



12 June 2025



MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD



Gluten

Cereals containing gluten: wheat, rye, barley, oat, spelt, kamut or their hybridized strains and cereal-based products

Poached skate wing, steamed potatoes, white butter with capers

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Thick cod aioli, poached vegetables
(carrots, zucchinis, potatoes, fennel),
organic hard-boiled egg, aioli sauce

Oyster-seller's platter 2 "Gillardeau N°3" oysters, 2 "Fines de Claire N°2" oysters,
4 prawns from Madagascar, whelk (ca. 150g)

Oyster-seller's platter 2 "Gillardeau" N°3 oysters, 2 Fines de Claire N°3 oysters,
4 prawns from Madagascar, whelk (ca. 150g)

Cold cut assortment plate

Plate of regional cold cuts and cheeses

Roasted flounder steak, sauce mousseline, mashed potatoes with truffle

Primavera veal "blanquette", pilaf rice

Traditional veal* blanquette, basmati rice

Boris Vian blanquette of veal* Gouffé style basmati rice

Boris Vian blanquette of veal* Gouffé style pilaf rice

Primavera veal in cream sauce*, pilaf rice

Beef* Bourguignon, steamed potatoes

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Brunch Marin

Organic scrambled eggs,

« Petrossian » Scottish smoked salmon,

« Petrossian » smoked herring

« Petrossian » tarama served with toasts,

Charlotte potato salad,

Comté and Saint-Nectaire cheeses,

& sweet platter of seasonal delicacies

Brunch Marin

Organic scrambled eggs,

"Petrossian" Scottish smoked salmon,

"Petrossian" wild salmon roe,

"Petrossian" taramasalata,

blinis and Isigny cream,

sautéed potatoes with herbs,

Comté and St-Nectaire cheeses,

& platter of seasonal sweet delicacies

Brunch Marin

Scrambled organic eggs,
"Petrossian" smoked Scottish salmon,
"Petrossian" wild salmon eggs,
"Petrossian" tarama,
sourdough toast and Isigny cream,
pan-fried potatoes with herbs,
Comté and Saint-Nectaire cheese,
& plate of seasonal sweet treats

Brunch Marin

Scrambled organic eggs,
"Petrossian" Scottish smoked salmon,
"Petrossian" wild salmon roe,
"Petrossian" taramasalata,
Toasted sourdough bread and Isigny cream,
cucumber with cream,
Comté 16 months and Saint-Nectaire cheese,
& sweet plate of seasonal delicacies

Brunch Saint-Germain

Organic scrambled eggs, sautéed potatoes with herbs,
half a chicken croque-monsieur, dry sausage, San Daniele ham,
Comté and St-Nectaire cheeses, & seasonal sweet treat plate

Brunch Saint-Germain

Scrambled organic eggs, pan-fried potatoes with herbs, small ham and cheese toast, dried sausage, San Daniele ham, Comté and Saint-Nectaire cheese,
& plate of seasonal sweet treats

Brunch Saint-Germain

Scrambled organic eggs, Basque salad, slices of roast beef, dried sausage, cooked ham, Comté 16 months and Saint-Nectaire cheese,
& sweet plate of seasonal delicacies

"Ardéchoise" yule log

Sponge finger, chestnut cream and mousse flavoured with old rum from Martinique, chestnut slivers

Whehk (ca. 300g)

Charolais* beef burger, Comté cheese cream, fries

Charolais beef* burger and grilled San Daniele ham, Comté cheese cream and candied tomatoes, fresh fries

Charolais beef* burger and grilled San Daniele ham, Comté cheese cream and candied tomatoes, fresh fries

Charolais beef* burger and grilled San Daniele ham, Comté cheese cream and candied tomatoes, fresh fries

Premium Charolais beef* burger and grilled bacon, panfried mushrooms, creamy fourme d'Ambert cheese, fresh fries

Premium Charolais beef* burger and grilled bacon, Comté cheese cream and candied tomatoes, fresh fries

Premium Charolais beef* burger and grilled bacon, Comté cheese cream and tomato confit, fries

Premium Charolais beef* burger and grilled bacon, Comté cheese cream, slow-braised tomatoes, arugula, red onion, fries

Coffee or tea with miniature desserts (fruit salad, chocolate mousse, ice-cream)

Coffee or tea with miniature desserts Panacotta with red fruit coulis, crème brûlée, seasonal sweet treat

Coffee or tea with miniature desserts Dijon ginger bread ice-cream, vanilla cream, seasonal treat

Coffee, Tea or hot Chocolate with a selection of desserts and assortment of three sweet treats

Duck and foie gras pâté, stewed onions, Poilane toast

Lamb rack 3 ribs in herb crust, fresh green beans with butter

Rack of lamb* with herby crust, thyme jus, fresh string beans

"Petrossian" caviar Alverta Royal (12gm), toast and cream

"Petrossian" caviar Alverta Royal (12gm), toast and cream

Caviar Alverta Royal (12g), toasts and fresh cream

Prunier Osetra Caviar 30g - origin France, with sourdough toasts, Isigny cream

Prunier Osetra Caviar (30g), Poilâne toasts and Isigny cream

Prunier Oscietra caviar on crushed potatoes

French origin (10g), crushed potato quenelle with herbs and Isigny fresh cream

Caviar Ossetra Royal "Petrossian" (20 g), blinis and Isigny cream

Caviar Ossetra Royal "Petrossian" (20 g), blinis and Isigny cream

"Petrossian" Ossetra Royal caviar (20 g), toasts and cream

Les Deux Magots - 6, Place St-Germain des Prés, 75006 Paris, France

"Petrossian" Ossetra Royal caviar (20 g), toasts and cream
 Ossetra Royal Caviar "Petrossian" (30 g), toasts et crème d'Isigny
 Cheesecake, red fruit coulis
 Club sandwich with poultry and pastrami, hard-boiled organic egg tartare sauce, fries
 Club sandwich with "Petrossian" smoked salmon,
 Avocado, fresh mango, lettuce, hard-boiled organic egg, lime zest, fries
 Club sandwich with Prunier smoked Scottish salmon and avocado,
 crunchy vegetables, hard-boiled organic egg, lettuce, lime zest, fries
 Scottish smoked salmon club sandwich, fresh fries
 Scottish smoked salmon club sandwich, fresh fries
 Scottish smoked salmon club sandwich, fresh fries
 Poultry supreme and bacon club sandwich, french fries
 Club sandwich with chicken breast and pastrami, tartare sauce, fries
 Club sandwich with chicken breast and pastrami, hard-boiled organic egg, tartar sauce, fries
 Vegetarian club sandwich Crunchy vegetables, organic egg, fresh fries
 Seasonal vegetarian club sandwich Crunchy vegetables, organic egg, french fries
 Truffle-flavoured small shell pasta, Parmesan cheese and fava beans
 Rib of veal* cooked at low temperature, rosemary jus, ratatouille
 Rib of veal* cooked at low temperature, baby potatoes and mushrooms
 "Thick" veal ribeye cooked at a low temperature, panfried seasonal mushrooms,
 potato mash with butter and well-seasoned jus
 "Thick" veal ribeye cooked at a low temperature, cep mushroom jus, mashed potatoes with butter
 Roasted prime veal* rib, slow-braised grenaille potatoes, morel sauce
 Coupe St-Germain Elderberry sorbet, fruit salad, Chantilly whipped cream, St-Germain liqueur
 Seasonal vegetable creamy soup
 Seasonal vegetable creamy soup, whipped cream with crushed hazelnuts
 Seasonal vegetable creamy soup, whipped cream
 Prawns from Madagascar (x8)
 Croissant or brioche
 Apéro toastie with ham or chicken cherry tomatoes
 Ham "croqu'apéro" and tiny pot of cherry tomatoes
 Ham and cheese toast with grilled zucchini and savory (extra egg +2€)
 Ham and cheese toast with grilled zucchini and savory (extra egg +2€)
 Toasted ham (or chicken) and cheese sandwich, egg on top, green salad
 Ham or chicken toasted sandwich, organic fried egg on top lettuce
 Ham or chicken toasted sandwich, organic fried egg on top, leafy salad
 Croque-Monsieur (ham or chicken), green salad
 Ham or chicken toasted sandwich lettuce
 Toasted ham sandwich, lettuce
 Mini toasties
 Mini toasties
 Hot goat cheese on peppered Poilâne bread, lettuce
 Warm goat's cheese on Poilâne bread, lettuce
 Crottin de Chavignol with honey and Provence herbs on peppered Poilâne toast, lettuce
 Pear and banana crumble, caramelized walnuts, dark chocolate ice cream
 "Petrossian" tasting platter Scottish smoked salmon, salmon eggs, tarama, Poilâne bread
 "Petrossian" tasting platter Smoked Scottish salmon, smoked herring, taramasalata, Croustissian
 "Petrossian" tasting platter Scottish smoked salmon, wild salmon roe, taramasalata, blinis and Isigny cream
 blinis et crème d'Isigny
 "Petrossian" tasting platter Scottish smoked salmon, wild salmon roe, taramasalata, blinis and Isigny cream
 toasted Poilâne bread and Isigny cream

Half a lobster à la Parisienne
 Parisian-style half langouste
 Cod loin with garlic mayonnaise, poached vegetables
 Grilled "Norman" beef rib steak* (approx. 350g), fresh fries, sauce tartare
 Pan-seared matured "Normandy style" rib steak (roughly 350g), fresh fries, pepper sauce
 Veal sirloin steak*, potato mash, thyme cooking jus
 Veal sirloin steak*, gratin Dauphinois, well-seasoned jus
 Duck foie gras puff pastry, served with a caramelized pear
 Foie gras and caramelized apple puff pastry
 Pan-fried foie gras and caramelized pear in puff pastry, Porto ice-cream
 Roasted lamb* fillet, spring vegetables, sage jus
 Grilled fillet of beef* "à la plancha", morel sauce, Dauphinois potato gratin
 Grilled beef* fillet, slow-braised grenaille potatoes, Périgord sauce
 Beef* fillet skewers, freshly cut French fries, pepper sauce
 Grilled fillet of beef*, fresh fries, sauce tartare
 Beef* fillet, panfried with truffles, tender potatoes
 Pan-fried beef tenderloin*, truffle flavored, dauphinoise potatoes
 Pan-fried beef* fillet, sauce périgourdine, Anna apple with truffle flavour
 Panfried beef* fillet, fresh fries, périgourdine (wine and truffle) sauce
 Panfried beef* fillet, pepper sauce, "Dauphinois" potato gratin
 Panfried beef* fillet, sauce Périgourdine, baby potatoes with garlic and parsley
 Panfried beef* fillet, Fourme d'Ambert cheese sauce, Dauphinois potato gratin
 Panfried beef* fillet, three-pepper sauce, baby potatoes
 Roasted beef* fillet, fresh fries, cold tarragon emulsion
 Roasted fillet of beef*, fresh fries, pepper sauce
 Beef* fillet, green pepper sauce, fresh fries
 Cod fillet, pilaf rice
 Roasted venison filet mignon, celery mousseline and chestnut puree, pepper sauce
 Roasted venison filet mignon, pepper sauce, celery mash with chestnut slivers
 Fillets of sole meunière, pilaf rice
 Duck foie gras 50g and its compote the moment, Poilâne toasts
 Duck foie gras (50g) and Poilâne toasted bread
 Duck foie gras and Poilâne bread toasts
 Duck foie gras and Poilâne bread toasts
 Duck foie gras, compote of the moment (50g), Poilâne toasts
 Duck friton terrine, arugula and preserved red onion salad
 Roasted king shrimps, vegetable risotto, shellfish coulis
 Roast king shrimps, green asparagus risotto and Parmigiano Reggiano cheese
 Roasted king prawns, spring risotto
 Tomato gazpacho with croutons
 Tomato gazpacho, garlicky croutons
 Tomato gazpacho, basil sorbet, garlic croutons
 Tomato gazpacho, basil sorbet, garlic croutons
 Vegetable gazpacho and "salpicons" (vegetable dices) whipped cream with basil, garlicky croutons
 Chocolate cake
 "Pétrossian" smoked herring, potato and onion salad
 "Petrossian" smoked herring, potatoes in oil
 Huîtres Gillaudeau Spéciales Gillaudeau N°3
 Huîtres Marennes-Oléron Fines de Claire "Barrau" N°3
 Huîtres Marennes-Oléron Fines de Claire "Barrau" N°3

Le Classique

Hot beverage of your choice

(espresso, double espresso, filter coffee, coffee with milk, cappuccino, Dammann tea or traditional hot chocolate)

Croissant and slices of bread with Poitou-Charentes butter 15g

Le Complet

Hot beverage of your choice

(espresso, double espresso, filter coffee, coffee with milk, cappuccino, Dammann tea or traditional hot chocolate)

Pastry and slices of bread with Poitou-Charentes butter 15g, artisanal jam or honey

Fresh squeezed orange or grapefruit juice 25cl

Deux Magots seasonal ham and cheese toast, lettuce (extra egg +2€)

The Croque-Madame from Deux Magots with ham or chicken, organic egg, green salad

The Croque-Madame from Deux Magots with ham or chicken, organic egg, green salad

The Croque-Monsieur from Deux Magots with ham or chicken, lettuce

The Croque-Monsieur from Deux Magots with ham or chicken, lettuce

Le Petit Brunch Jean-Paul Sartre

Hot beverage of your choice, renewable once

(espresso, double espresso, filter coffee, coffee with milk, cappuccino, Dammann tea or hot chocolate)

Baker's selection: a pastry or bread slices with Poitou-Charentes butter (15g), craft jam or honey

Scrambled organic eggs in a casserole, poultry sausage with Pitacou sauce, 16-month Comté cheese

Freshly squeezed fruit juice (orange or grapefruit) (25cl)

Fruit salad (in season) or yogurt

Le Petit Déjeuner Gourmet au caviar

Hot beverage of your choice, renewable once

(espresso, double espresso, filtered coffee, white coffee, cappuccino, Dammann tea or traditional hot chocolate)

Scrambled organic eggs

Prunier Osetra caviar (10g) - origin France - with Poilâne toasts

Glass of Champagne AOC Veuve Clicquot Brut (13cl)

Le Petit Déjeuner Hemingway

Choice of hot drinks, one refill

(espresso, double espresso, filter coffee, white coffee, cappuccino, Dammann tea or Old-style chocolate)

Fried eggs with bacon or ham, plain, ham, cheese or mixed omelette, served with a piece of bread and Poitou-Charentes butter (15g)

Freshly-squeezed fruit juice (orange or grapefruit) (20cl)

Plain yoghurt or fruit salad (according to the season)

Le Petit Déjeuner Hemingway

Hot beverage refilled once

(espresso, double espresso, filter coffee, latte, cappuccino, Dammann tea or traditional chocolate)

Your choice of organic eggs (sunny side up with bacon or ham, plain omelette, with ham, cheese or mixed) and toasts with butter from Poitou-Charentes (15 g)

Freshly squeezed fruit (orange or grapefruit) (20cl)

Plain yoghurt or (seasonal) fruit salad

Le Petit Déjeuner Hemingway

Hot beverage of your choice, renewable once

(espresso, double espresso, filter coffee, coffee with milk, cappuccino, Dammann tea or traditional hot chocolate)

Organic eggs of your choice (fried with grilled bacon or ham, plain omelette, ham omelette, cheese omelette or mixed omelette)

Pastry of your choice

Fresh squeezed orange or grapefruit juice 25cl

Le Petit Déjeuner JP Sartre

Choice of hot drink, one refill

(espresso, double espresso, filter coffee, white coffee, cappuccino,

Dammann tea or old-style hot chocolate)

Baker's selection: two viennoiseries and tartines with "Poitou-Charente" butter(15g), hand-crafted jam or honey

Squeezed fruit juice (orange or grapefruit) 25cl

Plain yogurt or fruit salad (seasonal)

Trio : ham, Comté cheese, tomato

6 Gillardeau N°3 oysters

Roasted monkfish medallion, potato and butternut mash, lemony white butter sauce

Duck* magret with red fruits, pumpkin mash with chestnut slivers

Plancha-grilled duck* breast, potato mash with truffle-flavored butter

Duck* magret from the South-West of France, red fruit sauce, baked onion squash with cheese on top

Duck* magret Rossini style, baked onion squash with cheese on top and parmesan crisp

Les Deux Magots - 6, Place St-Germain des Prés, 75006 Paris, France

roasted duck* magret, fingerling potatoes and mushroom fricassee
 Farm-raised poultry medallion, fall vegetable risotto
 Roasted monkfish medallions, Landaise-style polenta, Espelette pepper oil
 Roasted monkfish medallions, beetroot vinaigrette and baked butternut with cheese on top
 Italian-style melon
 Goat cheese and grilled vegetable mille-feuille
 Duck foie gras millefeuille, ginger bread, caramelized pear with cinnamon
 Millefeuille with roasted vegetables and warm goat cheese
 Chocolate lava-cake, vanilla ice cream
 Valrhona chocolate mousse
 Avocado mousse, fresh mango Citrus-marinated Madagascar prawns
 Muffin of the day, vanilla ice-cream
 Pan-fried scallops, risotto with Parmigiano Reggiano AOP, shellfish coulis
 Roasted scallops, celeriac mousseline, crustacean cream
 Roasted scallops, celeriac mousseline, crustacean cream
 Roasted scallops, truffle-flavoured risotto
 Organic baked eggs with bacon and goat cheese
 Organic hard boiled eggs, truffle-flavoured mayonnaise, celeriac remoulade
 "Petrossian" salmon roe (50g), toasts and cream
 Salmon roe (50g), toasts and cream
 Salmon roe (50g), toasts and cream
 "Petrossian" wild salmon roe (50g), blinis and Isigny cream
 "Petrossian" wild salmon roe (50g), toasted Poilâne bread and Isigny cream
 Eggs with truffle-flavoured mayonnaise
 Slow-braised whole onion, beef jus, cream cheese, garlic croutons
 Slow-braised whole onion, beef jus, cream cheese, garlic croutons
 Raisin roll or chocolate croissant
 Duck pie flavored with thyme, green salad
 Pâté en croûte with pistachios, salad mix
 Pâté en croûte with pistachios, salad mix
 Pâté en croûte with autumn flavours, mesclun salad, vinaigrette with walnut oil
 Pâté en croûte with autumn flavours, mixed salad baby leaves, gherkins
 Pâté en croûte with autumn flavours, mixed salad baby leaves, gherkins
 Pasta of the day
 Your choice of pastry
 Thick cut of Bömlö salmon, leek fondue, white butter sauce
 Salmon steak a la plancha, panfried vegetables, white butter and sorrel sauce
 Board of charcuterie from Auvergne (small pot of rillettes, dry sausage, sliced saucisson, cured ham)
 Mixed charcuterie and Auvergne cheese board (dry sausage, cured ham, cheeses)
 Mixed charcuterie and Auvergne cheese board (saucisson, country ham, cheeses)
 Mixed charcuterie and Auvergne cheese board (dry sausage, cured ham, cheeses)
 Deux Magots' platter 3 "Gillardeau N°3" oysters, 3 "Fines de Claire N°2" oysters,
 6 prawns from Madagascar, whelk (ca. 150g)
 Deux Magots' platter 3 "Gillardeau" N°3 oysters, 3 Fines de Claire N°3 oysters,
 6 prawns from Madagascar, whelk (ca. 150g)
 Writers' platter 6 "Gillardeau N°3" oysters, 6 "Fines de Claire N°2" oysters,
 8 prawns from Madagascar, whelks (ca. 300g)
 Writers' platter 6 "Gillardeau" N°3 oysters, 6 Fines de Claire N°3 oysters,
 8 prawns from Madagascar, whelks (ca. 300g)
 Pan-fried mushrooms, 24 months-aged Comté cheese emulsion Soft-boiled organic egg
 Pan-fried girolle and oyster mushrooms, organic soft boiled egg and seasoned jus
 Pan-fried girolle mushrooms, oyster mushrooms and seasonal mushrooms, veal jus, San Daniele ham
 Smoked pork belly slow-cooked for 19 hours, Le Puy green lentils

