



BOUILLON

Le GRAND PARIS

BRASSERIE
WELCOME

Traditional cuisine, simple and good

M A N O S Q U E

Haute-Provence

End-of-Summer Menu

WWW.LEGRANDPARIS-MANOSQUE.FR

Phone: 04.92.77.51.33

Opening hours: 8:00 AM – 11:00 PM

Open every day

Last kitchen orders: Lunch 1:45 PM – Dinner 9:45 PM

- **A register of allergens and the origin of our meats is available at the till**

This establishment does not accept cheques — prices are net, in euros, and include service.

Management reserves the right to refuse entry. Appropriate attire is required on the premises.

BREAKFAST €8

Served every morning until 11:00 AM

LE PARISIEN

*Hot drink · freshly squeezed juice
Bread with butter & jam or pastry*

HOT DRINKS

Espresso / Americano	2.00 €
Espresso Macchiato	2.00 €
Decaf	2.00 €
Double espresso	3.80 €
Coffee with milk (café crème)	4.00 €
Cappuccino	4.50 €
Tea / Herbal tea (see selection)	3.50 €
Hot chocolate	4.00 €
Viennese coffee or hot chocolate	4.50 €
Freshly squeezed citrus, orange / lemon	5.50 €
Croissant	1.50 €
Bread with butter & jam	2.00 €

OUR COCKTAILS 10.50 €

WITH ALCOHOL

Mojito Classic (strawberry, raspberry, passion fruit)

Havana 3-year rum, brown sugar, lime, fresh mint, Perrier.

Spritz

Aperol, prosecco, sparkling water, fresh orange.

St Germain Spritz

St Germain, prosecco, Perrier.

Piña Colada

Havana 3-year rum, coconut cream, pineapple.

Pornstar Martini

Vodka, Passoã, passion fruit purée, vanilla, lime.

White Paris

Vodka, whipped cream, coconut, lime.

The Strawberry

Vodka, St. Germain, violet liqueur, strawberry cream, lemon juice.

Margarita

Tequila, Cointreau, lime, cane syrup.

Gin & Tonic

Gin, Schweppes tonic, lime.

NON-ALCOHOLIC

Virgin Mojito

Lime, brown sugar, fresh mint, sparkling water.

Virgin Piña Colada

Coconut cream, pineapple juice.

Petit Parisien

Orange juice, cranberry, pineapple, passion fruit coulis.

DRINKS LIST

APERITIFS

Pastis Henri Bardouin 3 cl	3.90 €
Pastis / Ricard 3 cl	3.50 €
Suze 6 cl	4.00 €
Kir (blackcurrant, peach, blackberry, raspberry) 12,5 cl	6.50 €
Kir Royal 12,5 cl	9.00 €
House Americano 15 cl	9.90 €
Martini red/white, Campari, Port red/white 6 cl	5.00 €

DIGESTIFS — 6 CL .

7.00 €

Get 27, Get 31, Baileys, Limoncello, Génépi, Farigoule, Manzana, Cointreau, Calvados Magloire.

DRAFT BEER —

25 CL / 50 CL

Fada (Provençal beer)	4.00 € / 7.00 €
Grim Blonde	5.00 € / 9.00 €
La Chouffe	5.00 € / 9.00 €
La Chouffe Cherry	5.00 € / 9.00 €
Shandy	4.00 € / 7.00 €
Monaco	4.00 € / 7.00 €
Picon Beer	4.50 € / 8.00 €

BOTTLED BEER

Corona 33 cl	6.00 €
Desperados 33 cl	6.00 €
Non-alcoholic beer 33 cl	3.90 €

SOFT DRINKS

Coke 33 cl	4.00 €
Coke Zero 33 cl	4.00 €
Schweppes Tonic or Citrus 25 cl	4.00 €
Orangina 25 cl	4.00 €
Iced Tea 33 cl	4.00 €
Perrier 33 cl	4.00 €
Lemonade 33 cl	4.00 €
Vittel & flavoured syrup 25 cl	4.00 €
Flavoured syrup + carafe of water	3.00 €
Diabolo 33 cl	4.00 €
Iced coffee or iced chocolate	4.50 €
Fruit juice (apple, pineapple, tomato, ACE, apricot) 20 cl	3.90 €
Freshly squeezed juice (orange or lemon) 15 cl	5.50 €

