

# BOUILLON

## BATIGNOLLES

— METZ RÉPUBLIQUE —

### MENU

In «Batignolles», it's beautiful, good and cheap.

Popular and authentic restaurants, Les Bouillons serve simple and affordable dishes prepared with care in a bistro atmosphere.

Ancestors of the Parisian brasserie born in the 1900s focused on the good with the sweet addition.

The Batignolles quartier district-village of the 17th arrondissement is a small haven of peace with a traditional village-like population.

This district of PARIS is known for its quirky boutiques and picturesque brasseries, as well as for the English-style gardens of the Square des Batignolles.

The bohemian streets that surround the Place de Clichy are lined with trendy bars

### Beautiful, good & cheap

To make you enjoy low prices, your Bouillon offers several services.

Each service lasts 1h15.

thank you for your understanding

### Aperitif boards "signature"

Delicatessen/Cheeses mixed board	16,50 €
One meter long Giga Mixed Board (for 4 to 5 people)	32,00 €

### Starter

Chicken broth and vermicelli «the little starter that warms little hearts»	2,80 €
Meli Mélo salad, raw vegetables	3,50 €
Hard boiled eggs with homemade mayonnaise	3,80 €
Homemade Leeks Vinaigrette	4,80 €
"I taste both" Balsamic cream	6,10 €
Terrine de Coin Coin (40% canard)	5,80 €
Snails with parsley butter	les 6 6,90 €
With our glass of Petit Chablis + 5€	les 12 12,70 €
Pâté from «Maison Artisal»	4,80 €
Marinated Salmon Rilette (80g)	5,80 €
Half camembert gratin with truffle oil	9,70 €
marrow bone 'T-Rex'	8,90 €
Our comforting homemade onion soup Gratinated with Comté	8,90 €

Winter Best of..!

"Truffled" Foie Gras at a Low Price

80 grams of pleasure... and its Onion Chutney

9,80€

### Children's menu 9,40€

"I was not wise"



Live Slug alive and Spinach Ice Cream

« I've been kind»

Penne, ham and cheese with Coke or Fruit Juice

Vanilla Ice Cream and Mini Smarties

### Dishes

<b>Toulouse sausage, mashed potatoes with butter</b> Gravy simmered 8 hours	9,90 €
<b>Traditional Pike Quenelle</b> from « Quenelles du Soleil » à Lyon	15,60 €
<b>Quills Gratin with ham, Comté and truffle oil</b>	12,80 €
<b>Black pudding Mashed potatoes with butter</b>	12,90 €
<b>Bouchée à la Reine</b> 	14,60 €
<b>Authentic Andouillette de Troyes french fries</b>	14.80 €
<b>All-pig plate</b> An andouillette and a black pudding you can't choose, take both...	19,70 €
<b>Pig shank</b>  Whole shank Half salt	18,80€

### Limited Winter Offers

**Homemade Munster Sauce : 3,50€**

1.5 kg of Munster for one liter of cream

It is advisable not to kiss on the mouth in the hour following...

**Homemade Puree with Summer Truffle Chunks : 4,50€**

et Huile de truffe Blanche

 « THE CRUSH »

**ALIGOT with Fresh Tome from L'Aubrac : 4,60€**

<b>Poultry cordon bleu, ham and melted Emmental Cheese</b> creamy mushroom sauce	15.60 €
<b>Butcher's piece shallot sauce</b>	23,80 €
<b>Butcher's piece with marrow bone 'T-Rex'</b>	28,90 €
<b>Vegetable lasagna with fresh goat cheese and pesto</b>	14,50 €

Because side dishes are as important as the dish chosen::

Homemade mashed potatoes with butter

Fresh fries

Homemade pan-fried seasonal vegetables

### Cheese

<b>ROCAMADOUR Fermier (AOP et AOC)</b> A little melting happiness...	2,50 €
<b>Selection of 4 cheeses</b> With a glass of Cuvée Bouillon Vallée du Rhône : + 3€	5,90 €

## Desserts

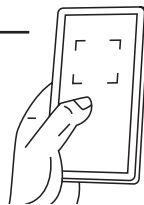
I've been naughty, I'm deprived of dessert	0.00 €
Whipped cream chou Valrhona chocolate supplement + 2.50€	3,80 €
Floating island on its English cream	5,20 €
Rum Baba	7,90 €
Small pot of Valrhona chocolate cream Chocolat Valrhona 55%	4,90 €
Dessert of the day (gluten free) from our friends at FOX COFFEE	6,80 €
Milk ice cream flavored with salted butter caramel and crushed speculos	5.60 €
" THE " Profiterole Vanilla ice cream, hot homemade Valrhona chocolate sauce and crushed Oreo	6.90 €
" T " Iced Toblerone	8,90 €



## News

the 'bouillon' welcomes you for the evening service at the restaurant from 7 p.m.