Beef* stew with seasonal vegetables
 Beef* stew with seasonal vegetables
 Profiteroles, three chou buns with Bourbon vanilla and Deux Magots hot chocolate
 Lobster and cod ravioles with baby vegetables shellfish cream
 Lobster and salmon ravioles with baby vegetables, shellfish cream
 Rigatoni pasta with pistou and burrata
 Farm-raised* poultry risotto with morel cream
 Farm-raised* poultry risotto with morel cream
 Caesar salad cos lettuce, grilled chicken fillet, Parmesan shavings, croutons, Cæsar dressing
 Autumn salad with lobster
 fava beans, sucrine lettuce, tomato cluster, chestnut slivers, lobster, lime vinaigrette
 Summer salad sucrine lettuce heart, fresh string beans, black olives, marinated feta cheese, melon,
 San Daniele ham, balsamic vinaigrette
 Summer lobster salad
 Fresh green beans, sucrine lettuce, tomato, avocado, fresh mango, half lobster, lime vinaigrette
 Warm goat's cheese salad
 Hot goat cheese on toast, sucrine lettuce, arugula, cherry tomatoes, grilled slivered almonds, vinaigrette
 Lentil salad with smoked salmon, Croustissian
 Salad of green lentils from Puy with bacon, Soft-boiled organic egg
 Spring lobster salad fresh green beans, sucrine lettuce, tomatoes, cucumber, lobster, lime vinaigrette
 Quinoa and fresh herb salad, marinated king prawns with lime
 Cloth ham sandwich
 San Daniele ham sandwich
 Mixed sandwich : ham, Comté cheese
 Roast beef* sandwich, tomato, salad, homemade mayonnaise
 Royal lobster sandwich Vegetable pickles, lettuce, lime zest, lemon mayonnaise
 "Petrossian" Scottish smoked salmon, Tzaziki et Poilâne toasts
 "Petrossian" Scottish smoked salmon, Charlotte potato salad and toasted Poilâne bread
 "Petrossian" Scottish smoked salmon, blinis and Isigny cream
 "Petrossian" Scottish smoked salmon, toasted Poilâne bread and Isigny cream
 "Petrossian" Scottish smoked salmon, toasted Poilâne bread and Isigny cream
 Scottish smoked salmon and Poilâne toasts
 Prunier smoked Scottish salmon, Isigny cream, sourdough toasts
 Thyme-braised lamb shank, baby vegetables
 Thyme-braised lamb shank, baby vegetables
 Capon supreme stuffed with mushrooms, potato mash with truffle-flavored butter
 Farm-raised capon* with morels, pearl pasta risotto with parmigiano reggiano
 Farm-raised capon* with morels, celery mash, potato mash and butternut mash with chestnut slivers
 Free-range poultry* supreme with lemongrass, pilaf rice
 Free-range poultry suprême* with morels, mash with olive oil
 Farmhouse poultry* supreme stuffed with fresh herbs, mash with olive oil
 free range* poultry supreme marinated with rosemary served with butter, pan-fried provençal vegetables
 Truffle-flavoured free-range poultry supreme*, Darphin potatoes
 Truffle-flavoured free-range poultry supreme*, pilaf rice
 Roasted farmsted* poultry supreme, creamy jus with mustard seeds, panfried vegetables
 Roasted farmsted* poultry supreme, potato mash with spring onions,
 beurre blanc with thyme and lemon
 Poultry* supreme a la plancha, mashed potatoes
 Avocado and crumbed royal crab tartare, Avruga caviar quenelle
 Avocado tartare and crab chunks, lime vinaigrette
 Avocado tartare, prawns from Madagascar, fine coriander jelly, lemon cream
 "Deux Magots-style" knife-cut Charolais beef* tartar herb crumble, fries and lettuce
 Warm Tarte Tatin with fresh cream or ice cream
 Warm Tatin tart in Deux Magots' style, Isigny crème fraîche or vanilla ice cream
 Les Deux Magots - 6, Place St-Germain des Prés, 75006 Paris, France

Fall Poilâne toast

grilled bacon, oyster mushrooms, girolle mushrooms, walnut kernels, baby leaf salad with olive oil

Winter "truffade" toast Toasted Poilane bread, stewed onions, potatoes, bacon, fresh tomme, nutmeg

Italian style Poilâne bread toast

Piperade, San Daniele ham, parmesan shavings, arugula, pesto, black olives

Vegetarian toast on Poilâne bread

Vegetarian toast on Poilâne bread Preserved tomato spread, green asparagus, shaved Parmesan, organic hard-boiled egg

Bread and Poitou-Charentes butter

Bread and jam

San Daniele ham open sandwich on Poilâne bread

Toast with "Petrossian" Scottish smoked salmon served on Poilâne bread

Scottish smoked salmon open sandwich on Poilâne bread

Bread, Poitou-Charentes butter, jam

Salmon tataki with Wasabi, sesame biscuit, sweet pepper confinade

Endive and fourme d'Ambert blue cheese tatin, Walnut slivers

Butternut and sweet potato Tatin tart with Comté cream, smoked magret and walnut slivers, arugula salad and sun-dried tomatoes

Goat cheese and acacia honey tatin, walnut slivers

Venison terrine with "Fine Champagne" Cognac

Pheasant terrine with pistachios, red onion chutney

Lime-marinated tuna, Quinoa, vegetable and fresh coriander salad

Brioche toasts and Poitou-Charentes butter

Butternut squash creamy soup, whipped cream with crushed hazelnuts

Cep mushroom cream soup, whipped cream and roasted hazelnut slivers

Verrine of "Petrossian" tarama (100 g), Poilâne toasts

Verrine of "Petrossian" tarama (100 g), Poilâne toasts

Verrine of natural tarama with black truffle from "Petrossian" (100 g), toasted "Poilâne" bread



Shellfish

Crustaceans and crustacean-based products

Oyster-seller's platter 2 "Gillardeau N°3" oysters, 2 "Fines de Claire N°2" oysters, 4 prawns from Madagascar, whelk (ca. 150g)

Oyster-seller's platter 2 "Gillardeau" N°3 oysters, 2 Fines de Claire N°3 oysters, 4 prawns from Madagascar, whelk (ca. 150g)

crispy skin pan-roasted sea-bass, candied fennel and citrus butter
Whelk (ca. 300g)

Scallops carpaccio with truffle slivers, acid jus, rocket leaves

Scallop carpaccio with yuzu sour jus, arugula bouquet

Prawns from Madagascar (x8)

Half a lobster à la Parisienne

Half a lobster salad, fresh string beans, fresh mango, lime vinaigrette

Parisian-style half langouste

Lime and ginger-marinated large king prawn, crunchy vegetable tagliatelles with herbs

Roasted king shrimps, vegetable risotto, shellfish coulis

Roasted king prawns, risotto with shellfish cream

Roast king shrimps, green asparagus risotto and Parmigiano Reggiano cheese

Roasted king prawns, spring risotto

Huîtres Gillardeau Spéciales Gillardeau N°3

Huîtres Marennes-Oléron Fines de Claire "Barrau" N°3

Huîtres Marennes-Oléron Fines de Claire "Barrau" N°3

6 Gillardeau N°3 oysters

Les Deux Magots - 6, Place St-Germain des Prés, 75006 Paris, France

Roasted monkfish medallion, potato and butternut mash, lemony white butter sauce
Roasted monkfish medaillions, beetroot vinaigrette and baked butternut with cheese on top

Avocado mousse, fresh mango Citrus-marinated Madagascar prawns

Pan-fried scallops, risotto with Parmigiano Reggiano AOP, shellfish coulis

Pan-fried scallops, roasted butternut and well-seasoned jus

Roasted scallops, celeriac mousseline, crustacean cream

Roasted scallops, celeriac mousseline, crustacean cream

Roasted scallops, truffle-flavoured risotto

Roasted scallops, celeriac mash

Pasta of the day

Deux Magots' platter 3 "Gillardeau N°3" oysters, 3 "Fines de Claire N°2" oysters,
6 prawns from Madagascar, whelk (ca. 150g)

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Writers' platter 6 "Gillardeau N°3" oysters, 6 "Fines de Claire N°2" oysters,
8 prawns from Madagascar, whelks (ca. 300g)

Writers' platter 6 "Gillardeau" N°3 oysters, 6 Fines de Claire N°3 oysters,
8 prawns from Madagascar, whelks (ca. 300g)

Lobster and cod ravioles with baby vegetables shellfish cream

Lobster and salmon ravioles with baby vegetables, shellfish cream

Autumn salad with lobster

fava beans, sucrine lettuce, tomato cluster, chestnut slivers, lobster, lime vinaigrette

Summer lobster salad

Fresh green beans, sucrine lettuce, tomato, avocado, fresh mango, half lobster, lime vinaigrette

Spring lobster salad fresh green beans, sucrine lettuce, tomatoes, cucumber, lobster, lime vinaigrette

Quinoa and fresh herb salad, marinated king prawns with lime

Salade Duo de la Mer

Sucrine lettuce, snow peas, broad beans, green beans, house-marinated Scottish salmon, marinated prawns, grapefruit
supremes, lemon emulsion

Royal salad green leaves, string beans, grapefruit, tomatoes, potatoes, crab,
marinated king prawns, citrus vinaigrette

Royal lobster sandwich Vegetable pickles, lettuce, lime zest, lemon mayonnaise

Avocado and prawn tartare, lemon emulsion

Avocado and crumbed royal crab tartare, Avruga caviar quenelle

Avocado tartare and crab chunks, lime vinaigrette

Avocado tartare, prawns from Madagascar, lime vinaigrette

Avocado tartare, prawns from Madagascar, fine coriander jelly, lemon cream

Avocado tartare and green apple remoulade, pink shrimps



Eggs

Eggs and egg-based products

Thick cod aioli, poached vegetables
(carrots, zucchinis, potatoes, fennel),
organic hard-boiled egg, aioli sauce

White asparagus served warm, vinaigrette

White asparagus, creamy sour vinaigrette, fresh chive

Green asparagus mimosa, lemony sauce

Warm green asparagus, hollandaise sauce

Oyster-seller's platter 2 "Gillardeau N°3" oysters, 2 "Fines de Claire N°2" oysters,
4 prawns from Madagascar, whelk (ca. 150g)

Oyster-seller's platter 2 "Gillardeau" N°3 oysters, 2 Fines de Claire N°3 oysters,
4 prawns from Madagascar, whelk (ca. 150g)

Plate of cold roast beef* with seasoning, fries and salad

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Vegetable assortment and scrambled eggs

Large Salers beef* rib steak (approximatif. 350g), tartare sauce, fries

Pan-fried fillet of turbot, glazed heirloom vegetables, truffle-flavored mousseline sauce

Roasted flounder steak, sauce mousseline, mashed potatoes with truffle

Roasted flounder steak, heirloom vegetables, mandarin mousseline sauce

Primavera veal "blanquette", pilaf rice

A scoop from a choice of ice creams

Brunch Marin

Organic scrambled eggs,

« Petrossian » Scottish smoked salmon,

« Petrossian » smoked herring

« Petrossian » tarama served with toasts,

Charlotte potato salad,

Comté and Saint-Nectaire cheeses,

& sweet platter of seasonal delicacies

Brunch Marin

Organic scrambled eggs,

"Petrossian" Scottish smoked salmon,

"Petrossian" wild salmon roe,

"Petrossian" taramasalata,

blinis and Isigny cream,

sautéed potatoes with herbs,

Comté and St-Nectaire cheeses,

& platter of seasonal sweet delicacies

Brunch Marin

Scrambled organic eggs,

"Petrossian" smoked Scottish salmon,

"Petrossian" wild salmon eggs,

"Petrossian" tarama,

sourdough toast and Isigny cream,

pan-fried potatoes with herbs,

Comté and Saint-Nectaire cheese,

& plate of seasonal sweet treats

Brunch Marin

Scrambled organic eggs,

"Petrossian" Scottish smoked salmon,

"Petrossian" wild salmon roe,

"Petrossian" taramasalata,

Toasted sourdough bread and Isigny cream,

cucumber with cream,

Comté 16 months and Saint-Nectaire cheese,

& sweet plate of seasonal delicacies

Brunch Saint-Germain

Organic scrambled eggs, sautéed potatoes with herbs,

half a chicken croque-monsieur, dry sausage, San Daniele ham,

Comté and St-Nectaire cheeses, & seasonal sweet treat plate

Brunch Saint-Germain

Scrambled organic eggs, pan-fried potatoes with herbs, small ham and cheese toast, dried sausage, San Daniele ham, Comté and

Saint-Nectaire cheese,

& plate of seasonal sweet treats

Brunch Saint-Germain

Scrambled organic eggs, Basque salad, slices of roast beef, dried sausage, cooked ham, Comté 16 months and Saint-Nectaire cheese,

& sweet plate of seasonal delicacies

"Ardéchoise" yule log

Sponge finger, chestnut cream and mousse flavoured with old rum from Martinique, chestnut slivers

Whelk (ca. 300g)

Charolais* beef burger, Comté cheese cream, fries

Premium Charolais beef* burger and grilled bacon, Comté cheese cream, slow-braised tomatoes, arugula, red onion, fries

Aïoli-style cod, crunchy vegetables

Café or Chocolat Liégeois coffee or chocolate ice cream, coffee or chocolate sauce, whipped cream

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Coffee or tea with miniature desserts (fruit salad, chocolate mousse, ice-cream)

Coffee or tea with miniature desserts Panacotta with red fruit coulis, crème brûlée, seasonal sweet treat

Coffee or tea with miniature desserts Dijon ginger bread ice-cream, vanilla cream, seasonal treat

Rack of lamb* with herby crust, thyme jus, fresh string beans

Prunier Oscietra caviar on crushed potatoes

French origin (10g), crushed potato quenelle with herbs and Isigny fresh cream

Cheesecake, red fruit coulis

Club sandwich with poultry and pastrami, hard-boiled organic egg tartare sauce, fries

Club sandwich with "Petrossian" smoked salmon, Avocado, fresh mango, lettuce, hard-boiled organic egg, lime zest, fries

Club sandwich with Prunier smoked Scottish salmon and avocado, crunchy vegetables, hard-boiled organic egg, lettuce, lime zest, fries

Scottish smoked salmon club sandwich, fresh fries

Scottish smoked salmon club sandwich, fresh fries

Scottish smoked salmon club sandwich, fresh fries

Poultry supreme and bacon club sandwich, french fries

Club sandwich with chicken breast and pastrami, tartare sauce, fries

Club sandwich with chicken breast and pastrami, hard-boiled organic egg, tartar sauce, fries

Vegetarian club sandwich Crunchy vegetables, organic egg, fresh fries

Seasonal vegetarian club sandwich Crunchy vegetables, organic egg, french fries

Berthillon seasonal ice cream sundae, flavour of the moment

Deux Magots sunday vanilla ice cream, blackcurrant sorbet and syrup

Coupe St-Germain Elderberry sorbet, fruit salad, Chantilly whipped cream, St-Germain liqueur

Crème brûlée

Prawns from Madagascar (x8)

Croissant or brioche

Apéro toastie with ham or chicken cherry tomatoes

Ham "croqu'apéro" and tiny pot of cherry tomatoes

Ham and cheese toast with grilled zucchini and savory (extra egg +2€)

Ham and cheese toast with grilled zucchini and savory (extra egg +2€)

Toasted ham (or chicken) and cheese sandwich, egg on top, green salad

Ham or chicken toasted sandwich, organic fried egg on top lettuce

Ham or chicken toasted sandwich, organic fried egg on top, leafy salad

Croque-Monsieur (ham or chicken), green salad

Ham or chicken toasted sandwich lettuce

Toasted ham sandwich, lettuce

Mini toasties

Mini toasties

Pear and banana crumble, caramelized walnuts, dark chocolate ice cream

Red fruit dessert (seasonal)

vanilla ice cream, assortment of berries, raspberry coulis, whipped cream

Half a lobster salad, fresh string beans, fresh mango, lime vinaigrette

Parisian-style half langouste

Cod loin with garlic mayonnaise, poached vegetables

Grilled "Norman" beef rib steak* (approx. 350g), fresh fries, sauce tartare

Charolais beef rib steak (350g), béarnaise sauce, fries

Charolais beef* rib steak (approx. 350g), tartare sauce, fries

Beef* fillet skewers, freshly cut French fries, pepper sauce

Grilled fillet of beef*, fresh fries, sauce tartare

Roasted fillet of John Dory, zucchini salad, basil mayonnaise

Strawberries or raspberries Melba (seasonal)
vanilla ice cream, strawberries or raspberries according to the market, whipped cream

