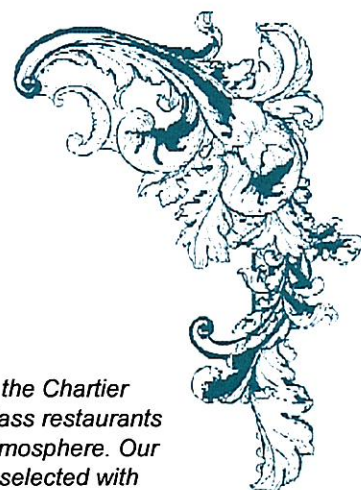




1906
BOUILLON RACINE

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" served simple and affordable dishes prepared with care in a friendly atmosphere. Our 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

To start with



POLIDOR DEPUIS 1845

Soup of the day	8,50
perfect egg "façon meurette" with mushrooms and bacon	9,50
Chesnut soup, buckwheat seeds	9,50
Cauliflower soup with truffled ham	9,50
Cappucino of black pudding, apples and foie gras	11,00
Sea bass tartar with lime and truffled oil	15,50
Homemade foie gras, chutney of apples, pears and nuts	18,50
6 snails from Burgundy, garlic butter and parsley	12,50



FINESSE ET ÉLEGANCE



MASSOT
DIDIER

*Où est pris le ne
pas faire*



*le menu avant de
le voir venir
Succès*



The serious stuff

Main course of the day (except we and bank holidays)	21,00
Chicken breast from Normandy, black trumpet mushrooms and vegetables	21,00
Braised beef chuck, glazed carrots	22,50
The Butcher's choice, please ask your waiter	
Veal steak with morels, pasta	27,50
Pork ribs glazed with honey and lemon, creamy mashed potatoes	22,50



FINESSE ET ÉLEGANCE
Pline de ne pas laisser
circuler les chiens dans
l'établissement et de les
tenir dans le monde de la
Le maison.

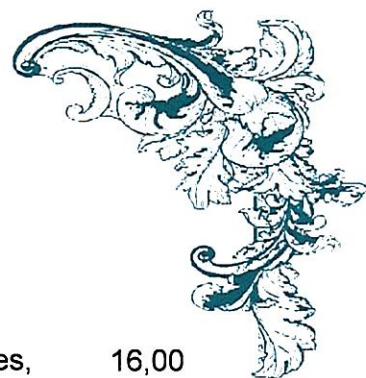


FINESSE ET ÉLEGANCE





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Vegeterian dish, risotto with Comté cheese, pan fried vegetables, dariole of pumpkin and chestnut	16,00
Grilled scallops with orange, braised chicories	35,00
Sea bass filet, risotto of black Venus rice with old Comté cheese	27,00
Filet of Turbot, dariole of pumpkin and chestnut	33,00



Cheese



POLIDOR DEPUIS 1945

Three ripened cheese : Sainte Maure de Touraine, Comté aged 24 months, Saint Marcellin	11,00
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ESCARGOT
de
BOURGOGNE



Desserts

Dessert of the day	8,50
Crème brûlée with mapple syrup	8,50
Cheesecake with mango and passion fruit	10,50
Floating island, roasted hazelnuts	8,50
French toast with a vanilla cream and salted butter	9,50
Opéra cake	9,50
Waffle stuffed with crème brûlée	10,50

Gaufre Fourrée
de la
Maison
La Bruxelloise

Traditionally made ice creams from "maison Pedone"	9,00
Fruity : vineyard peach, strawberry, raspberry	9,50
Tradition : vanilla, coffee, dark chocolate 72%	9,00
Chocolate : Dark chocolate 72%, praline, white chocolate	9,00



Café Gourmand	10,50
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GLACES et SORBETS

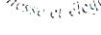


MAISON
de la
MAISON

PEDONE
MAÎTRE GLACIER
1959

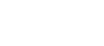


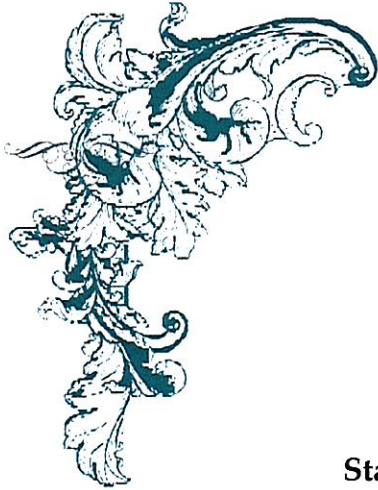
NOTRE EQUIPE DE
SERVEURS ACCEPTE
LES POURBOIRES!



La Bière de France

l'histoire et l'équilibre





1906
BOUILLON RACINE

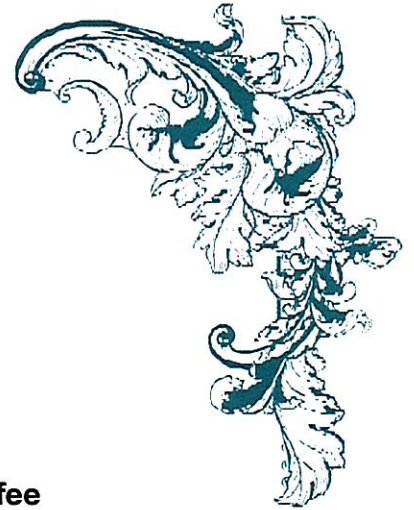
SET LUNCH

19,50 €

From Monday to Friday (except bank holidays)

Starter / Main or Main / Dessert or Main / Coffee

Soup of the day Or Chestnut soup Or Cauliflower soup
Main course of the day Or Pork ribs Or Beef chuck
Dessert of the day Or Crème brûlée Or Floating Island Or Coffee



MENU 1900

35 €

Starter, Main and Dessert

Soup of the day Or Chestnut soup Or Perfect egg Or Cauliflower soup
Main course of the day Or Pork ribs Or Beef chuck Or Chicken breast
Dessert of the day Or Crème brûlée Or Floating Island Or Opera

KID'S MENU (- 12)

14,50 €

Beef chuck Or Fish, Vegetables or Mashed potatoes
Ice cream, 2 scoops

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



3 rue Racine, 75006 Paris
www.bouillonracine.com