SCAN  
ME!



News and Reservations online on  
[www.bouillon-batignolles.com](http://www.bouillon-batignolles.com)

# Drink Menu

## Vin «A la verse»

### PITCHERS

	25cl	50cl	75cl
Vin de Pays du Gard « Les Gardilles » Rouge, Rosé ou blanc	4,80	9,30	13,90
Vous êtes 2 ? une bouteille c'est trop ? faites vous plaisir... Croze Hermitage de chez Jean Luc COLOMBO (un délice !)	13,00	25,00	

## Wine glass of the month

<b>White :</b>	12cl
Muscadet « Clos des Orfeuilles »	5,40
Saint Veran Domaine Du Paradis	5,50
Chardonnay maison Castel grande réserve	5,50
Petit Chablis La Chablisienne	6,30
Coteau Du Layon Domaine Frairie	6,20
<b>Red :</b>	
Côte Du Rhône Prieur De St Julien	5,40
Bordeaux Château l'Heyrisson 2020 AOC	5,60
Bourgogne Pinot Noir Domaine De Buxy	5,70
Croze Hermitage Jean Luc Colombo	5,80
<b>Rosé :</b>	
Wine O'clock Méditerranée	4,90

	verre	Btl
Cuvée Bouillon Batignolles AOP COSTIÈRES de NIMES 2022	4,90	25,00

### Red Wine

	75cl
Bordeaux Château l'Heyrisson 2020 AOC	27,00
Côte Du Rhône Prieur De St Julien 2022	26,00
St Nicolas De Bourgeuil Domaine Du Fondis	27,00
Croze Hermitage Jean Luc Colombo	36,00
Saint Joseph Mont Paris	39,00
Bourgogne Pinot Noir De Buxy 2022	33,00
Saumur Champigny Clos Morains 2022	29,00

### White Wine

	75cl
Petit Chablis La Chablisienne	39,00
Saint Veran Domaine Du Paradis	36,00
Pouilly Fuissy Les Préludes	39,00
Chardonnay maison Castel grande réserve	29,00
Coteau Du Layon Domaine Frairie	33,00

### Rosé Wine

	75cl
Côtes De Provence «M» De Minuty	37,00
Wine O'clock Méditerranée	23,00
Wine O'clock Méditerranée (150 Cl)	38,00

## Cocktails

<b>APEROL SPRITZ</b>		8,20
<b>MOSCOW MULE</b> Vodka, Lime Juice, Ginger Beer		8,90
<b>CUBA LIBRE</b> Rhum Cubain, Lime, Coca		8,90
<b>PINA COLADA</b> Amber Rhum, pineapple Juice, Coconut Milk		8,90
<b>MARGUARITA</b> Téquila, triple sec, Lime Juice		8,90
<b>MOJITO</b> Rhum Cubain, Lime Juice, Mint, Sparkling water, cassonade, Angostura		8,90
<b>HUGO</b> Elderflowers sirup, Sparkling water, Prosecco		8,90

## Non-alcoholic Cocktails

<b>"VIRGIN" PINA COLADA</b> Sirop de Pina colada, sirop Caribbean saveur rhum, Coconut milk	7,90
<b>"VIRGIN" MOJITO</b> Lime, Mint, limonade	7,90

## 2 Beers or not 2 beers

	25cl	33cl	50cl
Pelfort Blonde	3,90	4,90	7,50
Panaché, monaco	4,00	5,20	7,90
Picon	4,90	6,50	9,70
Pélican blonde non filtrée 7,5%	5,60	7,30	9,80
Pélican rouge saveur de griottes	5,80	7,70	9,90
Affligen blanche	5,80	7,70	9,90
Dorelei ambré	5,80	7,60	9,90



**LA P'TITE MOUSSE**  
du  
**BOUILLON**  
BATIGNOLLES

6,50€

Our local, artisanal and bio beer 33cl

## Champagne

	12cl	75cl
Champagne Guy Roger	9,50	55,00
Moët & Chandon Brut Impérial		80,00