Chocolate cake

Kahlúa coffee ice cream

Le Classique

Hot beverage of your choice

(espresso, double espresso, filter coffee, coffee with milk, cappuccino, Dammann tea or traditional hot chocolate)

Croissant and slices of bread with Poitou-Charentes butter 15g

Le Complet

Hot beverage of your choice

(espresso, double espresso, filter coffee, coffee with milk, cappuccino, Dammann tea or traditional hot chocolate)

Pastry and slices of bread with Poitou-Charentes butter 15g, artisanal jam or honey

Fresh squeezed orange or grapefruit juice 25cl

Deux Magots seasonal ham and cheese toast, lettuce (extra egg +2€)

The Croque-Madame from Deux Magots with ham or chicken, organic egg, green salad

The Croque-Madame from Deux Magots with ham or chicken, organic egg, green salad

Le Petit Brunch Jean-Paul Sartre

Hot beverage of your choice, renewable once

(espresso, double espresso, filter coffee, coffee with milk, cappuccino, Dammann tea or hot chocolate)

Baker's selection: a pastry or bread slices with Poitou-Charentes butter (15g), craft jam or honey

Scrambled organic eggs in a casserole, poultry sausage with Pitacou sauce, 16-month Comté cheese

Freshly squeezed fruit juice (orange or grapefruit) (25cl)

Fruit salad (in season) or yogurt

Le Petit Déjeuner Gourmet au caviar

Hot beverage of your choice, renewable once

(espresso, double espresso, filtered coffee, white coffee, cappuccino, Dammann tea or traditional hot chocolate)

Scrambled organic eggs

Prunier Osetra caviar (10g) - origin France - with Poilâne toasts

Glass of Champagne AOC Veuve Clicquot Brut (13cl)

Le Petit Déjeuner Hemingway

Choice of hot drinks, one refill

(espresso, double espresso, filter coffee, white coffee, cappuccino, Dammann tea or Old-style chocolate)

Fried eggs with bacon or ham, plain, ham, cheese or mixed omelette, served with a piece of bread and Poitou-Charentes butter (15g)

Freshly-squeezed fruit juice (orange or grapefruit) (20cl)

Plain yoghurt or fruit salad (according to the season)

Le Petit Déjeuner Hemingway

Hot beverage refilled once

(espresso, double espresso, filter coffee, latte, cappuccino, Dammann tea or traditional chocolate)

Your choice of organic eggs (sunny side up with bacon or ham, plain omelette, with ham, cheese or mixed) and toasts with butter from Poitou-Charentes (15 g)

Freshly squeezed fruit (orange or grapefruit) (20cl)

Plain yoghurt or (seasonal) fruit salad

Le Petit Déjeuner Hemingway

Hot beverage of your choice, renewable once

(espresso, double espresso, filter coffee, coffee with milk, cappuccino, Dammann tea or traditional hot chocolate)

Organic eggs of your choice (fried with grilled bacon or ham, plain omelette, ham omelette, cheese omelette or mixed omelette)

Pastry of your choice

Fresh squeezed orange or grapefruit juice 25cl

Le Petit Déjeuner JP Sartre

Choice of hot drink, one refill

(espresso, double espresso, filter coffee, white coffee, cappuccino,

Dammann tea or old-style hot chocolate)

Baker's selection: two viennoiseries and tartines with "Poitou-Charente" butter(15g), hand-crafted jam or honey

Squeezed fruit juice (orange or grapefruit) 25cl

Plain yogurt or fruit salad (seasonal)

"Infinitely" Paineras chocolate or Caramel macaroon

Duck* magret Rossini style, baked onion squash with cheese on top and parmesan crisp

Duck foie gras millefeuille, ginger bread, caramelized pear with cinnamon

Chocolate lava-cake, vanilla ice cream

Valrhona chocolate mousse

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Muffin of the day, vanilla ice-cream
 Roasted scallops, truffle-flavoured risotto
 Organic hard-boiled egg
 Organic scrambled eggs
 Scrambled eggs with cep mushrooms
 Truffle-flavored organic scrambled eggs
 Organic truffle-flavoured scrambled eggs
 Organic baked eggs with bacon and goat cheese
 Organic hard boiled eggs, truffle-flavoured mayonnaise, celeriac remoulade
 Organic fried eggs sunny side up
 Organic fried eggs sunny side up with bacon or ham
 Scrambled organic eggs with Prunier Osetra caviar (10g)
 Scrambled organic eggs
 Truffle-flavored scrambled organic eggs
 Hard-boiled organic eggs with mimosa mayonnaise and fresh chive
 Eggs with truffle-flavoured mayonnaise
 Fried eggs
 Fried eggs with bacon or ham
 Slow-braised whole onion, beef jus, cream cheese, garlic croutons
 Slow-braised whole onion, beef jus, cream cheese, garlic croutons
 Omelette 3 toppings, mixed leaf salad (ham, cheese and herbs)
 Organic cep mushroom omelette, lettuce
 Organic omelette with various ingredients Ingredients to choose from (ham, cheese and herbs)
 Organic omelette with various ingredients, green salad Ingredients to choose from (ham, cheese and herbs)
 Seasonal organic omelette
 Organic plain omelette
 Organic plain omelette, green salad
 Springtime organic omelette, lettuce
 Raisin roll or chocolate croissant
 Crunchy raw vegetable basket, white cream with herbs
 Pâté en croûte with pistachios, salad mix
 Pâté en croûte with pistachios, salad mix
 Pâté en croûte with autumn flavours, mesclun salad, vinaigrette with walnut oil
 Pâté en croûte with autumn flavours, mixed salad baby leaves, gherkins
 Pâté en croûte with autumn flavours, mixed salad baby leaves, gherkins
 Pasta of the day
 Your choice of pastry
 Steak slice of Bømlø salmon, wilted spinach, hollandaise sauce with fresh herbs
 Deux Magots' platter 3 "Gillardeau N°3" oysters, 3 "Fines de Claire N°2" oysters,
 6 prawns from Madagascar, whelk (ca. 150g)
 Deux Magots' platter 3 "Gillardeau" N°3 oysters, 3 Fines de Claire N°3 oysters,
 6 prawns from Madagascar, whelk (ca. 150g)
 Writers' platter 6 "Gillardeau N°3" oysters, 6 "Fines de Claire N°2" oysters,
 8 prawns from Madagascar, whelks (ca. 300g)
 Writers' platter 6 "Gillardeau" N°3 oysters, 6 Fines de Claire N°3 oysters,
 8 prawns from Madagascar, whelks (ca. 300g)
 Pan-fried girolle and oyster mushrooms, organic soft boiled egg and seasoned jus
 Pan-fried girolle, oyster and other seasonal mushrooms, reduction, soft-boiled egg
 Leeks "mimosa" and sour cream
 Leeks "mimosa" and sour cream
 Profiteroles, three chou buns with Bourbon vanilla and Deux Magots hot chocolate
 Cold roast beef*, green salad, homemade mayonnaise
 Cold roast beef*, green salad, homemade mayonnaise

Cold roast beef*, green salad, homemade mayonnaise

Caesar salad cos lettuce, grilled chicken fillet, Parmesan shavings, croutons, Cæsar dressing

Summer salad

Sucrine lettuce and salad mix, green beans, tomatoes, red sweet peppers, black olives, red onions, organic hard boiled egg, basil-marinated semi-cooked tuna, anchovy fillet, balsamic vinaigrette

Warm goat's cheese salad

Hot goat cheese on toast, sucrine lettuce, arugula, cherry tomatoes, grilled slivered almonds, vinaigrette

Salad of green lentils from Puy with bacon, Soft-boiled organic egg

Spring salad

Sucrine heart, string beans, San Daniele ham, green asparagus, cluster tomatoes, button mushrooms, Parmiggiano Reggiano slivers

Deux Magots' salad green salad, ham, chicken breast, Comté cheese, tomato, hard-boiled egg

Deux Magots' salad

Lettuce, ham, thinly-sliced roasted poultry, Comté cheese, tomato, hard-boiled organic egg

Fresh salad, half hard-boiled organic egg, balsamic vinaigrette

Provence Salad lettuce, green beans, tomatoes, red pepper, black olives, red onion, organic hard-boiled egg, mi-cuit tuna marinated with basil, balsamic vinaigrette

Royal salad green leaves, string beans, grapefruit, tomatoes, potatoes, crab, marinated king prawns, citrus vinaigrette

Saint-Germain salad lettuce, chicken breast, green beans, raisins, hard-boiled egg, curry dressing

Saint-Germain salad lettuce, poultry strips, green beans, raisins, hard-boiled organic egg, curry sauce

Saint-Germain salad lettuce, poultry, green beans, raisins, hard-boiled organic egg, curry sauce

Roast beef* sandwich, tomato, salad, homemade mayonnaise

Royal lobster sandwich Vegetable pickles, lettuce, lime zest, lemon mayonnaise

"Petrossian" Scottish smoked salmon, blinis and Isigny cream

"Petrossian" Scottish smoked salmon, toasted Poilâne bread and Isigny cream

"Petrossian" Scottish smoked salmon, toasted Poilâne bread and Isigny cream

Additional Berthillon ice-cream scoop (various flavors)

Truffle-flavoured free-range poultry supreme*, Darphin potatoes

Avocado and crumbed royal crab tartare, Avruga caviar quenelle

Avocado tartare and crab chunks, lime vinaigrette

Avocado tartare and green apple remoulade, pink shrimps

Premium Charolais beef* tartare, and crunchy breadcrumbs, french fries and lettuce

Warm Tarte Tatin with fresh cream or ice cream

Warm Tatin tart in Deux Magots' style, Isigny crème fraîche or vanilla ice cream

Butternut and sweet potato Tatin tart with Comté cream,

smoked magret and walnut slivers, arugula salad and sun-dried tomatoes

Goat cheese and acacia honey tatin, walnut slivers

Venison terrine with "Fine Champagne" Cognac

Brioche toasts and Poitou-Charentes butter

Elderflower and vanilla vacherin



Fish

Fish and fish-based products

Poached skate wing, steamed potatoes, white butter with capers

Poached skate wing, steamed potatoes, white butter with capers

Thick cod aioli, poached vegetables

(carrots, zucchinis, potatoes, fennel),

organic hard-boiled egg, aioli sauce

Oyster-seller's platter 2 "Gillardeau N°3" oysters, 2 "Fines de Claire N°2" oysters, 4 prawns from Madagascar, whelk (ca. 150g)

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Oyster-seller's platter 2 "Gillardeau" N°3 oysters, 2 Fines de Claire N°3 oysters,
4 prawns from Madagascar, whelk (ca. 150g)

Sea-bass a la plancha, spring vegetables, sauce vierge

Crispy skin sea-bass, candied Provençal vegetables, sauce vierge

Crispy skin sea-bass, candied fennel and citrus butter sauce

crispy skin pan-roasted sea-bass, candied fennel and citrus butter

Pan-fried fillet of turbot, glazed heirloom vegetables, truffle-flavored mousseline sauce

Roasted flounder steak, sauce mousseline, mashed potatoes with truffle

Roasted flounder steak, potato mash, white butter and champagne sauce

Roasted flounder steak, heirloom vegetables, white butter sauce with Champagne

Roasted flounder steak, heirloom vegetables, mandarin mousseline sauce

Brunch Marin

Organic scrambled eggs,

« Petrossian » Scottish smoked salmon,

« Petrossian » smoked herring

« Petrossian » tarama served with toasts,

Charlotte potato salad,

Comté and Saint-Nectaire cheeses,

& sweet platter of seasonal delicacies

Brunch Marin

Organic scrambled eggs,

"Petrossian" Scottish smoked salmon,

"Petrossian" wild salmon roe,

"Petrossian" taramasalata,

blinis and Isigny cream,

sautéed potatoes with herbs,

Comté and St-Nectaire cheeses,

& platter of seasonal sweet delicacies

Brunch Marin

Scrambled organic eggs,

"Petrossian" smoked Scottish salmon,

"Petrossian" wild salmon eggs,

"Petrossian" tarama,

sourdough toast and Isigny cream,

pan-fried potatoes with herbs,

Comté and Saint-Nectaire cheese,

& plate of seasonal sweet treats

Brunch Marin

Scrambled organic eggs,

"Petrossian" Scottish smoked salmon,

"Petrossian" wild salmon roe,

"Petrossian" taramasalata,

Toasted sourdough bread and Isigny cream,

cucumber with cream,

Comté 16 months and Saint-Nectaire cheese,

& sweet plate of seasonal delicacies

Aïoli-style cod, crunchy vegetables

Scallops carpaccio with truffle slivers, acid jus, rocket leaves

"Petrossian" caviar Alverta Royal (12gm), toast and cream

"Petrossian" caviar Alverta Royal (12gm), toast and cream

Caviar Alverta Royal (12g), toasts and fresh cream

Prunier Osetra Caviar 30g - origin France, with sourdough toasts, Isigny cream

Prunier Osetra Caviar (30g), Poilâne toasts and Isigny cream

Prunier Oscietra caviar on crushed potatoes

French origin (10g), crushed potato quenelle with herbs and Isigny fresh cream

Caviar Ossetra Royal "Petrossian" (20 g), blinis and Isigny cream

Caviar Ossetra Royal "Petrossian" (20 g), blinis and Isigny cream

"Petrossian" Ossetra Royal caviar (20 g), toasts and cream

"Petrossian" Ossetra Royal caviar (20 g), toasts and cream

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Ossetra Royal Caviar "Petrossian" (30 g), toasts et crème d'Isigny

Club sandwich with "Petrossian" smoked salmon,

Avocado, fresh mango, lettuce, hard-boiled organic egg, lime zest, fries

■ Coupe de champagne Veuve Clicquot Brut Cuillère de Caviar Osciètre Prunier 3g - origine France

Prawns from Madagascar (x8)

Spoonful of Prunier Osetra caviar 3g (per person) French origin, & a glass of Champagne Veuve Clicquot (13cl) for two

Discover "Petrossian" smoked salmon (70g), Poilâne toasts

"Petrossian" tasting platter Scottish smoked salmon, salmon eggs, tarama, Poilâne bread

"Petrossian" tasting platter Smoked Scottish salmon, smoked herring, taramasalata, Croustissian

"Petrossian" tasting platter Scottish smoked salmon, wild salmon roe, taramasalata, blinis and Isigny cream
blinis et crème d'Isigny

"Petrossian" tasting platter Scottish smoked salmon, wild salmon roe, taramasalata, blinis and Isigny cream
toasted Poilâne bread and Isigny cream

Half a lobster à la Parisienne

Half a lobster salad, fresh string beans, fresh mango, lime vinaigrette

Skin-seared cod loin, potato mash with herbs

Skin-seared cod loin, potato mash with herbs

Skin-seared cod loin, potato mash with herbs

Skin-seared sea bass fillet, pan-fried vegetables, sauce vierge

Fillet of sea bass, winter chopped vegetables, white butter sauce with Champagne

Sea bass fillet, sauce vierge, steamed seasonal vegetables

Cod fillet, pilaf rice

Gilthead sea bream fillet a la plancha, candied fennel, citrus butter

Gilthead sea bream fillet a la plancha, winter vegetables, lemon-flavoured white butter sauce

Fillet of John Dory cooked "à la plancha" slowly-braised leeks with butter

Plancha-grilled John Dory fillet, truffle-flavoured risotto

Roasted fillet of John Dory, candied fennel, citrus butter

Roasted fillet of John Dory, zucchini salad, basil mayonnaise

Roasted fillet of John Dory, leek fondue, olive oil, lemon

Fillet of turbot, leek fondue, lemon butter sauce

Fillet of sole meunière, winter vegetable casserole

Fillet of sole meunière, pilaf rice

Lime and ginger-marinated large king prawn, crunchy vegetable tagliatelles with herbs

Roasted king shrimps, vegetable risotto, shellfish coulis

Roasted king prawns, spring risotto

"Pétrossian" smoked herring, potato and onion salad

"Petrossian" smoked herring, potatoes in oil

Roasted monkfish medallion, potato and butternut mash, lemony white butter sauce

Roasted monkfish medallions, Landaise-style polenta, Espelette pepper oil

Roasted monkfish medallions, beetroot vinaigrette and baked butternut with cheese on top

Avocado mousse, fresh mango Citrus-marinated Madagascar prawns

Pan-fried scallops, risotto with Parmigiano Reggiano AOP, shellfish coulis

Pan-fried scallops, roasted butternut and well-seasoned jus

Roasted scallops, celeriac mousseline, crustacean cream

Roasted scallops, celeriac mousseline, crustacean cream

Roasted scallops, celeriac mash

Scrambled organic eggs with Prunier Osetra caviar (10g)

"Petrossian" salmon roe (50g), toasts and cream

Salmon roe (50g), toasts and cream

Salmon roe (50g), toasts and cream

"Petrossian" wild salmon roe (50g), blinis and Isigny cream

"Petrossian" wild salmon roe (50g), toasted Poilâne bread and Isigny cream

Pasta of the day

Your choice of pastry

Thick cut of Bømlo salmon, leek fondue, white butter sauce

Steak slice of Bømlo salmon, wilted spinach, hollandaise sauce with fresh herbs

Skin-seared salmon steak, fresh wilted spinach, white butter sauce with lemon

Thick slice of roasted salmon, pan-fried vegetables, white butter

Thick slice of roasted salmon, pan-fried vegetables, white butter

Catch of the day

Deux Magots' platter 3 "Gillardeau N°3" oysters, 3 "Fines de Claire N°2" oysters,
6 prawns from Madagascar, whelk (ca. 150g)

Deux Magots' platter 3 "Gillardeau" N°3 oysters, 3 Fines de Claire N°3 oysters,
6 prawns from Madagascar, whelk (ca. 150g)

Writers' platter 6 "Gillardeau N°3" oysters, 6 "Fines de Claire N°2" oysters,
8 prawns from Madagascar, whelks (ca. 300g)

Writers' platter 6 "Gillardeau" N°3 oysters, 6 Fines de Claire N°3 oysters,
8 prawns from Madagascar, whelks (ca. 300g)

