 10,50 Rolled calf's head,
gribiche sauce - 11 7 hour lamb shoulder, white beans in gravy - 9,80 Basque black pudding,
mashed potatoes - 10,80 Chicken wing or leg with Poulette sauce, french fries - 9,80

SIDE DISHES : Lamb's lettuce, walnuts - 2,20 French fries - 2,50 White beans in gravy - 2,80
Vegetables in broth - 2,80 Coquillettes pasta in beef broth - 2,60

Cheeses Fourme d'Ambert - (raw cow milk) 2,60 Farmer Saint-Nectaire - (raw cow milk) 2,90
semi matured Cantal - (raw goat milk) 2,60

Desserts

Chou pastry, whipped cream - 2,90 Chocolate or coffee Eclair - 2,90
Cream chocolate pot - 3,20 Chocolate Profiterole - 4,50 Rum Baba, whipped cream - 4,50
Rice pudding, salted butter caramel - 2,80 1/4 fresh pineapple - 3,90
Far with prunes - 3 Fresh milk ice cream - 2,80 (extra hazelnut and caramel or chocolate +0,5)

Beverages 'by the pitcher'

	<i>Quarter</i> 25 centilitres	<i>Half</i> 50 centilitres	<i>Bottle</i> 75 centilitres	<i>Quille</i> 1 litre	<i>Magnum</i> 1,5 litre	<i>Jéroboam</i> 3 litres
Vittel	1	1,90	2,80	3,70	5,50	10,50
Perrier	1,30	2,40	3,60	4,70	6,90	13
Coca-Cola	1,90	3,70	5,50	7,30	10,90	21
Coke Zero	1,90	3,70	5,50	7,30	10,90	21
Ice tea	1,90	3,70	5,50	7,30	10,90	21
Orange juice	2,60	5,10	7,80	10,40	15,70	31,40
SILVER (lager)	2,30	4,60	6,90	9,20	13,80	27,60
SILVER + PICON	2,60	5,20	7,80	10,40	15,60	31,20
Red wine Côtes du Rhône AOC Rochadour	3,20	6,40	9,60	12,80	19,20	38,40
Vin rouge Lubéron AOC Méjane	3,20	6,40	9,60	12,80	19,20	38,40
White wine IGP Côtes de Gascogne Colombard	3,20	6,40	9,60	12,80	19,20	38,40
White wine Pays D'Oc - Sauvignon	3,20	6,40	9,60	12,80	19,20	38,40
Rosé IGP Alpilles	3,20	6,40	9,60	12,80	19,20	38,40

Bubbles Lise & Bertrand Jousset's BRUT NATURE sparkling white - Montlouis-sur-Loire LA COUPE : 5,5
 LA BOUTEILLE : 32

Oak Barrel Cocktails

VIEUX CARRÉ (Bourbon, Bénédicte, Martini rosso, Cognac) - 6

AMERICANO (Gin, Martini rosso, Noilly Prat) - 6

Aperitifs

Ricard (2cl) - 2 **Mauresque** (Ricard+orgeat syrup - 2cl) - 2,10

Perroquet (Ricard+mint syrup - 2cl) - 2,10 **Tomate** (Ricard+grenadine - 2cl) - 2,10

Whisky Clan Campbell (4cl) - 4,60

Lillet (Red or White) (5cl) - 3,30 **Saint-Raphaël** (5cl) - 3,30

Salers, Salers cassis (gentian liqueur+blackcurrant liquor - 5cl) - 3,30

Kir cassis (white wine+blackcurrant liquor - 12cl) - 2,60

Liqueurs

Calvados (4cl) - 4,10 **Cognac** (4cl) - 4,10

Eau de vie (schnapps) Poire Williams (4cl) - 4,10

Delaitre Armagnac aged 10 years (4cl) - 4,10

Marc de Bourgogne (4cl) - 4,10

Rhum Bacardi Oakheart (4cl) - 4,10

Bottles

RED

Bordeaux Réserve James Deschartrons - 22,50

Ventoux AOC Canailou - 17

Fronton AOC Le Titi Guy Salmona, Bio & Vegan - 19

WHITE

Saumur AOC les Plantagenets - 17,50

Mœlleux 'Or de l'Ange' - 17

ROSÉ

Gris de Gris domaine du petit Chaumont - 17,50

Coffees & Teas

Espresso (Massaya ORGANIC) - 1,60 **Decaf** - 1,50

Long black coffee - 1,60 **Café Crème** - 2,20

Espresso with a dash of milk - 1,60

Tea (Ceylon / Green Jasmine) - 2,20

Herbal teas (chamomile / lime blossom) - 2,20