WATER

Vittel 25 cl	3.90 €
Vittel 100 cl	6.00 €
San Pellegrino 50 cl	4.50 €
San Pellegrino 100 cl	6.50 €

SPIRITS — 6 CL

WHISKY

J. Walker Red.....	7.00 €
Jameson	7.00 €
Jack Daniel's	7.00 €
Chivas 12 Years	9.00 €
Nikka from the Barrel	9.00 €
Talisker 10 Years	9.00 €
Oban 14 Years	10.00 €

RUM

Havana 7 Years	7.00 €
Diplomático Reserva	8.00 €
Zacapa 23 Years	12.00 €
Gouverneur XO.....	10.00 €

COGNAC

Gauthier VS.....	7.00 €
Rémy Martin	10.00 €

GIN

Gordon's	6.00 €
La Citadelle (France).....	8.00 €
Hendrick's	9.00 €

VODKA

Romanov	7.00 €
Grey Goose	10.00 €

STARTERS

To get started

Mimosa-style eggs with mayonnaise.....	3.10 €
Mimosa-style egg with truffle shavings	4.10 €
Artichoke and garlic tapenade with croutons	3.40 €
Leeks vinaigrette.....	4.90 €
Herring in marinade with warm potatoes	5.10 €
Goose rillettes, gherkin, croutons	4.20 €
Parsleyed ham with tartare sauce	4.90 €
Burgundy snails (6 pieces).....	5.90 €

Salads

Italian Salad	5.10 €
<i>Lettuce, melon, cured ham & mozzarella.</i>	
Bouillon Salad	5.90 €
<i>Lettuce, mozzarella, hard-boiled egg, pepper, tomato. — (starter portion)</i>	
Octopus Salad	6.50 €
<i>Lettuce, octopus, potato, pepper, black olive.</i>	

MAIN COURSES

Traditional dishes

Slow-cooked lamb shank (9-hour) , mashed potatoes	14.50 €
Veal head, gribiche-style sauce , baby potatoes	13.10 €
Duck leg confit , mashed potatoes	12.20 €
Bouillon Burger	13.50 €
<i>The classic: cheddar, tomato, gherkin, onion. Fries & salad.</i>	
Butcher's cut, shallot sauce	13.90 €
<i>Fries & salad.</i>	
Seared tuna steak, sauce vierge , braised vegetables.....	12.60 €
Bouillon Salad	9.90 €
<i>Lettuce, mozzarella, hard-boiled egg, pepper, tomato. — Hearty main course portion</i>	
Beef tartare (prepared)	14.60 €
<i>Fries & salad.</i>	
Tuna tartare	13.10 €
<i>Fries & salad.</i>	
Pasta shells with Comté cream, diced ham, truffle shavings	9.90 €
Cold roast beef, tartare sauce	11.50 €
<i>Fries & salad.</i>	

Vegetables & side dishes — extra

Fries	2.50 €
Baby potatoes.....	2.50 €
Mashed potatoes.....	2.00 €
Green salad	2.00 €
Braised vegetables.....	2.50 €
Extra sauce (tartare, vierge, gribiche, shallot ...)	1.50 €

DESSERTS

The sweet touch

Plate of two cheeses (Comté & St. Marcelin)	4.90 €
Homemade crème brûlée	4.20 €
Homemade red berry clafoutis	3.90 €
Baba au rhum (Caribbean rum) , whipped cream.....	4.90 €
Homemade chocolate mousse	4.90 €
Café Liégeois	5.20 €
<i>Coffee ice cream, fresh coffee, whipped cream.</i>	
Chocolate Liégeois	5.20 €
<i>Chocolate ice cream, fresh chocolate, whipped cream.</i>	
Colonel	4.90 €
<i>Lemon sorbet & vodka.</i>	

Artisan ice cream and sorbets

Vanilla, chocolate, coffee, rum & raisin, lemon, peach, morello cherry.