Lobster and cod ravioles with baby vegetables shellfish cream

Lobster and salmon ravioles with baby vegetables, shellfish cream

Marinated salmon salad

Marinated salmon, sucrine lettuce heart, salad mix, cucumber, potatoes, avocado, tomato, lemon vinaigrette

Autumn salad with lobster

fava beans, sucrine lettuce, tomato cluster, chestnut slivers, lobster, lime vinaigrette

Summer salad

Sucrine lettuce and salad mix, green beans, tomatoes, red sweet peppers, black olives, red onions, organic hard boiled egg, basil-marinated semi-cooked tuna, anchovy fillet, balsamic vinaigrette

Spring lobster salad fresh green beans, sucrine lettuce, tomatoes, cucumber, lobster, lime vinaigrette

Quinoa and fresh herb salad, marinated king prawns with lime

Salade Duo de la Mer

Sucrine lettuce, snow peas, broad beans, green beans, house-marinated Scottish salmon, marinated prawns, grapefruit supremes, lemon emulsion

Provence Salad lettuce, green beans, tomatoes, red pepper, black olives, red onion,
organic hard-boiled egg, mi-cuit tuna marinated with basil, balsamic vinaigrette

Royal salad green leaves, string beans, grapefruit, tomatoes, potatoes, crab,
marinated king prawns, citrus vinaigrette

Royal lobster sandwich Vegetable pickles, lettuce, lime zest, lemon mayonnaise

"Petrossian" Scottish smoked salmon served with Poilâne toasts

"Petrossian" Scottish smoked salmon, Tzaziki et Poilâne toasts

"Petrossian" Scottish smoked salmon, Charlotte potato salad and toasted Poilâne bread

"Petrossian" Scottish smoked salmon, blinis and Isigny cream

"Petrossian" Scottish smoked salmon, toasted Poilâne bread and Isigny cream

"Petrossian" Scottish smoked salmon, toasted Poilâne bread and Isigny cream

Scottish smoked salmon and Poilâne toasts

Prunier smoked Scottish salmon, Isigny cream, sourdough toasts

Avocado and crumbed royal crab tartare, Avruga caviar quenelle

Avocado tartare and crab chunks, lime vinaigrette

Avocado tartare, prawns from Madagascar, lime vinaigrette

Avocado tartare, prawns from Madagascar, fine coriander jelly, lemon cream

Salmon tartare, avocado and beet, fresh herb juice

Toast with "Petrossian" Scottish smoked salmon served on Poilâne bread

Scottish smoked salmon open sandwich on Poilâne bread

Salmon tataki with Wasabi, sesame biscuit, sweet pepper confinade

Tuna tataki and quinoa salad with baby vegetables and fresh coriander

Lime-marinated tuna, Quinoa, vegetable and fresh coriander salad

"Petrossian" smoked salmon slice (70g), Poilâne toasts

Verrine of "Petrossian" tarama (100 g), Poilâne toasts

Verrine of "Petrossian" tarama (100 g), Poilâne toasts

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Verrine of natural tarama with black truffle from "Petrossian" (100 g), toasted "Poilâne" bread



Peanuts

Peanuts and peanut-based products

Coupe St-Germain Elderberry sorbet, fruit salad, Chantilly whipped cream, St-Germain liqueur



Soy

Soy and soy-based products

Plate of Comté cheese or Normandy Camembert

Plate of cold roast beef* with seasoning, fries and salad

"Ardéchoise" yule log

Sponge finger, chestnut cream and mousse flavoured with old rum from Martinique, chestnut slivers

Beef carpaccio*, parmesan shavings and arugula salad

Beef* carpaccio, green salad

Cheesecake, red fruit coulis

Scottish smoked salmon club sandwich, fresh fries

Scottish smoked salmon club sandwich, fresh fries

Scottish smoked salmon club sandwich, fresh fries

Poultry supreme and bacon club sandwich, french fries

Coupe St-Germain Elderberry sorbet, fruit salad, Chantilly whipped cream, St-Germain liqueur

Apéro toastie with ham or chicken cherry tomatoes

Ham "croqu'apéro" and tiny pot of cherry tomatoes

Toasted ham (or chicken) and cheese sandwich, egg on top, green salad

Ham or chicken toasted sandwich, organic fried egg on top lettuce

Ham or chicken toasted sandwich, organic fried egg on top, leafy salad

Croque-Monsieur (ham or chicken), green salad

Ham or chicken toasted sandwich lettuce

Toasted ham sandwich, lettuce

Warm goat's cheese on Poilâne bread, lettuce

Crottin de Chavignol with honey and Provence herbs on peppered Poilâne toast, lettuce

Cold crottin cheese

Grilled fillet of beef*, fresh fries, sauce tartare

Lime and ginger-marinated large king prawn, crunchy vegetable tagliatelles with herbs

Chocolate cake

Le Petit Déjeuner Hemingway

Hot beverage of your choice, renewable once

(espresso, double espresso, filter coffee, coffee with milk, cappuccino, Dammann tea or traditional hot chocolate)

Organic eggs of your choice (fried with grilled bacon or ham, plain omelette, ham omelette, cheese omelette or mixed omelette)

Pastry of your choice

Fresh squeezed orange or grapefruit juice 25cl

"Infinitely" Païneras chocolate or Caramel macaroon

Chocolate lava-cake, vanilla ice cream

Valrhona chocolate mousse

Omelette 3 toppings, mixed leaf salad (ham, cheese and herbs)

Organic omelette with various ingredients Ingredients to choose from (ham, cheese and herbs)

Organic omelette with various ingredients, green salad Ingredients to choose from (ham, cheese and herbs)

Organic plain omelette

Les Deux Magots - 6, Place St-Germain des Prés, 75006 Paris, France

Organic plain omelette, green salad

Pâté en croûte with autumn flavours, mesclun salad, vinaigrette with walnut oil

Your choice of pastry

Pan-fried girolle and oyster mushrooms, organic soft boiled egg and seasoned jus

Smoked pork belly slow-cooked for 19 hours, Le Puy green lentils

Thinly-sliced cold roast beef*, fresh fries and condiments

Cold roast beef*, green salad, homemade mayonnaise

Cold roast beef*, green salad, homemade mayonnaise

Cold roast beef*, green salad, homemade mayonnaise

Caesar salad cos lettuce, grilled chicken fillet, Parmesan shavings, croutons, Cæsar dressing

Summer salad

Sucrine lettuce and salad mix, green beans, tomatoes, red sweet peppers, black olives, red onions, organic hard boiled egg, basil-marinated semi-cooked tuna, anchovy fillet, balsamic vinaigrette

Winter salad in Landes Region style sucrine heart, green beans, smoked magret, candied gizzards, foie gras shavings, button mushrooms, balsamic vinaigrette

Green bean salad

Fresh green bean salad, button mushrooms, walnut slivers, shallots, autumn vinaigrette

Deux Magots' salad green salad, ham, chicken breast, Comté cheese, tomato, hard-boiled egg

Deux Magots' salad

Lettuce, ham, thinly-sliced roasted poultry, Comté cheese, tomato, hard-boiled organic egg

Provence Salad lettuce, green beans, tomatoes, red pepper, black olives, red onion, organic hard-boiled egg, mi-cuit tuna marinated with basil, balsamic vinaigrette

Saint-Germain salad lettuce, chicken breast, green beans, raisins, hard-boiled egg, curry dressing

Saint-Germain salad lettuce, poultry strips, green beans, raisins, hard-boiled organic egg, curry sauce

Saint-Germain salad lettuce, poultry, green beans, raisins, hard-boiled organic egg, curry sauce

Green salad and tomatoes

Roast beef* sandwich, tomato, salad, homemade mayonnaise

Cheese Selection

Free-range poultry* supreme with lemongrass, pilaf rice

Truffle-flavoured free-range poultry supreme*, Darphin potatoes

Deux Magots-style beef* tartare or lightly-seared, salad mix, fresh fries

Beef* tartare, fresh herb and dried tomato emulsion, salad, fresh fries

Beef* tartare, fresh herb and dried tomato emulsion, salad and fresh fries

Warm Tarte Tatin with fresh cream or ice cream

Warm Tatin tart in Deux Magots' style, Isigny crème fraîche or vanilla ice cream

Fall Poilâne toast

grilled bacon, oyster mushrooms, girolle mushrooms, walnut kernels, baby leaf salad with olive oil

Italian style Poilâne bread toast

Piperade, San Daniele ham, parmesan shavings, arugula, pesto, black olives

Beef fillet tataki, truffle-flavoured celeriac remoulade

Salmon tataki with Wasabi, sesame biscuit, sweet pepper confitade

Tuna tataki and quinoa salad with baby vegetables and fresh coriander



Milk

Milk and milk-based products, including lactose

Poached skate wing, steamed potatoes, white butter with capers

Poached skate wing, steamed potatoes, white butter with capers

Thick cod aioli, poached vegetables
(carrots, zucchinis, potatoes, fennel),
organic hard-boiled egg, aioli sauce

Barigoule-style artichokes and fresh goat's cheese

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Warm white asparagus, lemon emulsion, olive oil with herbs
 Warm green asparagus, hollandaise sauce
 Plate of Comté cheese or Normandy Camembert
 Plate of Comté cheese or Camembert from Normandy or farmhouse Saint-Nectaire
 Platter with Comté cheese and Camembert from Normandy or farmhouse Saint-Nectaire
 Sampling cheese platter Fig jam
 Cold cut assortment plate
 Plate of regional cold cuts and cheeses
 Assorted seasonal vegetables
 Sea-bass a la plancha, spring vegetables, sauce vierge
 Crispy skin sea-bass, candied Provençal vegetables, sauce vierge
 Crispy skin sea-bass, candied fennel and citrus butter sauce
 crispy skin pan-roasted sea-bass, candied fennel and citrus butter
 Large Salers beef* rib steak (approximatif. 350g), tartare sauce, fries
 Poitou-Charentes butter (15g)
 Pan-fried fillet of turbot, glazed heirloom vegetables, truffle-flavored mousseline sauce
 Roasted flounder steak, sauce mousseline, mashed potatoes with truffle
 Roasted flounder steak, potato mash, white butter and champagne sauce
 Roasted flounder steak, heirloom vegetables, white butter sauce with Champagne
 Roasted flounder steak, heirloom vegetables, mandarin mousseline sauce
 Primavera veal "blanquette", pilaf rice
 Traditional veal* blanquette, basmati rice
 Boris Vian blanquette of veal* Gouffé style basmati rice
 Boris Vian blanquette of veal* Gouffé style pilaf rice
 Primavera veal in cream sauce*, pilaf rice
 Veal* blanquette primavera, pilaf rice
 Veal* blanquette, seasonal recipe
 Beef* Bourguignon, steamed potatoes
 Beef* Bourguignon, steamed potatoes
 A scoop from a choice of ice creams
 Brie de Meaux AOC cheese, truffle cream, Granny apple
Brunch Marin
 Organic scrambled eggs,
 « Petrossian » Scottish smoked salmon,
 « Petrossian » smoked herring
 « Petrossian » tarama served with toasts,
 Charlotte potato salad,
 Comté and Saint-Nectaire cheeses,
 & sweet platter of seasonal delicacies
Brunch Marin
 Organic scrambled eggs,
 "Petrossian" Scottish smoked salmon,
 "Petrossian" wild salmon roe,
 "Petrossian" taramasalata,
 blinis and Isigny cream,
 sautéed potatoes with herbs,
 Comté and St-Nectaire cheeses,
 & platter of seasonal sweet delicacies
Brunch Marin
 Scrambled organic eggs,
 "Petrossian" smoked Scottish salmon,
 "Petrossian" wild salmon eggs,
 "Petrossian" tarama,
 sourdough toast and Isigny cream,
 pan-fried potatoes with herbs,
 Comté and Saint-Nectaire cheese,
 & plate of seasonal sweet treats

Brunch Marin

Scrambled organic eggs,
"Petrossian" Scottish smoked salmon,
"Petrossian" wild salmon roe,
"Petrossian" taramasalata,
Toasted sourdough bread and Isigny cream,
cucumber with cream,
Comté 16 months and Saint-Nectaire cheese,
& sweet plate of seasonal delicacies

Brunch Saint-Germain

Organic scrambled eggs, sautéed potatoes with herbs,
half a chicken croque-monsieur, dry sausage, San Daniele ham,
Comté and St-Nectaire cheeses, & seasonal sweet treat plate

Brunch Saint-Germain

Scrambled organic eggs, pan-fried potatoes with herbs, small ham and cheese toast, dried sausage, San Daniele ham, Comté and Saint-Nectaire cheese,
& plate of seasonal sweet treats

Brunch Saint-Germain

Scrambled organic eggs, Basque salad, slices of roast beef, dried sausage, cooked ham, Comté 16 months and Saint-Nectaire cheese,
& sweet plate of seasonal delicacies

"Ardéchoise" yule log

Sponge finger, chestnut cream and mousse flavoured with old rum from Martinique, chestnut slivers

Charolais* beef burger, Comté cheese cream, fries

Charolais beef* burger and grilled San Daniele ham, Comté cheese cream and candied tomatoes, fresh fries

Charolais beef* burger and grilled San Daniele ham, Comté cheese cream and candied tomatoes, fresh fries

Charolais beef* burger and grilled San Daniele ham, Comté cheese cream and candied tomatoes, fresh fries

Premium Charolais beef* burger and grilled bacon, panfried mushrooms, creamy fourme d'Ambert cheese, fresh fries

Premium Charolais beef* burger and grilled bacon, Comté cheese cream and candied tomatoes, fresh fries

Premium Charolais beef* burger and grilled bacon, Comté cheese cream and tomato confit, fries

Premium Charolais beef* burger and grilled bacon, Comté cheese cream, slow-braised tomatoes, arugula, red onion, fries

Aïoli-style cod, crunchy vegetables

Latte

"Café musette", the French-style Irish coffee Filtered black coffee, Chantilly, Benjamin Kuentz plant whisky (3cl)

Café or Chocolat Liégeois coffee or chocolate ice cream, coffee or chocolate sauce, whipped cream

Coffee or tea with miniature desserts (fruit salad, chocolate mousse, ice-cream)

Coffee or tea with miniature desserts Panacotta with red fruit coulis, crème brûlée, seasonal sweet treat

Coffee or tea with miniature desserts Dijon ginger bread ice-cream, vanilla cream, seasonal treat

Coffee, Tea or hot Chocolate with a selection of desserts and assortment of three sweet treats

Duck and foie gras pâté, stewed onions, Poilane toast

Beef carpaccio*, parmesan shavings and arugula salad

Beef* carpaccio, green salad

Lamb rack 3 ribs in herb crust, fresh green beans with butter

Herb-crusted rack of lamb*, green beans

Rack of lamb* with herby crust, thyme jus, fresh string beans

"Petrossian" caviar Alverta Royal (12gm), toast and cream

"Petrossian" caviar Alverta Royal (12gm), toast and cream

Caviar Alverta Royal (12g), toasts and fresh cream

Prunier Oscietra caviar on crushed potatoes

French origin (10g), crushed potato quenelle with herbs and Isigny fresh cream

Prunier Oscietra caviar on crushed potatoes

French origin (10g), crushed potato quenelle with herbs and Isigny fresh cream

Caviar Ossetra Royal "Petrossian" (20 g), blinis and Isigny cream

Caviar Ossetra Royal "Petrossian" (20 g), blinis and Isigny cream

"Petrossian" Ossetra Royal caviar (20 g), toasts and cream

"Petrossian" Ossetra Royal caviar (20 g), toasts and cream

Ossetra Royal Caviar "Petrossian" (30 g), toasts et crème d'Isigny

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Cheesecake, red fruit coulis
 Deux Magots' old-style hot chocolate
 Deux Magots' old-style hot chocolate
 Viennese iced chocolate (with Chantilly whipped cream)
 Viennese hot chocolate
 Viennese hot chocolate (with Chantilly whipped cream)
 Club sandwich with poultry and pastrami, hard-boiled organic egg tartare sauce, fries
 Club sandwich with "Petrossian" smoked salmon,
 Avocado, fresh mango, lettuce, hard-boiled organic egg, lime zest, fries
 Club sandwich with Prunier smoked Scottish salmon and avocado,
 crunchy vegetables, hard-boiled organic egg, lettuce, lime zest, fries
 Poultry supreme and bacon club sandwich, french fries
 Vegetarian club sandwich Crunchy vegetables, organic egg, fresh fries
 Seasonal vegetarian club sandwich Crunchy vegetables, organic egg, french fries
 Truffle-flavoured small shell pasta, Parmesan cheese and fava beans
 Salers beef* prime rib for two persons slow-braised grenaille potatoes, pan-fried mushrooms
 Grilled rib of Salers beef* for two, baby potatoes, pan-fried mushrooms
 Low-temp cooked rib of Veal*, morel sauce, mashed potatoes
 Rib of veal* cooked at low temperature, rosemary jus, ratatouille
 Rib of veal* cooked at low temperature, baby potatoes and mushrooms
 Rib of veal* cooked at low temperature, pan-fried mushrooms, potato mash with butter
 "Thick" veal ribeye cooked at a low temperature, panfried seasonal mushrooms,
 potato mash with butter and well-seasoned jus
 "Thick" veal ribeye cooked at a low temperature, cep mushroom jus, mashed potatoes with butter
 Roasted prime veal* rib, slow-braised grenaille potatoes, morel sauce
 Auguste Boulay ice-cream cup Fresh fruit salad, pink champagne flavored iced yoghurt, blackcurrant sorbet
 Berthillon seasonal ice cream sundae, flavour of the moment
 Berthillon seasonal ice cream sundae, flavour of the moment
 Deux Magots sunday vanilla ice cream, blackcurrant sorbet and syrup
 Coupe St-Germain Elderberry sorbet, fruit salad, Chantilly whipped cream, St-Germain liqueur
 Crème brûlée
 Seasonal vegetable cream soup
 Seasonal vegetable creamy soup
 Seasonal vegetable creamy soup
 Seasonal vegetable creamy soup, whipped cream with crushed hazelnuts
 Seasonal vegetable creamy soup, whipped cream
 Fresh cream or Whipped cream
 Croissant or brioche
 Apéro toastie with ham or chicken cherry tomatoes
 Ham "croqu'apéro" and tiny pot of cherry tomatoes
 Ham and cheese toast with grilled zucchini and savory (extra egg +2€)
 Ham and cheese toast with grilled zucchini and savory (extra egg +2€)
 Toasted ham (or chicken) and cheese sandwich, egg on top, green salad
 Ham or chicken toasted sandwich, organic fried egg on top lettuce
 Ham or chicken toasted sandwich, organic fried egg on top, leafy salad
 Croque-Monsieur (ham or chicken), green salad
 Ham or chicken toasted sandwich lettuce
 Toasted ham sandwich, lettuce
 Mini toasties
 Mini toasties

