

1906
BOUILLON RACINE



Since 1906

Bouillon Racine has been a landmark in the neighborhood since 1906. Built by the Chartier brothers, it opened in the middle of Art Nouveau and "bouillon" turmoil. Working-class restaurants "bouillons" serve simple and affordable dishes prepared with care in a friendly atmosphere. Menu has evolved but we are bound to homemade cooking of fresh ingredients selected with dedicated suppliers. It is in this frame of mind that our chef, Alexandre Belthoise, and his team propose you today this menu that we change seasonally ...



**DOMAINE
de
MONTEFAUCON**



— Lirac —
Finnesse et élégance



**MASSOT
DIDIER**

Meilleur ouvrier de France 2003 et champion du monde 2016 de boucherie

On est prié de ne pas fumer



*le matin avant 1h
le soir avant
8heures*

**EPAULE d'AGNEAU
de l'Aveyron**



des

frères Greffeuille



COCHON de GASCOGNE
Elevage
écocoreponsable

To start with

Chestnut cream soup 8,50
and buckwheat seeds

Organic quinoa salad 10,50
crunchy vegetables and citrus fruits

6 razor clams 9,50
with garlic butter and hazelnuts

Carpaccio of sea bass 11,50
with truffle oil

Semi-cooked duck foie gras 18,50
mango chutney

6 snails from Burgundy 8,50
garlic butter and parsley

Cauliflower mousseline 9,50
tarama of flying fish eggs, egg and small squids



Depuis 1832

PHARAMOND

24, Rue de la Grande
Truanderie Paris - 1er

**Institution
Normande en plein
cœur de Paris depuis
1832**



Prière de ne pas laisser circuler les chiens dans l'établissement, ni de les nourrir dans le matériel de la maison.





The serious stuff

French duck breast with orange 22
leaf carrots

Pork shoulder from Cantal 21
pan-fried crunchy vegetables

Beef chuck braised in red wine 21
creamy mashed potatoes

Millefeuille of crispy lamb shoulder 20

Red Label Bourbonnais, creamy mashed potatoes with watercress

Vegetarian platter 17

pan-fried crunchy vegetables with ginger:
cabbage, peppers, corn, soja, carrots, black mushrooms

Sea bass fillet 22

black venus rice with green asparagus and 24 month old Comté cheese

12 razor clams 23

baby spinach salad with citrus fruits

Filet of John Dory 31

green asparagus and mariniere sauce

Beef from France

Selected by Didier Massot, Best Craftsman of France
- Aubrac, Limousin, or Blonde d'Aquitaine -

Beef fillet 33

potato gratin

Rib steak matured 40 days, 800g for 2 37/pers

potato gratin

Cheese

Three matured cheese 9,75

Sainte-Maure de Touraine, 24 month old Comté, Saint-Marcellin

Desserts

Kalamansi lemon tart 9

floating island 8

caramelized hazelnuts

Stuffed waffle from "Maison La Bruxelloise" 9,50

with crème brûlée

Crème brûlée flavored with mapple syrup 8

Dark chocolate cake 9

crispy praline and hazelnut

Traditionally made ice creams from "Maison Pedone" 9

Fruity: vineyard peach, senga strawberry, raspberry

Tradition: vanilla, coffee, Grand Cru dark chocolate 72%

Chocolate: Grand Cru dark chocolate 72%, rocher, white chocolate



Gaufre Fourrée



de la
Maison
La Bruxelloise



ESCARGOT
de
BOURGOGNE



beurre d'ail et persil

ON EST PRIE DE
BIEN VERIFIER SON
ADDITION AVANT DE
PAYER!



EPAULE d'AGNEAU
de l'Aveyron



des
Frères Greffeulle

GLACES et SORBETS

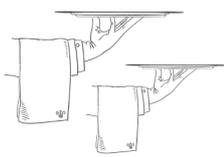


artisansaux
de la
MAISON

PEDONE
MAITRE GLACIER
1959



NOTRE EQUIPE DE
SERVEURS ACCEPTE
LES POURBOIRES!



Fait maison





1906
BOUILLON RACINE

Set Lunch 1906

17,50€

Starter, Main or Main, Dessert or Main, Coffee

From monday to friday (except bank holidays)

Today's soup Or Chestnut cream soup Or Organic quinoa salad
Today's Main Course Or Pork shoulder Or Haddock brandade
Today's dessert Or Crème brûlée Or Floating island Or Coffee

Menu 1900

35€

Starter, Main, Cheese or Dessert from our menu *

For those who enjoy choice ...

Extras :

Foie gras, John Dory, Beef filet : 8€

Rib steak : 10€/p

Kid's Menu

14,50€

Kid's Menu

(under 12 years old)

Minced steak or Fish, with vegetables or Mashed potatoes

Ice cream 2 scoops

All our dishes are homemade except those indicated which come from our best suppliers we could find. We are at your disposal to give you the list of allergens in our ingredients

Net prices in €, taxes and service included. In France, extra tips are at your entire discretion



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Welcome to Bouillon Racine

The beginning of the twentieth century saw the birth of Bouillon Racine as we currently know it. It was in the atmosphere of Art Nouveau where Parisian workers and then the upper-class city folk first met.

The first Bouillons appeared in 1855 thanks to a clever butcher, Pierre Louis Duval. He proposed a single dish of meat and a bouillon (soup/stock) to the workers of the Halles.

In 1900, nearly 250 Bouillons could be found in Paris. They became the first chain of restaurants for the working class.

Meanwhile, the charm of Art Nouveau spread through Europe, in architecture, furniture and decoration. The Universal Exhibition in Paris in Paris accelerated its influence. Restaurants followed the trend. In 1904, a new bouillon with a luxurious Art Nouveau decoration was born. It was a Bouillon Chartier. The architect was Jean-Marie Bouvier. It was with Louis Trezel that he gave birth in 1906 to 2 other Bouillons Chartier named after the 2 Chartier brothers : the **Grand Bouillon Camille Chartier on Racine Street** and the Bouillon Edouard Chartier on Bd du Montparnasse.

These restaurants showed the so characteristic **Art Nouveau style**: carved wood and ceramics, with mirrors and glass paintings.

Today, only a few authentic Bouillons remain, such as this one in Racine Street which has the most baroque style of Art Nouveau.

Camille Chartier kept the restaurant until 1926. After several owners, the University of



Inauguration of Bouillon Racine in 1906

Paris opened there a restaurant for the staff of the Sorbonne in 1962. It remained operational until 1993. The major part of the decoration survived but the restaurant did not benefit from the special care dedicated to historical restaurants.

The complete renovation of the Bouillon Racine took place in 1996 thanks to the "Companions of the Duty". It then called upon old expertise of almost lost techniques and skills. Bevelled mirrors, painted opalines, stained glass, carved woodworks, marble mosaics and gold-leaf lettering provide the public with the pleasure of a rich place, as much by its beauty as by its conviviality. It was subsequently classified as an **Historic Building**.

With his olden splendour back, the Bouillon Racine offers Parisian life an immersion in the Paris of the 1900's.