1 scoop	3.00 €
2 scoops	4.50 €
3 scoops	6.00 €
Extras: M&M's, crushed Oreo, chocolate sauce,	1.50 €
<i>...caramel sauce, whipped cream)</i>	

WHITE WINES

Fresh & aromatic

Glass
14 cl Bottle
75 cl

Mirati

IGP MÉDITERRANÉE

Simple and delicately perfumed, lively and light.

Grape varieties: Ugni Blanc, Rolle, Chardonnay

3.80 € 19.00 €

Beauvignac

AOP PICPOUL DE PINET

Fresh and mineral, from the shores of the Thau lagoon. Citrus notes, a hint of iodine.

Grape variety: Piquepoul Blanc

5.20 € 26.00 €

Mâcon-Lugny — Cave de Lugny

AOP MÂCON-LUGNY

Fresh and light, rich and full-bodied, with a slightly spiced finish. Unbeatable value for money.

Grape variety: Chardonnay

5.60 € 28.00 €

Luma Grillo

DOP SICILIA — Italy

A typical Sicilian grape variety, fresh and full of energy. Structured, rich and mineral.

Grape variety: Grillo

5.80 € 29.00 €

Enjoy — Domaine de Joy

IGP CÔTES DE GASCogne

Sweet and charming. Golden hue, notes of exotic fruit, airy, rich and mellow

Grape variety: Gros Manseng

5.80 € 29.00 €

Domaine les Bergeries – Bio

IGP ALPES DE HAUTE-PROVENCE

Pale gold colour, tangy sweet notes, fine texture, full-bodied, rich, with hints of hazelnut and spice.

Grape varieties: Sauvignon, Viognier

6.80 € 34.00 €

ROSÉ WINES

The sunshine of Provence

Glass
14 cl Bottle
75 cl

Mirati

IGP MÉDITERRANÉE

Elegant and bright rosé, aromas of red berries and citrus, delicate and refreshing on the palate.

Grape varieties: Ugni Blanc, Grenache, Cinsault, Viognier

3.80 € 19.00 €

Domaine les Bergeries – Bio

IGP ALPES DE HAUTE-PROVENCE

Fairly pale colour, aroma of sun-ripened fruit, intense, thirst-quenching..

Grape varieties: Grenache, Cinsault.

6.80 € 34.00 €

RED WINES

Character & terroir

Verre
14 cl Bottle
75 cl

Mirati

3.80 € 19.00 €

IGP MÉDITERRANÉE

Aromas of red berries, smooth and balanced on the palate, fruity and generous finish.

Grape varieties: Grenache, Cabernet Sauvignon, Merlot, Syrah, Carignan

Montepulciano — Amaranta

5.00 € 25.00 €

**DOP MONTEPULCIANO D'ABRUZZO
ITALY**

Rich ruby colour, hints of plum and cherry jam, a long, warm and opulent finish.

Grape variety: Montepulciano

Domaine les Bergeries — Bio

6.80 € 34.00 €

IGP ALPES DE HAUTE-PROVENCE

Ruby colour with garnet glints. Pepper and red berries, with a light hint of liquorice on the palate.

Grape varieties: Syrah, Cinsault

Cuvée Réserve — La Blaque

7.00 € 35.00 €

AOP PIERREVERT

A great Syrah from the Durance valley: ripe black fruit, pepper, soft oak, real ageing potential.

Grape variety: Syrah

SPARKLING WINES

For special occasions

Glass
14 cl Bottle
75 cl

Sensi Prosecco

4.40 € 22.00 €

DOP PROSECCO — ITALY

Golden colour, notes of fresh fruit and floral touches. Fresh, yet more structured than average.

Grape variety: Glera

Champagne Paul Romain Brut

9.80 € 49.00 €

AOP CHAMPAGNE

Bright yellow colour with silvery hues, elegant aromas of white and yellow fruit, freshness and roundness.

Grape varieties: Pinot Meunier, Chardonnay

Champagne Piper-Heidsieck Brut

--- 61.00 €

AOP CHAMPAGNE

Pale colour, nose of pear and apple with a hint of citrus, juicy pear and grape on the palate.

Grape varieties: Pinot Meunier, Chardonnay