Hot goat cheese on peppered Poilâne bread, lettuce
 Warm goat's cheese on Poilâne bread, lettuce
 Crottin de Chavignol with honey and Provence herbs on peppered Poilâne toast, lettuce
 Cold crottin cheese
 Pear and banana crumble, caramelized walnuts, dark chocolate ice cream
 "Petrossian" tasting platter Scottish smoked salmon, salmon eggs, tarama, Poilâne bread
 "Petrossian" tasting platter Smoked Scottish salmon, smoked herring, taramasalata, Croustissian
 "Petrossian" tasting platter Scottish smoked salmon, wild salmon roe, taramasalata, blinis and Isigny cream
 blinis et crème d'Isigny
 "Petrossian" tasting platter Scottish smoked salmon, wild salmon roe, taramasalata, blinis and Isigny cream
 toasted Poilâne bread and Isigny cream
 Sampling matured cheese platter from our regions
 Sampling matured cheese platter from our regions
 Red fruit dessert (seasonal)
 vanilla ice cream, assortment of berries, raspberry coulis, whipped cream
 Half a lobster à la Parisienne
 Parisian-style half langouste
 Skin-seared cod loin, potato mash with herbs
 Skin-seared cod loin, potato mash with herbs
 Skin-seared cod loin, potato mash with herbs
 Cod loin with garlic mayonnaise, poached vegetables
 Double espresso or decaffeinated, with milk
 Caramelized endives with cider, walnut slivers and Fourme d'Ambert cream
 Grilled "Norman" beef rib steak* (approx. 350g), fresh fries, sauce tartare
 Pan-seared matured "Normandy style" rib steak (roughly 350g), fresh fries, pepper sauce
 Charolais beef rib steak (350g), béarnaise sauce, fries
 Charolais beef* rib steak (approx. 350g), tartare sauce, fries
 Giant wild Burgundy escargots, 12 pcs.
 Giant and wild Burgundy snails, 6 pieces
 Giant and wild Burgundy snails, 6 pieces
 Escargots with parsley and garlic in a puff pastry, mild garlic cream
 Cottage cheese with red fruit coulis
 Cottage cheese, plain or with sugar
 Cottage cheese, plain, sugar or coulis
 Faisselle cheese with sugar or cream
 Faisselle cheese with sugar or cream
 Cottage cheese served with sugar, cream or coulis
 Cottage cheese served with sugar, cream or coulis
 Veal sirloin steak*, potato mash, thyme cooking jus
 Veal sirloin steak*, gratin Dauphinois, well-seasoned jus
 Pan-fried foie gras and caramelized pear in puff pastry, Porto ice-cream
 Roasted lamb* fillet, spring vegetables, sage jus
 Skin-seared sea bass fillet, pan-fried vegetables, sauce vierge
 Fillet of sea bass, winter chopped vegetables, white butter sauce with Champagne
 Grilled fillet of beef* "à la plancha", morel sauce, Dauphinois potato gratin
 Grilled beef* fillet, slow-braised grenaille potatoes, Périgord sauce
 Beef* fillet skewers, freshly cut French fries, pepper sauce
 Grilled fillet of beef*, fresh fries, sauce tartare
 Beef* fillet, panfried with truffles, tender potatoes
 Pan-fried beef tenderloin*, truffle flavored, dauphinoise potatoes
 Pan-fried beef* fillet, sauce périgourdine, Anna apple with truffle flavour
 Panfried beef* fillet, fresh fries, périgourdine (wine and truffle) sauce
 Panfried beef* fillet, pepper sauce, "Dauphinois" potato gratin

Panfried beef* fillet, sauce Périgourdine, baby potatoes with garlic and parsley
 Panfried beef* fillet, Fourme d'Ambert cheese sauce, Dauphinois potato gratin
 Panfried beef* fillet, three-pepper sauce, baby potatoes
 Roasted beef* fillet, fresh fries, cold tarragon emulsion
 Roasted fillet of beef*, fresh fries, pepper sauce
 Beef fillet* with morel sauce, Dauphinois gratin, sliced potatoes baked with cream
 Beef* fillet, green pepper sauce, fresh fries
 Fillet of Beef*, five berry pepper sauce, baby potatoes
 Cod fillet, pilaf rice
 Gilthead sea bream fillet a la plancha, candied fennel, citrus butter
 Gilthead sea bream fillet a la plancha, winter vegetables, lemon-flavoured white butter sauce
 Roasted chicken fillet, steamed vegetables
 Fillet of John Dory cooked "à la plancha" slowly-braised leeks with butter
 Plancha-grilled John Dory fillet, truffle-flavoured risotto
 Roasted fillet of John Dory, candied fennel, citrus butter
 Roasted fillet of John Dory, zucchini salad, basil mayonnaise
 Roasted fillet of John Dory, leek fondue, olive oil, lemon
 Fillet of turbot, leek fondue, lemon butter sauce
 Roasted venison filet mignon, celery mousseline and chestnut puree, pepper sauce
 Roasted venison filet mignon, pepper sauce, celery mash with chestnut slivers
 Fillets of sole meunière, winter vegetable casserole
 Fillets of sole meunière, pilaf rice
 Duck foie gras 50g and its compote the moment, Poilâne toasts
 Duck foie gras (50g), Toasted Poilâne bread
 Fontainebleau cream cheese with blueberry, red berries coulis
 Strawberries or raspberries Melba (seasonal)
 vanilla ice cream, strawberries or raspberries according to the market, whipped cream
 Lime and ginger-marinated large king prawn, crunchy vegetable tagliatelles with herbs
 Roasted king shrimps, vegetable risotto, shellfish coulis
 Roasted king prawns, risotto with shellfish cream
 Roast king shrimps, green asparagus risotto and Parmigiano Reggiano cheese
 Roasted king prawns, spring risotto
 Tomato gazpacho, basil sorbet, garlic croutons
 Tomato gazpacho, basil sorbet, garlic croutons
 Vegetable gaspacho and "salpicons" (vegetable dices) whipped cream with basil, garlicky croutons
 Chocolate cake
 Kahlúa coffee ice cream
 Le Classique
 Hot beverage of your choice
 (espresso, double espresso, filter coffee, coffee with milk, cappuccino, Dammann tea or traditional hot chocolate)
 Croissant and slices of bread with Poitou-Charentes butter 15g
 Le Complet
 Hot beverage of your choice
 (espresso, double espresso, filter coffee, coffee with milk, cappuccino, Dammann tea or traditional hot chocolate)
 Pastry and slices of bread with Poitou-Charentes butter 15g, artisanal jam or honey
 Fresh squeezed orange or grapefruit juice 25cl
 Deux Magots seasonal ham and cheese toast, lettuce (extra egg +2€)
 The Croque-Madame from Deux Magots with ham or chicken, organic egg, green salad
 The Croque-Monsieur from Deux Magots with ham or chicken, lettuce
 The Croque-Monsieur from Deux Magots with ham or chicken, lettuce

Le Petit Brunch Jean-Paul Sartre

Hot beverage of your choice, renewable once

(espresso, double espresso, filter coffee, coffee with milk, cappuccino, Dammann tea or hot chocolate)

Baker's selection: a pastry or bread slices with Poitou-Charentes butter (15g), craft jam or honey

Scrambled organic eggs in a casserole, poultry sausage with Pitacou sauce, 16-month Comté cheese

Freshly squeezed fruit juice (orange or grapefruit) (25cl)

Fruit salad (in season) or yogurt

Le Petit Déjeuner Gourmet au caviar

Hot beverage of your choice, renewable once

(espresso, double espresso, filtered coffee, white coffee, cappuccino, Dammann tea or traditional hot chocolate)

Scrambled organic eggs

Prunier Osetra caviar (10g) - origin France - with Poilâne toasts

Glass of Champagne AOC Veuve Clicquot Brut (13cl)

Le Petit Déjeuner Hemingway

Choice of hot drinks, one refill

(espresso, double espresso, filter coffee, white coffee, cappuccino, Dammann tea or Old-style chocolate)

Fried eggs with bacon or ham, plain, ham, cheese or mixed omelette, served with a piece of bread and Poitou-Charentes butter (15g)

Freshly-squeezed fruit juice (orange or grapefruit) (20cl)

Plain yoghurt or fruit salad (according to the season)

Le Petit Déjeuner Hemingway

Hot beverage refilled once

(espresso, double espresso, filter coffee, latte, cappuccino, Dammann tea or traditional chocolate)

Your choice of organic eggs (sunny side up with bacon or ham, plain omelette, with ham, cheese or mixed) and toasts with butter from Poitou-Charentes (15 g)

Freshly squeezed fruit (orange or grapefruit) (20cl)

Plain yoghurt or (seasonal) fruit salad

Le Petit Déjeuner Hemingway

Hot beverage of your choice, renewable once

(espresso, double espresso, filter coffee, coffee with milk, cappuccino, Dammann tea or traditional hot chocolate)

Organic eggs of your choice (fried with grilled bacon or ham, plain omelette, ham omelette, cheese omelette or mixed omelette)

Pastry of your choice

Fresh squeezed orange or grapefruit juice 25cl

Le Petit Déjeuner JP Sartre

Choice of hot drink, one refill

(espresso, double espresso, filter coffee, white coffee, cappuccino,

Dammann tea or old-style hot chocolate)

Baker's selection: two viennoiseries and tartines with "Poitou-Charente" butter(15g), hand-crafted jam or honey

Squeezed fruit juice (orange or grapefruit) 25cl

Plain yogurt or fruit salad (seasonal)

Trio : ham, Comté cheese, tomato

"Infinitely" Païneras chocolate or Caramel macaroon

Duck* breast with orange and star anise, mashed butternut squash

Duck* magret with red fruits, pumpkin mash with chestnut slivers

Plancha-grilled duck* breast, potato mash with truffle-flavored butter

Duck* magret from the South-West of France, red fruit sauce, baked onion squash with cheese on top

Duck* magret Rossini style, baked onion squash with cheese on top and parmesan crisp

roasted duck* magret, fingerling potatoes and mushroom fricassee

Farm-raised poultry medallion, fall vegetable risotto

Roasted monkfish medallions, Landaise-style polenta, Espelette pepper oil

Roasted monkfish medallions, beetroot vinaigrette and baked butternut with cheese on top

Italian-style melon

Goat cheese and grilled vegetable mille-feuille

Duck foie gras millefeuille, ginger bread, caramelized pear with cinnamon

Millefeuille with roasted vegetables and warm goat cheese

Tomato and goat's cheese mille-feuilles

Chocolate lava-cake, vanilla ice cream

Valrhona chocolate mousse

Avocado mousse, fresh mango Citrus-marinated Madagascar prawns

Muffin of the day, vanilla ice-cream

Pan-fried scallops, risotto with Parmigiano Reggiano AOP, shellfish coulis

Pan-fried scallops, roasted butternut and well-seasoned jus

Roasted scallops, celeriac mousseline, crustacean cream

Roasted scallops, celeriac mousseline, crustacean cream

Roasted scallops, truffle-flavoured risotto

Roasted scallops, celeriac mash

Organic scrambled eggs

Scrambled eggs with cep mushrooms

Truffle-flavored organic scrambled eggs

Organic truffle-flavoured scrambled eggs

Organic baked eggs with bacon and goat cheese

Organic fried eggs sunny side up

Organic fried eggs sunny side up with bacon or ham

Scrambled organic eggs

Truffle-flavored scrambled organic eggs

"Petrossian" salmon roe (50g), toasts and cream

Salmon roe (50g), toasts and cream

Salmon roe (50g), toasts and cream

"Petrossian" wild salmon roe (50g), blinis and Isigny cream

"Petrossian" wild salmon roe (50g), toasted Poilâne bread and Isigny cream

Fried eggs

Fried eggs with bacon or ham

Slow-braised whole onion, beef jus, cream cheese, garlic croutons

Slow-braised whole onion, beef jus, cream cheese, garlic croutons

Omelette 3 toppings, mixed leaf salad (ham, cheese and herbs)

Organic cep mushroom omelette, lettuce

Organic omelette with various ingredients Ingredients to choose from (ham, cheese and herbs)

Organic omelette with various ingredients, green salad Ingredients to choose from (ham, cheese and herbs)

Organic plain omelette

Organic plain omelette, green salad

Springtime organic omelette, lettuce

Raisin roll or chocolate croissant

Crunchy raw vegetable basket, white cream with herbs

Duck pie flavored with thyme, green salad

Pâté en croûte with pistachios, salad mix

Pâté en croûte with pistachios, salad mix

Pâté en croûte with autumn flavours, mesclun salad, vinaigrette with walnut oil

Pâté en croûte with autumn flavours, mixed salad baby leaves, gherkins

Pâté en croûte with autumn flavours, mixed salad baby leaves, gherkins

Pasta of the day

Your choice of pastry

Thick cut of Bømlo salmon, leek fondue, white butter sauce

Steak slice of Bømlo salmon, wilted spinach, hollandaise sauce with fresh herbs

Salmon steak a la plancha, panfried vegetables, white butter and sorrel sauce

Skin-seared salmon steak, fresh wilted spinach, white butter sauce with lemon

Thick slice of roasted salmon, pan-fried vegetables, white butter

Thick slice of roasted salmon, pan-fried vegetables, white butter

Board of charcuterie from Auvergne (small pot of rillettes, dry sausage, sliced saucisson, cured ham)

Mixed charcuterie and Auvergne cheese board (dry sausage, cured ham, cheeses)

Mixed charcuterie and Auvergne cheese board (saucisson, country ham, cheeses)

Mixed charcuterie and Auvergne cheese board (dry sausage, cured ham, cheeses)

Pan-fried mushrooms, 24 months-aged Comté cheese emulsion Soft-boiled organic egg

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Pan-fried girolle and oyster mushrooms, organic soft boiled egg and seasoned jus
 Pan-fried girolle mushrooms, oyster mushrooms and seasonal mushrooms, veal jus, San Daniele ham
 Pan-fried girolle, oyster and other seasonal mushrooms, reduction, soft-boiled egg
 Leeks "mimosa" and sour cream
 Leeks "mimosa" and sour cream
 Smoked pork belly slow-cooked for 19 hours, Le Puy green lentils
 Piece of cheese
 Beef* stew with seasonal vegetables
 Beef* stew with seasonal vegetables
 Profiteroles, three chou buns with Bourbon vanilla and Deux Magots hot chocolate
 Lobster and cod ravioles with baby vegetables shellfish cream
 Lobster and salmon ravioles with baby vegetables, shellfish cream
 Rigatoni pasta with pistou and burrata
 Farm-raised* poultry risotto with morel cream
 Farm-raised* poultry risotto with morel cream
 Roast beef* and Parmesan cheese shavings arugula salad, mustard emulsion
 Thinly-sliced cold roast beef*, fresh fries and condiments
 Caesar salad cos lettuce, grilled chicken fillet, Parmesan shavings, croutons, Cæsar dressing
 Autumn salad with lobster
 fava beans, sucrine lettuce, tomato cluster, chestnut slivers, lobster, lime vinaigrette
 Summer salad sucrine lettuce heart, fresh string beans, black olives, marinated feta cheese, melon,
 San Daniele ham, balsamic vinaigrette
 Summer salad
 Sucrine lettuce and salad mix, green beans, tomatoes, red sweet peppers, black olives, red onions, organic hard boiled egg, basil-
 marinated semi-cooked tuna, anchovy fillet, balsamic vinaigrette
 Winter salad in Landes Region style sucrine heart, green beans, smoked magret, candied gizzards, foie gras shavings,
 button mushrooms, balsamic vinaigrette
 Warm goat's cheese salad
 Hot goat cheese on toast, sucrine lettuce, arugula, cherry tomatoes, grilled slivered almonds, vinaigrette
 Lentil salad with smoked salmon, Croustissian
 Salad of green lentils from Puy with bacon, Soft-boiled organic egg
 Green Puy lentil salad, poultry sausage with Pitacou
 Spring salad
 Sucrine heart, string beans, San Daniele ham, green asparagus, cluster tomatoes, button mushrooms, Parmigiano Reggiano
 slivers
 Quinoa and fresh herb salad, marinated king prawns with lime
 Tomato salad, mozzarella di bufala, basil
 Deux Magots' salad green salad, ham, chicken breast, Comté cheese, tomato, hard-boiled egg
 Deux Magots' salad
 Lettuce, ham, thinly-sliced roasted poultry, Comté cheese, tomato, hard-boiled organic egg
 Salade Duo de la Mer
 Sucrine lettuce, snow peas, broad beans, green beans, house-marinated Scottish salmon, marinated prawns, grapefruit
 supremes, lemon emulsion
 Royal salad green leaves, string beans, grapefruit, tomatoes, potatoes, crab,
 marinated king prawns, citrus vinaigrette
 Saint-Germain salad lettuce, chicken breast, green beans, raisins, hard-boiled egg, curry dressing
 Saint-Germain salad lettuce, poultry strips, green beans, raisins, hard-boiled organic egg,
 curry sauce
 Saint-Germain salad lettuce, poultry, green beans, raisins, hard-boiled organic egg,
 curry sauce
 Cloth ham sandwich
 San Daniele ham sandwich
 Mixed sandwich : ham, Comté cheese
 Royal lobster sandwich Vegetable pickles, lettuce, lime zest, lemon mayonnaise
 "Petrossian" Scottish smoked salmon, blinis and Isigny cream

"Petrossian" Scottish smoked salmon, toasted Poilâne bread and Isigny cream
 "Petrossian" Scottish smoked salmon, toasted Poilâne bread and Isigny cream
 Scottish smoked salmon and Poilâne toasts
 Prunier smoked Scottish salmon, Isigny cream, sourdough toasts
 Selection of matured cheeses from our Regions
 Selection of matured cheeses from our Regions
 Cheese Selection
 Thyme-braised lamb shank, baby vegetables
 Thyme-braised lamb shank, baby vegetables
 Additional Berthillon ice-cream scoop (various flavors)
 Capon supreme stuffed with mushrooms, potato mash with truffle-flavored butter
 Farm-raised capon* with morels, pearl pasta risotto with parmigiano reggiano
 Farm-raised capon* with morels, celery mash, potato mash and butternut mash with chestnut slivers
 Free-range poultry* supreme with lemongrass, pilaf rice
 Free-range poultry suprême* with morels, mash with olive oil
 Farmhouse poultry* supreme stuffed with fresh herbs, mash with olive oil
 free range* poultry supreme marinated with rosemary served with butter, pan-fried provençal vegetables
 Truffle-flavoured free-range poultry supreme*, Darphin potatoes
 Truffle-flavoured free-range poultry supreme*, pilaf rice
 Roasted farmsted* poultry supreme, creamy jus with mustard seeds, panfried vegetables
 Roasted farmsted* poultry supreme, potato mash with spring onions,
 beurre blanc with thyme and lemon
 Poultry* supreme a la plancha, mashed potatoes
 Free-range poultry* supreme, herb jus, potato mash with herbs
 Avocado and prawn tartare, lemon emulsion
 Avocado tartare and green apple remoulade, pink shrimps
 "Deux Magots-style" knife-cut Charolais beef* tartar herb crumble, fries and lettuce
 Premium Charolais beef* tartare, and crunchy breadcrumbs, french fries and lettuce
 Warm Tarte Tatin with fresh cream or ice cream
 Warm Tatin tart in Deux Magots' style, Isigny crème fraîche or vanilla ice cream
 Fall Poilâne toast
 grilled bacon, oyster mushrooms, girolle mushrooms, walnut kernels, baby leaf salad with olive oil
 Winter "truffade" toast Toasted Poilane bread, stewed onions, potatoes, bacon, fresh tomme,
 nutmeg
 Vegetarian toast on Poilâne bread
 Vegetarian toast on Poilâne bread Preserved tomato spread, green asparagus, shaved Parmesan, organic hard-boiled egg
 Bread and Poitou-Charentes butter
 San Daniele ham open sandwich on Poilâne bread
 Toast with "Petrossian" Scottish smoked salmon served on Poilâne bread
 Scottish smoked salmon open sandwich on Poilâne bread
 Bread, Poitou-Charentes butter, jam
 Beef fillet tataki, truffle-flavoured celeriac remoulade
 Salmon tataki with Wasabi, sesame biscuit, sweet pepper confinade
 Tuna tataki and quinoa salad with baby vegetables and fresh coriander
 Endive and fourme d'Ambert blue cheese tatin, Walnut slivers
 Butternut and sweet potato Tatin tart with Comté cream,
 smoked magret and walnut slivers, arugula salad and sun-dried tomatoes
 Goat cheese and acacia honey tatin, walnut slivers
 Venison terrine with "Fine Champagne" Cognac
 Pheasant terrine with pistachios, red onion chutney
 Lime-marinated tuna, Quinoa, vegetable and fresh coriander salad
 Brioche toasts and Poitou-Charentes butter
 Beef heart tomato and burrata, pistou

crispy skin pan-roasted turbot, pan-fried vegetables, white butter and lemon
Elderflower and vanilla vacherin
Butternut squash creamy soup, whipped cream with crushed hazelnuts
Cep mushroom cream soup, whipped cream and roasted hazelnut slivers
California Bliss non-fat iced yoghurt, rose-strawberry flavour, red fruit coulis, fresh raspberries
California Bliss non-fat iced yoghurt, rose-strawberry flavour, red fruit coulis, fresh raspberries
Frozen yogurt rosé champagne (non fat) vegan, red berries coulis
Plain yoghurt



Nuts

Nuts : almonds, hazelnuts, pistachios, walnuts, cashew nuts, pecan nuts, macadamia nuts, Brazil nuts,
Queensland nuts and nut-based products

Sea-bass a la plancha, spring vegetables, sauce vierge
Crispy skin sea-bass, candied Provençal vegetables, sauce vierge
"Ardéchoise" yule log
Sponge finger, chestnut cream and mousse flavoured with old rum from Martinique, chestnut slivers
Coffee or tea with miniature desserts (fruit salad, chocolate mousse, ice-cream)
Coffee or tea with miniature desserts Panacotta with red fruit coulis, crème brûlée, seasonal sweet treat
Cheesecake, red fruit coulis
Berthillon seasonal ice cream sundae, flavour of the moment
Coupe St-Germain Elderberry sorbet, fruit salad, Chantilly whipped cream, St-Germain liqueur
Seasonal vegetable creamy soup, whipped cream with crushed hazelnuts
Seasonal vegetable creamy soup, whipped cream
Pear and banana crumble, caramelized walnuts, dark chocolate ice cream
Caramelized endives with cider, walnut slivers and Fourme d'Ambert cream
Roasted venison filet mignon, celery mousseline and chestnut puree, pepper sauce
Roasted venison filet mignon, pepper sauce, celery mash with chestnut slivers
Roasted king prawns, spring risotto
Chocolate cake
Le Classique
Hot beverage of your choice
(espresso, double espresso, filter coffee, coffee with milk, cappuccino, Dammann tea or traditional hot chocolate)
Croissant and slices of bread with Poitou-Charentes butter 15g
Le Complet
Hot beverage of your choice
(espresso, double espresso, filter coffee, coffee with milk, cappuccino, Dammann tea or traditional hot chocolate)
Pastry and slices of bread with Poitou-Charentes butter 15g, artisanal jam or honey
Fresh squeezed orange or grapefruit juice 25cl
Le Petit Déjeuner Hemingway
Choice of hot drinks, one refill
(espresso, double espresso, filter coffee, white coffee, cappuccino, Dammann tea or Old-style chocolate)
Fried eggs with bacon or ham, plain, ham, cheese or mixed omelette, served with a piece of bread and Poitou-Charentes butter
(15g)
Freshly-squeezed fruit juice (orange or grapefruit) (20cl)
Plain yoghurt or fruit salad (according to the season)
Le Petit Déjeuner Hemingway
Hot beverage refilled once
(espresso, double espresso, filter coffee, latte, cappuccino, Dammann tea or traditional chocolate)
Your choice of organic eggs (sunny side up with bacon or ham, plain omelette, with ham, cheese or mixed) and toasts with butter
from Poitou-Charentes (15 g)
Freshly squeezed fruit (orange or grapefruit) (20cl)
Plain yoghurt or (seasonal) fruit salad

Le Petit Déjeuner JP Sartre

Choice of hot drink, one refill

(espresso, double espresso, filter coffee, white coffee, cappuccino,

Dammann tea or old-style hot chocolate)

Baker's selection: two viennoiseries and tartines with "Poitou-Charente" butter(15g), hand-crafted jam or honey

Squeezed fruit juice (orange or grapefruit) 25cl

Plain yogurt or fruit salad (seasonal)

"Infinitely" Païneras chocolate or Caramel macaroon

Duck* magret with red fruits, pumpkin mash with chestnut slivers

Goat cheese and grilled vegetable mille-feuille

Millefeuille with roasted vegetables and warm goat cheese

Tomato and goat's cheese mille-feuilles

Chocolate lava-cake, vanilla ice cream

Valrhona chocolate mousse

Muffin of the day, vanilla ice-cream

Raisin roll or chocolate croissant

Pâté en croûte with autumn flavours, mesclun salad, vinaigrette with walnut oil

Pâté en croûte with autumn flavours, mixed salad baby leaves, gherkins

Pâté en croûte with autumn flavours, mixed salad baby leaves, gherkins

Your choice of pastry

Fall salad

Sucrine, fresh string beans, button mushrooms, tomatoes, duck foie gras slivers, smoked magret, dried apricots, crushed walnuts

Autumn salad with lobster

fava beans, sucrine lettuce, tomato cluster, chestnut slivers, lobster, lime vinaigrette

Winter salad

sucrine heart, thinly sliced endives, walnut kernels,

raisins, button mushrooms, golden apple, fourme d'Ambert and San Daniele ham

Warm goat's cheese salad

Hot goat cheese on toast, sucrine lettuce, arugula, cherry tomatoes, grilled slivered almonds, vinaigrette

Fresh green bean salad, button mushrooms, walnut slivers, shallots, autumn vinaigrette

Salade de l'Ecrivain

Arugula, green beans, mushrooms, walnuts, potato, black olives, red onion, country ham, balsamic vinaigrette

Lentil salad with smoked salmon, Croustissian

Salad of green lentils from Puy with bacon, Soft-boiled organic egg

Périgourdine salad

Sucrine lettuce, green beans, soft apricots, walnuts, raisins, smoked duck breast, shavings of semi-cooked duck foie gras

Farm-raised capon* with morels, celery mash, potato mash and butternut mash with chestnut slivers

Warm Tarte Tatin with fresh cream or ice cream

Warm Tatin tart in Deux Magots' style, Isigny crème fraîche or vanilla ice cream

Fall Poilâne toast

grilled bacon, oyster mushrooms, girolle mushrooms, walnut kernels, baby leaf salad with olive oil

Endive and fourme d'Ambert blue cheese tatin, Walnut slivers

Butternut and sweet potato Tatin tart with Comté cream,

smoked magret and walnut slivers, arugula salad and sun-dried tomatoes

Goat cheese and acacia honey tatin, walnut slivers

Venison terrine with "Fine Champagne" Cognac

Pheasant terrine with pistachios, red onion chutney

Butternut squash creamy soup, whipped cream with crushed hazelnuts



Celery

Celery and celery-based products

Poached skate wing, steamed potatoes, white butter with capers

Poached skate wing, steamed potatoes, white butter with capers

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Oyster-seller's platter 2 "Gillardeau N°3" oysters, 2 "Fines de Claire N°2" oysters,
4 prawns from Madagascar, whelk (ca. 150g)

Oyster-seller's platter 2 "Gillardeau" N°3 oysters, 2 Fines de Claire N°3 oysters,
4 prawns from Madagascar, whelk (ca. 150g)

Roasted flounder steak, sauce mousseline, mashed potatoes with truffle

Primavera veal "blanquette", pilaf rice

Traditional veal* blanquette, basmati rice

Boris Vian blanquette of veal* Gouffé style basmati rice

Boris Vian blanquette of veal* Gouffé style pilaf rice

Primavera veal in cream sauce*, pilaf rice

Beef* Bourguignon, steamed potatoes

Beef* Bourguignon, steamed potatoes

Aïoli-style cod, crunchy vegetables

Duck and foie gras pâté, stewed onions, Poilane toast

Lamb rack 3 ribs in herb crust, fresh green beans with butter

Rack of lamb* with herby crust, thyme jus, fresh string beans

Prunier Oscietra caviar on crushed potatoes

French origin (10g), crushed potato quenelle with herbs and Isigny fresh cream

Club sandwich with poultry and pastrami, hard-boiled organic egg tartare sauce, fries

Rib of veal* cooked at low temperature, rosemary jus, ratatouille

Rib of veal* cooked at low temperature, baby potatoes and mushrooms

"Thick" veal ribeye cooked at a low temperature, panfried seasonal mushrooms,
potato mash with butter and well-seasoned jus

"Thick" veal ribeye cooked at a low temperature, cep mushroom jus, mashed potatoes with butter

Roasted prime veal* rib, slow-braised grenaille potatoes, morel sauce

Coupe St-Germain Elderberry sorbet, fruit salad, Chantilly whipped cream, St-Germain liqueur

Seasonal vegetable creamy soup

Seasonal vegetable creamy soup, whipped cream with crushed hazelnuts

Seasonal vegetable creamy soup, whipped cream

Prawns from Madagascar (x8)

Half a lobster à la Parisienne

Half a lobster salad, fresh string beans, fresh mango, lime vinaigrette

Parisian-style half langouste

Cod loin with garlic mayonnaise, poached vegetables

Pan-seared matured "Normandy style" rib steak (roughly 350g), fresh fries, pepper sauce

Escargots with parsley and garlic in a puff pastry, mild garlic cream

Veal sirloin steak*, potato mash, thyme cooking jus

Veal sirloin steak*, gratin Dauphinois, well-seasoned jus

Duck foie gras puff pastry, served with a caramelized pear

Foie gras and caramelized apple puff pastry

Pan-fried foie gras and caramelized pear in puff pastry, Porto ice-cream

Roasted lamb* fillet, spring vegetables, sage jus

Grilled fillet of beef* "à la plancha", morel sauce, Dauphinois potato gratin

Grilled beef* fillet, slow-braised grenaille potatoes, Périgord sauce

Beef* fillet skewers, freshly cut French fries, pepper sauce

Beef* fillet, panfried with truffles, tender potatoes

Pan-fried beef tenderloin*, truffle flavored, dauphinoise potatoes

Pan-fried beef* fillet, sauce périgourdine, Anna apple with truffle flavour

Panfried beef* fillet, fresh fries, périgourdine (wine and truffle) sauce

Panfried beef* fillet, pepper sauce, "Dauphinois" potato gratin

Panfried beef* fillet, sauce Périgourdine, baby potatoes with garlic and parsley

Panfried beef* fillet, Fourme d'Ambert cheese sauce, Dauphinois potato gratin

Panfried beef* fillet, three-pepper sauce, baby potatoes

Roasted beef* fillet, fresh fries, cold tarragon emulsion
 Roasted fillet of beef*, fresh fries, pepper sauce
 Beef* fillet, green pepper sauce, fresh fries
 Cod fillet, pilaf rice
 Roasted venison filet mignon, celery mousseline and chestnut puree, pepper sauce
 Roasted venison filet mignon, pepper sauce, celery mash with chestnut slivers
 Fillets of sole meunière, pilaf rice
 Duck friton terrine, arugula and preserved red onion salad
 Roasted king shrimps, vegetable risotto, shellfish coulis
 Roast king shrimps, green asparagus risotto and Parmigiano Reggiano cheese
 Roasted king prawns, spring risotto
 Tomato gazpacho, basil sorbet, garlic croutons
 Tomato gazpacho, basil sorbet, garlic croutons
 Vegetable gazpacho and "salpicons" (vegetable dices) basil sorbet
 "Petrossian" smoked herring, potatoes in oil
 Duck* magret with red fruits, pumpkin mash with chestnut slivers
 Plancha-grilled duck* breast, potato mash with truffle-flavored butter
 Duck* magret from the South-West of France, red fruit sauce, baked onion squash with cheese on top
 Duck* magret Rossini style, baked onion squash with cheese on top and parmesan crisp
 roasted duck* magret, fingerling potatoes and mushroom fricassee
 Farm-raised poultry medallion, fall vegetable risotto
 Roasted monkfish medallions, Landaise-style polenta, Espelette pepper oil
 Roasted monkfish medallions, beetroot vinaigrette and baked butternut with cheese on top
 Duck foie gras millefeuille, ginger bread, caramelized pear with cinnamon
 Avocado mousse, fresh mango Citrus-marinated Madagascar prawns
 Pan-fried scallops, risotto with Parmigiano Reggiano AOP, shellfish coulis
 Roasted scallops, celeriac mousseline, crustacean cream
 Roasted scallops, celeriac mousseline, crustacean cream
 Roasted scallops, celeriac mash
 Organic hard boiled eggs, truffle-flavoured mayonnaise, celeriac remoulade
 Eggs with truffle-flavoured mayonnaise
 Slow-braised whole onion, beef jus, cream cheese, garlic croutons
 Slow-braised whole onion, beef jus, cream cheese, garlic croutons
 Crunchy raw vegetable basket, white cream with herbs
 Pâté en croûte with pistachios, salad mix
 Pâté en croûte with pistachios, salad mix
 Pâté en croûte with autumn flavours, mixed salad baby leaves, gherkins
 Pâté en croûte with autumn flavours, mixed salad baby leaves, gherkins
 Pasta of the day
 Thick cut of Bömlö salmon, leek fondue, white butter sauce
 Deux Magots' platter 3 "Gillardeau N°3" oysters, 3 "Fines de Claire N°2" oysters,
 6 prawns from Madagascar, whelk (ca. 150g)
 Deux Magots' platter 3 "Gillardeau" N°3 oysters, 3 Fines de Claire N°3 oysters,
 6 prawns from Madagascar, whelk (ca. 150g)
 Writers' platter 6 "Gillardeau N°3" oysters, 6 "Fines de Claire N°2" oysters,
 8 prawns from Madagascar, whelks (ca. 300g)
 Writers' platter 6 "Gillardeau" N°3 oysters, 6 Fines de Claire N°3 oysters,
 8 prawns from Madagascar, whelks (ca. 300g)
 Pan-fried mushrooms, 24 months-aged Comté cheese emulsion Soft-boiled organic egg
 Pan-fried girolle and oyster mushrooms, organic soft boiled egg and seasoned jus
 Pan-fried girolle mushrooms, oyster mushrooms and seasonal mushrooms, veal jus, San Daniele ham
 Smoked pork belly slow-cooked for 19 hours, Le Puy green lentils
 Beef* stew with seasonal vegetables

Beef* stew with seasonal vegetables
 Lobster and cod ravioles with baby vegetables shellfish cream
 Lobster and salmon ravioles with baby vegetables, shellfish cream
 Farm-raised* poultry risotto with morel cream
 Farm-raised* poultry risotto with morel cream
 Autumn salad with lobster
 fava beans, sucrine lettuce, tomato cluster, chestnut slivers, lobster, lime vinaigrette
 Summer lobster salad
 Fresh green beans, sucrine lettuce, tomato, avocado, fresh mango, half lobster, lime vinaigrette
 Winter salad in Landes Region style sucrine heart, green beans, smoked magret, candied gizzards, foie gras shavings,
 button mushrooms, balsamic vinaigrette
 Lentil salad with smoked salmon, Croustissian
 Salad of green lentils from Puy with bacon, Soft-boiled organic egg
 Spring lobster salad fresh green beans, sucrine lettuce, tomatoes, cucumber, lobster, lime vinaigrette
 Quinoa and fresh herb salad, marinated king prawns with lime
 Royal lobster sandwich Vegetable pickles, lettuce, lime zest, lemon mayonnaise
 Cheese Selection
 Thyme-braised lamb shank, baby vegetables
 Thyme-braised lamb shank, baby vegetables
 Capon supreme stuffed with mushrooms, potato mash with truffle-flavored butter
 Farm-raised capon* with morels, pearl pasta risotto with parmigiano reggiano
 Farm-raised capon* with morels, celery mash, potato mash and butternut mash with chestnut slivers
 Free-range poultry* supreme with lemongrass, pilaf rice
 Free-range poultry suprême* with morels, mash with olive oil
 Farmhouse poultry* supreme stuffed with fresh herbs, mash with olive oil
 free range* poultry supreme marinated with rosemary served with butter, pan-fried provençal vegetables
 Truffle-flavoured free-range poultry supreme*, Darphin potatoes
 Truffle-flavoured free-range poultry supreme*, pilaf rice
 Roasted farmsted* poultry supreme, creamy jus with mustard seeds, panfried vegetables
 Roasted farmsted* poultry supreme, potato mash with spring onions,
 beurre blanc with thyme and lemon
 Poultry* supreme a la plancha, mashed potatoes
 Avocado and crumbed royal crab tartare, Avruga caviar quenelle
 Avocado tartare and crab chunks, lime vinaigrette
 Avocado tartare, prawns from Madagascar, lime vinaigrette
 Avocado tartare, prawns from Madagascar, fine coriander jelly, lemon cream
 Winter "truffade" toast Toasted Poilane bread, stewed onions, potatoes, bacon, fresh tomme,
 nutmeg
 Salmon tataki with Wasabi, sesame biscuit, sweet pepper confinade
 Tuna tataki and quinoa salad with baby vegetables and fresh coriander
 Venison terrine with "Fine Champagne" Cognac
 Pheasant terrine with pistachios, red onion chutney
 Lime-marinated tuna, Quinoa, vegetable and fresh coriander salad
 Butternut squash creamy soup, whipped cream with crushed hazelnuts
 Cep mushroom cream soup, whipped cream and roasted hazelnut slivers



Mustard

Mustard and mustard-based products

White asparagus served warm, vinaigrette

White asparagus, creamy sour vinaigrette, fresh chive

Oyster-seller's platter 2 "Gillardeau N°3" oysters, 2 "Fines de Claire N°2" oysters,
 4 prawns from Madagascar, whelk (ca. 150g)

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Oyster-seller's platter 2 "Gillardeau" N°3 oysters, 2 Fines de Claire N°3 oysters,
4 prawns from Madagascar, whelk (ca. 150g)

Plate of cold roast beef* with seasoning, fries and salad

Crispy skin sea-bass, candied Provençal vegetables, sauce vierge

Large Salers beef* rib steak (approximatif. 350g), tartare sauce, fries

Whelk (ca. 300g)

Charolais beef* burger and grilled San Daniele ham, Comté cheese cream and candied tomatoes, fresh fries

Charolais beef* burger and grilled San Daniele ham, Comté cheese cream and candied tomatoes, fresh fries

Charolais beef* burger and grilled San Daniele ham, Comté cheese cream and candied tomatoes, fresh fries

Premium Charolais beef* burger and grilled bacon, Comté cheese cream, slow-braised tomatoes, arugula, red onion, fries

Scallop carpaccio with yuzu sour jus, arugula bouquet

Club sandwich with "Petrossian" smoked salmon,

Avocado, fresh mango, lettuce, hard-boiled organic egg, lime zest, fries

Scottish smoked salmon club sandwich, fresh fries

Scottish smoked salmon club sandwich, fresh fries

Scottish smoked salmon club sandwich, fresh fries

Poultry supreme and bacon club sandwich, french fries

Club sandwich with chicken breast and pastrami, tartare sauce, fries

Club sandwich with chicken breast and pastrami, hard-boiled organic egg, tartar sauce, fries

Vegetarian club sandwich Crunchy vegetables, organic egg, fresh fries

Seasonal vegetarian club sandwich Crunchy vegetables, organic egg, french fries

Coupe St-Germain Elderberry sorbet, fruit salad, Chantilly whipped cream, St-Germain liqueur

Prawns from Madagascar (x8)

Half a lobster à la Parisienne

Half a lobster salad, fresh string beans, fresh mango, lime vinaigrette

Parisian-style half langouste

Cod loin with garlic mayonnaise, poached vegetables

Grilled "Norman" beef rib steak* (approx. 350g), fresh fries, sauce tartare

Giant wild Burgundy escargots, 12 pcs.

Giant and wild Burgundy snails, 6 pieces

Grilled fillet of beef*, fresh fries, sauce tartare

Roasted fillet of John Dory, zucchini salad, basil mayonnaise

Duck foie gras (50g), Toasted Poilâne bread

Tomato gazpacho, basil sorbet, garlic croutons

Tomato gazpacho, basil sorbet, garlic croutons

Trio : ham, Comté cheese, tomato

Italian-style melon

Organic hard boiled eggs, truffle-flavoured mayonnaise, celeriac remoulade

Hard-boiled organic eggs with mimosa mayonnaise and fresh chive

Eggs with truffle-flavoured mayonnaise

Crunchy raw vegetable basket, white cream with herbs

Pâté en croûte with autumn flavours, mixed salad baby leaves, gherkins

Pâté en croûte with autumn flavours, mixed salad baby leaves, gherkins

Pasta of the day

Deux Magots' platter 3 "Gillardeau N°3" oysters, 3 "Fines de Claire N°2" oysters,

6 prawns from Madagascar, whelk (ca. 150g)

Deux Magots' platter 3 "Gillardeau" N°3 oysters, 3 Fines de Claire N°3 oysters,

6 prawns from Madagascar, whelk (ca. 150g)

Writers' platter 6 "Gillardeau N°3" oysters, 6 "Fines de Claire N°2" oysters,

8 prawns from Madagascar, whelks (ca. 300g)

Writers' platter 6 "Gillardeau" N°3 oysters, 6 Fines de Claire N°3 oysters,
8 prawns from Madagascar, whelks (ca. 300g)

Leeks "mimosa" and sour cream

Leeks "mimosa" and sour cream

Smoked pork belly slow-cooked for 19 hours, Le Puy green lentils

Beef* stew with seasonal vegetables

Beef* stew with seasonal vegetables

Roast beef* and Parmesan cheese shavings arugula salad, mustard emulsion

Thinly-sliced cold roast beef*, fresh fries and condiments

Cold roast beef*, green salad, homemade mayonnaise

Cold roast beef*, green salad, homemade mayonnaise

Cold roast beef*, green salad, homemade mayonnaise

Caesar salad cos lettuce, grilled chicken fillet, Parmesan shavings, croutons, Cæsar dressing

Winter salad in Landes Region style sucrine heart, green beans, smoked magret, candied gizzards, foie gras shavings,
button mushrooms, balsamic vinaigrette

Spring salad

Sucrine heart, string beans, San Daniele ham, green asparagus, cluster tomatoes, button mushrooms, Parmiggiano Reggiano
slivers

Deux Magots' salad green salad, ham, chicken breast, Comté cheese, tomato, hard-boiled egg

Deux Magots' salad

Lettuce, ham, thinly-sliced roasted poultry, Comté cheese, tomato, hard-boiled organic egg

Fresh salad, half hard-boiled organic egg, balsamic vinaigrette

Royal salad green leaves, string beans, grapefruit, tomatoes, potatoes, crab,
marinated king prawns, citrus vinaigrette

Saint-Germain salad lettuce, chicken breast, green beans, raisins, hard-boiled egg, curry dressing

Saint-Germain salad lettuce, poultry strips, green beans, raisins, hard-boiled organic egg,
curry sauce

Saint-Germain salad lettuce, poultry, green beans, raisins, hard-boiled organic egg,
curry sauce

Cloth ham sandwich

San Daniele ham sandwich

Mixed sandwich : ham, Comté cheese

Roast beef* sandwich, tomato, salad, homemade mayonnaise

Royal lobster sandwich Vegetable pickles, lettuce, lime zest, lemon mayonnaise

Roasted farmstead* poultry supreme, creamy jus with mustard seeds, panfried vegetables

Avocado and crumbed royal crab tartare, Avruga caviar quenelle

Avocado tartare and crab chunks, lime vinaigrette

"Deux Magots-style" knife-cut Charolais beef* tartar herb crumble, fries and lettuce

Deux Magots-style beef* tartare or lightly-seared, salad mix, fresh fries

Beef* tartare, fresh herb and dried tomato emulsion, salad, fresh fries

Beef* tartare, fresh herb and dried tomato emulsion, salad and fresh fries

Salmon tataki with Wasabi, sesame biscuit, sweet pepper confinade

Venison terrine with "Fine Champagne" Cognac



Sesame

Sesame seeds and products with sesame seeds

Coupe St-Germain Elderberry sorbet, fruit salad, Chantilly whipped cream, St-Germain liqueur

Salmon tataki with Wasabi, sesame biscuit, sweet pepper confinade



Sulphite

Les Deux Magots - 6, Place St-Germain des Prés, 75006 Paris, France

menuonline.fr / Droits réservés

Sulphurous anhydride and sulphites in concentration exceeding 10mg/kg or 10mg/L (expressed in total SO₂)

To complete your brunch, a glass of Champagne brut (13 cl) Veuve Clicquot (+15€)

■ Alsace Pinot noir AOC, Les Princes Abbés, Domaine Schlumberger

■ Anjou AOP, Clos des Treilles, Nicolas Reau, Vin bio

Aperol Spritz Aperol (4 cl), Prosecco (6 cl), eau gazeuse

White asparagus served warm, vinaigrette

White asparagus, creamy sour vinaigrette, fresh chive

Warm green asparagus, hollandaise sauce

Plate of Comté cheese or Normandy Camembert

Oyster-seller's platter 2 "Gillardeau N°3" oysters, 2 "Fines de Claire N°2" oysters,
4 prawns from Madagascar, whelk (ca. 150g)

Oyster-seller's platter 2 "Gillardeau" N°3 oysters, 2 Fines de Claire N°3 oysters,
4 prawns from Madagascar, whelk (ca. 150g)

Plate of cold roast beef* with seasoning, fries and salad

■ Beaune 1er cru AOC, Cent vignes, cuvée Léonore, Domaine Mazilly, 2023

Large Salers beef* rib steak (approximatif. 350g), tartare sauce, fries

Bellini Champagne Veuve Clicquot, purée de pêche

Bière sans alcool

Pan-fried fillet of turbot, glazed heirloom vegetables, truffle-flavored mousseline sauce

Beef* Bourguignon, steamed potatoes

Beef* Bourguignon, steamed potatoes

■ Bordeaux AOC Mouton Cadet, Dom. Baron P. de Rothschild

■ Bourgogne Chardonnay AOC, Domaine Saint-Germain

■ Bourgogne Hautes-Côtes de Beaune AOC, Domaine Berger Rive

■ Bourgogne-Tonnerre AOC Dom. de Marsoif (Chardonnay)

■ Bourgueil AOC Domaine Breton

■ Brouilly Vieilles Vignes AOC, Domaine Georges Descombes, Vin bio

■ Brouilly Vieilles Vignes AOC, Domaine Georges Descombes, Vin bio

Charolais beef* burger and grilled San Daniele ham, Comté cheese cream and candied tomatoes, fresh fries

Charolais beef* burger and grilled San Daniele ham, Comté cheese cream and candied tomatoes, fresh fries

Charolais beef* burger and grilled San Daniele ham, Comté cheese cream and candied tomatoes, fresh fries

Premium Charolais beef* burger and grilled bacon, Comté cheese cream and candied tomatoes, fresh fries

Premium Charolais beef* burger and grilled bacon, Comté cheese cream and tomato confit, fries

Premium Charolais beef* burger and grilled bacon, Comté cheese cream, slow-braised tomatoes, arugula, red onion, fries

Aioli-style cod, crunchy vegetables

■ Cahors AOP Château de Chambert 2014

Caipirinha Cachaça (5cl), citron vert, sucre de canne

Duck and foie gras pâté, stewed onions, Poilane toast

Carlsberg Well-balanced Danish lager with a light bitterness and a sweet edge

Beef carpaccio*, parmesan shavings and arugula salad

Beef* carpaccio, green salad

Scallop carpaccio with yuzu sour jus, arugula bouquet

Lamb rack 3 ribs in herb crust, fresh green beans with butter

Rack of lamb* with herby crust, thyme jus, fresh string beans

■ Chablis AOC, Domaine Guéguen

■ Chambolle Musigny AOC - Les Fremières 2015 Domaine Roux

■ Chambolle Musigny AOC, Edouard Delaunay, Vieilles Vignes, Le Village, 2018

■ Chassagne Montrachet AOC Les Chaumes, 2016

■ Château des Tours Brouilly AOC

■ Château La Borie Côtes du Rhône AOC

■ Château la Gaffelière, Saint-Émilion AOC, Grand Cru classé, Sélection François Louis Vuitton, 2015

■ Château Léoville-Poyferré, Saint-Julien AOC, 2ème grand cru classé - Sélection François Louis Vuitton, 2016

■ Château Lynch-Bages, Pauillac AOC 5ème Grand Cru classé, 2010

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- Château Pontet Canet, Pauillac AOC, 5ème grand cru classé, Vin bio dynamique, 2010
 - Château Saint Eulalie, Minervois AOP, Plaisir d'Eulalie, Vin bio, 2022
 - Châteauneuf-du-Pape AOC Domaine La Clé de Saint Thomas 2016
 - Châteauneuf-du-Pape AOC Dom.La Clé de St Thomas 2017
 - Châteauneuf-du-Pape AOC Dom.La Clé de St Thomas 2019
 - Châteauneuf-du-Pape AOC, La Clé de Saint Thomas, 2021
 - Chinon AOC, Vin bio, Domaine des Bernard, Les Trois Piliers
 - Choresy-Lès-Beaune AOC, Domaine Pansiot
- Club sandwich with poultry and pastrami, hard-boiled organic egg tartare sauce, fries
 - Club sandwich with "Petrossian" smoked salmon, Avocado, fresh mango, lettuce, hard-boiled organic egg, lime zest, fries
 - Scottish smoked salmon club sandwich, fresh fries
 - Scottish smoked salmon club sandwich, fresh fries
 - Scottish smoked salmon club sandwich, fresh fries
 - Poultry supreme and bacon club sandwich, french fries
 - Poultry supreme and bacon club sandwich, french fries
 - Poultry supreme and bacon club sandwich, french fries
 - Poultry supreme and bacon club sandwich, french fries
 - Club sandwich with chicken breast and pastrami, tartare sauce, fries
- Club sandwich with chicken breast and pastrami, hard-boiled organic egg, tartar sauce, fries
 - Vegetarian club sandwich Crunchy vegetables, organic egg, fresh fries
 - Seasonal vegetarian club sandwich Crunchy vegetables, organic egg, french fries
 - Corton Charlemagne, Grand Cru AOC, Edouard Delaunay, 2022
 - Low-temp cooked rib of Veal*, morel sauce, mashed potatoes
 - Rib of veal* cooked at low temperature, rosemary jus, ratatouille
 - Rib of veal* cooked at low temperature, baby potatoes and mushrooms
 - Rib of veal* cooked at low temperature, pan-fried mushrooms, potato mash with butter
 - "Thick" veal ribeye cooked at a low temperature, panfried seasonal mushrooms, potato mash with butter and well-seasoned jus
 - "Thick" veal ribeye cooked at a low temperature, cep mushroom jus, mashed potatoes with butter
 - Roasted prime veal* rib, slow-braised grenaille potatoes, morel sauce
 - Côte Rôtie AOC Coteau de Bassenon, Domaine Stephan, 2016
 - Côte Rôtie AOC Coteau de Bassenon, Domaine Stephan, 2017
 - Côte Rôtie AOC Coteau de Bassenon, Domaine Stephan, 2016
 - Côteaux d'Aix AOP, Château Calissane, Clos Victoire
 - Côteaux d'Aix-en-Provence AOP, Château Calissane
 - Côtes du Rhône AOC, Les Grés de Gayanne, Vin bio
- Coupe de champagne Veuve Clicquot Brut Cuillère de Caviar Oscière Prunier 3g - origine France
 - Coupe St-Germain Elderberry sorbet, fruit salad, Chantilly whipped cream, St-Germain liqueur
 - Prawns from Madagascar (x8)
 - Apéro toastie with ham or chicken cherry tomatoes
 - Ham "croqu'apéro" and tiny pot of cherry tomatoes
 - Toasted ham (or chicken) and cheese sandwich, egg on top, green salad
 - Ham or chicken toasted sandwich, organic fried egg on top lettuce
 - Ham or chicken toasted sandwich, organic fried egg on top, leafy salad
 - Croque-Monsieur (ham or chicken), green salad
 - Ham or chicken toasted sandwich lettuce
 - Toasted ham sandwich, lettuce
 - Hot goat cheese on peppered Poilâne bread, lettuce
 - Warm goat's cheese on Poilâne bread, lettuce
 - Crottin de Chavignol with honey and Provence herbs on peppered Poilâne toast, lettuce
 - Cold crottin cheese
 - Crozes Hermitage AOP, Domaine Christelle Betton, Espiègle

Spoonful of Prunier Osetra caviar 3g (per person) French origin, & a glass of Champagne Veuve Clicquot (13cl) for two

Half a lobster à la Parisienne

Half a lobster salad, fresh string beans, fresh mango, lime vinaigrette

Parisian-style half langouste

Half a rock melon from Charentes (5 cl glass of Porto Sandeman Ruby, additional charge +€5)

Demory IPA French IPA, fruity aromas and pronounced bitterness

■ Dom Pérignon 2015

■ Domaine Chirat, Condrieu AOC, Le Chais, 2023

■ Domaine de Galouchey, Vin de Jardin 2014

■ Domaine du Galouchey, Vin de jardin Vin de France

Cod loin with garlic mayonnaise, poached vegetables

■ Echezeaux AOC, Edouard Delaunay, Grand cru, 2020

■ Entre Deux Mers AOC Château Guillot

■ Entre Deux Mers AOC Château Roquefort Rives

Grilled "Norman" beef rib steak* (approx. 350g), fresh fries, sauce tartare

Pan-seared matured "Normandy style" rib steak (roughly 350g), fresh fries, pepper sauce

Charolais beef rib steak (350g), béarnaise sauce, fries

Escargots with parsley and garlic in a puff pastry, mild garlic cream

Veal sirloin steak*, potato mash, thyme cooking jus

Veal sirloin steak*, gratin Dauphinois, well-seasoned jus

Duck foie gras puff pastry, served with a caramelized pear

Foie gras and caramelized apple puff pastry

Pan-fried foie gras and caramelized pear in puff pastry, Porto ice-cream

Roasted lamb* fillet, spring vegetables, sage jus

Grilled fillet of beef* "à la plancha", morel sauce, Dauphinois potato gratin

Grilled beef* fillet, slow-braised grenaille potatoes, Périgord sauce

Beef* fillet skewers, freshly cut French fries, pepper sauce

Grilled fillet of beef*, fresh fries, sauce tartare

Beef* fillet, panfried with truffles, tender potatoes

Pan-fried beef tenderloin*, truffle flavored, dauphinoise potatoes

Pan-fried beef* fillet, sauce périgourdine, Anna apple with truffle flavour

Panfried beef* fillet, fresh fries, périgourdine (wine and truffle) sauce

Panfried beef* fillet, pepper sauce, "Dauphinois" potato gratin

Panfried beef* fillet, sauce Périgourdine, baby potatoes with garlic and parsley

Panfried beef* fillet, three-pepper sauce, baby potatoes

Roasted beef* fillet, fresh fries, cold tarragon emulsion

Roasted fillet of beef*, fresh fries, pepper sauce

Beef* fillet, green pepper sauce, fresh fries

Fillet of Beef*, five berry pepper sauce, baby potatoes

Roasted chicken fillet, steamed vegetables

Roasted fillet of John Dory, zucchini salad, basil mayonnaise

Roasted venison filet mignon, celery mousseline and chestnut puree, pepper sauce

Roasted venison filet mignon, pepper sauce, celery mash with chestnut slivers

Duck foie gras (50g) and Poilâne toasted bread

Duck foie gras and Poilâne bread toasts

Duck friton terrine, arugula and preserved red onion salad

Lime and ginger-marinated large king prawn, crunchy vegetable tagliatelles with herbs

Roasted king prawns, risotto with shellfish cream

Tomato gazpacho with croutons

Tomato gazpacho, garlicky croutons

Tomato gazpacho, basil sorbet, garlic croutons

Tomato gazpacho, basil sorbet, garlic croutons

Vegetable gazpacho and "salpicons" (vegetable dices) basil sorbet

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- Gewurztraminer Vendanges Tardives Les Princes Abbés, Domaine Schlumberger, Alsace AOC
Grimbergen Blanche

The freshness of an authentic wheat beer, combined with the character of a Belgian abbey beer

Grimbergen Blonde

Rich Belgian abbey beer with spicy, fruity, licorice and slightly bitter aromas

- Haut Brion, Pessac, Léognan AOC, 1er Grand Cru classé, 2006

- Haut Médoc AOC, GCC Château La Lagune

Huîtres Gillardeau Spéciales Gillardeau N°3

Huîtres Marennes-Oléron Fines de Claire "Barrau" N°3

Huîtres Marennes-Oléron Fines de Claire "Barrau" N°3

- IGP Côte Catalanne, Mon p'tit pithon, Olivier Pithon, Vin bio

Kir Royal au Champagne Veuve Clicquot

- La Clef de St-Thomas 2021, Châteauneuf-du-Pape AOC

- La Grande Dame, Grande Cuvée 2015

La Parisienne Brune, Corona

- Ladoix AOC, Prieuré Roch, Le Cloud

- Languedoc AOC La Clape, Château Rouquette sur Mer L'Esprit Terroir

- Laurent Perrier

The Croque-Madame from Deux Magots with ham or chicken, organic egg, green salad

The Croque-Madame from Deux Magots with ham or chicken, organic egg, green salad

The Croque-Monsieur from Deux Magots with ham or chicken, lettuce

The Croque-Monsieur from Deux Magots with ham or chicken, lettuce

Le Jazzy Chambord (3cl), champagne Veuve Clicquot Brut (10cl) et framboises fraîches

Our house cocktail, a sparkling and refined harmony, a tribute to the spirit of jazz of Saint-Germain-des-Prés.

Le Petit Déjeuner Gourmet au caviar

Hot beverage of your choice, renewable once

(espresso, double espresso, filtered coffee, white coffee, cappuccino, Dammann tea or traditional hot chocolate)

Scrambled organic eggs

Prunier Osetra caviar (10g) - origin France - with Poilâne toasts

Glass of Champagne AOC Veuve Clicquot Brut (13cl)

- Le Puy, Cuvée Emilien, Vin bio, 2019 Vin de France

Trio : ham, Comté cheese, tomato

6 Gillardeau N°3 oysters

- Madame de Beaucaillou, Haut-Médoc AOC

Duck* magret with red fruits, pumpkin mash with chestnut slivers

Plancha-grilled duck* breast, potato mash with truffle-flavored butter

Duck* magret from the South-West of France, red fruit sauce, baked onion squash with cheese on top

Duck* magret Rossini style, baked onion squash with cheese on top and parmesan crisp

- Margaux du Château Margaux Margaux AOC, 2018

Roasted monkfish medallions, beetroot vinaigrette and baked butternut with cheese on top

- Mercurey AOC, Domaine la Renaissance, Les Libertins

- Meursault AOC 1er Cru Les Charmes, Domaine Fanny Sabre 2017

- Meursault AOC, Domaine Bouzereau Gruère, Les Tillets, 2022

Duck foie gras millefeuille, ginger bread, caramelized pear with cinnamon

Mimosa Champagne Veuve Clicquot brut (10cl), jus d'orange pressé (3cl)

- Minuty Prestige, Côtes de Provence AOP

- Moët et Chandon

- Moët et Chandon brut

- Moulin à vent AOC, Domaine de Chêne Pierre, Vieilles Vignes

- Moulin à vent AOC, Domaine de Chêne Pierre, Vieilles Vignes

- Moulis AOC Château Tramont

Negroni Gin français "Nuage" (3cl), Campari, Martini rouge

Pan-fried scallops, roasted butternut and well-seasoned jus

- Nuit Saint-Georges AOC, Edouard Delaunay, Vieilles Vignes, Le Village, 2018

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Organic hard boiled eggs, truffle-flavoured mayonnaise, celeriac remoulade
 Hard-boiled organic eggs with mimosa mayonnaise and fresh chive
 Eggs with truffle-flavoured mayonnaise
 Slow-braised whole onion, beef jus, cream cheese, garlic croutons
 Slow-braised whole onion, beef jus, cream cheese, garlic croutons
 Omelette 3 toppings, mixed leaf salad (ham, cheese and herbs)
 Organic omelette with various ingredients Ingredients to choose from (ham, cheese and herbs)
 Organic omelette with various ingredients, green salad Ingredients to choose from (ham, cheese and herbs)
 Seasonal organic omelette
 Organic plain omelette
 Organic plain omelette, green salad
 Crunchy raw vegetable basket, white cream with herbs
 Passion Spritz Liqueur Fair fruits de la passion (4cl), prosecco (6cl), eau gazeuse
 Pâté en croûte with autumn flavours, mesclun salad, vinaigrette with walnut oil
 Pâté en croûte with autumn flavours, mixed salad baby leaves, gherkins
 Pâté en croûte with autumn flavours, mixed salad baby leaves, gherkins
 Pasta of the day
 ■ Pauillac AOC Château Pontet Canet, 2012
 Thick cut of Bömlo salmon, leek fondue, white butter sauce
 Steak slice of Bömlo salmon, wilted spinach, hollandaise sauce with fresh herbs
 ■ Petit Chablis AOC La Chablisienne
 ■ Petit Chablis AOC Seigneurie de la Magdeleine
 ■ Pic Saint Loup AOP, Clos Marie, Métairies du Clos, Vin bio, 2021
 ■ Pinot Gris Bio Les Petits Grains, Domaine Mittnacht Frères
 Board of charcuterie from Auvergne (small pot of rillettes, dry sausage, sliced saucisson, cured ham)
 Mixed charcuterie and Auvergne cheese board (dry sausage, cured ham, cheeses)
 Mixed charcuterie and Auvergne cheese board (saucisson, country ham, cheeses)
 Mixed charcuterie and Auvergne cheese board (dry sausage, cured ham, cheeses)
 Deux Magots' platter 3 "Gillardeau N°3" oysters, 3 "Fines de Claire N°2" oysters,
 6 prawns from Madagascar, whelk (ca. 150g)
 Deux Magots' platter 3 "Gillardeau" N°3 oysters, 3 Fines de Claire N°3 oysters,
 6 prawns from Madagascar, whelk (ca. 150g)
 Writers' platter 6 "Gillardeau N°3" oysters, 6 "Fines de Claire N°2" oysters,
 8 prawns from Madagascar, whelks (ca. 300g)
 Writers' platter 6 "Gillardeau" N°3 oysters, 6 Fines de Claire N°3 oysters,
 8 prawns from Madagascar, whelks (ca. 300g)
 Pan-fried mushrooms, 24 months-aged Comté cheese emulsion Soft-boiled organic egg
 Pan-fried girolle and oyster mushrooms, organic soft boiled egg and seasoned jus
 Pan-fried girolle mushrooms, oyster mushrooms and seasonal mushrooms, veal jus, San Daniele ham
 Pan-fried girolle, oyster and other seasonal mushrooms, reduction, soft-boiled egg
 Leeks "mimosa" and sour cream
 Leeks "mimosa" and sour cream
 Smoked pork belly slow-cooked for 19 hours, Le Puy green lentils
 ■ Pommard AOC Pierre Mayeul, 2015
 Jar of rilette (200g.), Poilâne toasts
 Jar of rilette (200g.), Poilâne toasts
 ■ Pouilly fumé AOC, Clément et Florian Berthier
 ■ Riesling, Les Princes Abbés, Domaine Schlumberger, Alsace AOC
 Farm-raised* poultry risotto with morel cream
 Farm-raised* poultry risotto with morel cream
 Thinly-sliced cold roast beef*, fresh fries and condiments
 Cold roast beef*, green salad, homemade mayonnaise
 Cold roast beef*, green salad, homemade mayonnaise

Cold roast beef*, green salad, homemade mayonnaise

■ Ruinart Blanc de Blancs

■ Rully rouge AOC Domaine Belleville Les Chauchoux

■ Saint Emilion Grand Cru AOC Etoiles de Mondorion

■ Saint Joseph AOC, Domaine Stéphane Ogier, Le Passage, 2022

■ Saint-Estèphe AOC Château Haut Marbuzet, 2012

Caesar salad cos lettuce, grilled chicken fillet, Parmesan shavings, croutons, Cæsar dressing

Fall salad

Sucrine, fresh string beans, button mushrooms, tomatoes, duck foie gras slivers, smoked magret, dried apricots, crushed walnuts

Autumn salad with lobster

fava beans, sucrine lettuce, tomato cluster, chestnut slivers, lobster, lime vinaigrette

Summer salad sucrine lettuce heart, fresh string beans, black olives, marinated feta cheese, melon, San Daniele ham, balsamic vinaigrette

Summer salad

Sucrine lettuce and salad mix, green beans, tomatoes, red sweet peppers, black olives, red onions, organic hard boiled egg, basil-marinated semi-cooked tuna, anchovy fillet, balsamic vinaigrette

Winter salad

sucrine heart, thinly sliced endives, walnut kernels, raisins, button mushrooms, golden apple, fourme d'Ambert and San Daniele ham

Winter salad in Landes Region style sucrine heart, green beans, smoked magret, candied gizzards, foie gras shavings, button mushrooms, balsamic vinaigrette

Green bean salad

Fresh green bean salad, button mushrooms, walnut slivers, shallots, autumn vinaigrette

Lentil salad with smoked salmon, Croustissian

Salad of green lentils from Puy with bacon, Soft-boiled organic egg

Green Puy lentil salad, poultry sausage with Pitacou

Spring salad

Sucrine heart, string beans, San Daniele ham, green asparagus, cluster tomatoes, button mushrooms, Parmiggiano Reggiano slivers

Deux Magots' salad green salad, ham, chicken breast, Comté cheese, tomato, hard-boiled egg

Deux Magots' salad

Lettuce, ham, thinly-sliced roasted poultry, Comté cheese, tomato, hard-boiled organic egg

Fresh salad, half hard-boiled organic egg, balsamic vinaigrette

Périgourdine salad

Sucrine lettuce, green beans, soft apricots, walnuts, raisins, smoked duck breast, shavings of semi-cooked duck foie gras

Provence Salad lettuce, green beans, tomatoes, red pepper, black olives, red onion, organic hard-boiled egg, mi-cuit tuna marinated with basil, balsamic vinaigrette

Royal salad green leaves, string beans, grapefruit, tomatoes, potatoes, crab, marinated king prawns, citrus vinaigrette

Saint-Germain salad lettuce, chicken breast, green beans, raisins, hard-boiled egg, curry dressing

Saint-Germain salad lettuce, poultry strips, green beans, raisins, hard-boiled organic egg, curry sauce

Saint-Germain salad lettuce, poultry, green beans, raisins, hard-boiled organic egg, curry sauce

Green salad and tomatoes

■ Sancerre AOC Domaine de la Perrière

■ Sancerre AOC, Domaines de Terre Blanches, Maison Saget La Perrière

■ Sancerre AOC, Domaine la Perrière

Cloth ham sandwich

San Daniele ham sandwich

Mixed sandwich : ham, Comté cheese

Roast beef* sandwich, tomato, salad, homemade mayonnaise

■ Sauternes AOC La Chartreuse de Coutet (moelleux)

Thyme-braised lamb shank, baby vegetables

Thyme-braised lamb shank, baby vegetables

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Capon supreme stuffed with mushrooms, potato mash with truffle-flavored butter
 Farm-raised capon* with morels, pearl pasta risotto with parmigiano reggiano
 Free-range poultry suprême* with morels, mash with olive oil
 Truffle-flavoured free-range poultry supreme*, Darphin potatoes
 Truffle-flavoured free-range poultry supreme*, pilaf rice
 Roasted farmsted* poultry supreme, creamy jus with mustard seeds, panfried vegetables
 Poultry* supreme a la plancha, mashed potatoes
 Free-range poultry* supreme, herb jus, potato mash with herbs
 Avocado and crumbed royal crab tartare, Avruga caviar quenelle
 Avocado tartare and crab chunks, lime vinaigrette
 "Deux Magots-style" knife-cut Charolais beef* tartar herb crumble, fries and lettuce
 Deux Magots-style beef* tartare or lightly-seared, salad mix, fresh fries
 Beef* tartare, fresh herb and dried tomato emulsion, salad, fresh fries
 Beef* tartare, fresh herb and dried tomato emulsion, salad and fresh fries
 Fall Poilâne toast
 grilled bacon, oyster mushrooms, girolle mushrooms, walnut kernels, baby leaf salad with olive oil
 Winter "truffade" toast Toasted Poilane bread, stewed onions, potatoes, bacon, fresh tomme,
 nutmeg
 Italian style Poilâne bread toast
 Piperade, San Daniele ham, parmesan shavings, arugula, pesto, black olives
 Vegetarian toast on Poilâne bread
 Vegetarian toast on Poilâne bread Preserved tomato spread, green asparagus, shaved Parmesan, organic hard-boiled egg
 Beef fillet tataki, truffle-flavoured celeriac remoulade
 Salmon tataki with Wasabi, sesame biscuit, sweet pepper confinade
 Endive and fourme d'Ambert blue cheese tatin, Walnut slivers
 Butternut and sweet potato Tatin tart with Comté cream,
 smoked magret and walnut slivers, arugula salad and sun-dried tomatoes
 Goat cheese and acacia honey tatin, walnut slivers
 Venison terrine with "Fine Champagne" Cognac
 Pheasant terrine with pistachios, red onion chutney
 ■ Touraine AOC, La Dilecta
 ■ Veuve Clicquot
 ■ Veuve Clicquot
 Vodka Grey Goose Martini Vodka Grey Goose (5cl), Martini Dry



Lupin

Lupin and lupin based-products

Crottin de Chavignol with honey and Provence herbs on peppered Poilâne toast, lettuce
 Valrhona chocolate mousse



Molluscs

Molluscs and mollusc-based products

Oyster-seller's platter 2 "Gillardeau N°3" oysters, 2 "Fines de Claire N°2" oysters,
4 prawns from Madagascar, whelk (ca. 150g)

Oyster-seller's platter 2 "Gillardeau" N°3 oysters, 2 Fines de Claire N°3 oysters,
4 prawns from Madagascar, whelk (ca. 150g)

Whelk (ca. 300g)

Scallops carpaccio with truffle slivers, acid jus, rocket leaves

Scallop carpaccio with yuzu sour jus, arugula bouquet

Giant wild Burgundy escargots, 12 pcs.

Giant and wild Burgundy snails, 6 pieces

Escargots with parsley and garlic in a puff pastry, mild garlic cream

Duck foie gras (50g), Toasted Poilâne bread

Huîtres Gillardeau Spéciales Gillardeau N°3

Huîtres Marennes-Oléron Fines de Claire "Barrau" N°3

Huîtres Marennes-Oléron Fines de Claire "Barrau" N°3

6 Gillardeau N°3 oysters

Pan-fried scallops, risotto with Parmigiano Reggiano AOP, shellfish coulis

Roasted scallops, celeriac mousseline, crustacean cream

Roasted scallops, celeriac mousseline, crustacean cream

Roasted scallops, celeriac mash

Pasta of the day

Deux Magots' platter 3 "Gillardeau N°3" oysters, 3 "Fines de Claire N°2" oysters,
6 prawns from Madagascar, whelk (ca. 150g)

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6 prawns from Madagascar, whelk (ca. 150g)

Writers' platter 6 "Gillardeau N°3" oysters, 6 "Fines de Claire N°2" oysters,
8 prawns from Madagascar, whelks (ca. 300g)

Writers' platter 6 "Gillardeau" N°3 oysters, 6 Fines de Claire N°3 oysters,
8 prawns from Madagascar, whelks (ca. 300g)