



BOUILLON

Le GRAND PARIS

BRASSERIE
WELCOME

Traditional, generous & seasonal cuisine

M A N O S Q U E

Haute-Provence

WWW.LEGRANDPARIS-MANOSQUE.FR

OPEN EVERY DAY — LUNCH & DINNER

HOURS: 8:00 AM — 11:00 PM

PHONE: 04.92.77.51.33

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.

Mojito Royal

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

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 €
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 with toasted hazelnuts	4.90 €
Herring in marinade with warm potatoes in oil	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. — 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, mayonnaise	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 (mayonnaise, tartare, vierge, gribiche, shallot)	1.00 €

DESSERTS

The sweet touch

Plate of two cheeses (Comté & Brie)	4.90 €
Homemade crème brûlée	4.20 €
Homemade red berry clafoutis	3.90 €
Baba au rum (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>	

ICE CREAM & SORBETS

<i>Vanilla, chocolate, coffee, rum & raisin, lemon, peach, morello cherry.</i>	
1 scoop.....	3.50 €
2 scoops	5.00 €
3 scoops	6.50 €
Extras: M&M's, crushed Oreo, whipped cream.....	1.00 €

WHITE WINES

Fresh & aromatic

	<u>Glass</u> <u>14 cl</u>	<u>Bottle</u> <u>75 cl</u>
Mirati IGP MÉDITERRANÉE <i>Simple and delicately perfumed, lively and light.</i> Grape varieties: Ugni Blanc, Rolle, Chardonnay	3.80 €	19.00 €
Chardonnay — Domaine de Brescou IGP PAYS D'OC <i>Between the Cévennes and the sea, fresh and round, with notes of acacia blossom and white peach.</i> Grape variety: Chardonnay	4.80 €	24.00 €
Mâcon-Lugny — Cave de Lugny AOP MÂCON-LUGNY <i>Fresh and light, rich and full-bodied, with a slightly spiced finish.</i> <i>Unbeatable value for money.</i> Grape variety: Chardonnay	5.60 €	28.00 €
Beauvignac AOP PICPOUL DE PINET <i>Fresh and mineral, from the shores of the Thau lagoon. Citrus notes, a hint of iodine.</i> Grape variety: Piquepoul Blanc	5.20 €	26.00 €
Luma Grillo DOP SICILIA — Italy <i>A typical Sicilian grape variety, fresh and full of energy. Structured, rich and mineral.</i> Grape variety: Grillo	5.80 €	29.00 €
Enjoy — Domaine de Joy IGP CÔTES DE GASCONE <i>Sweet and charming. Golden hue, notes of exotic fruit, airy, rich and mellow</i> Grape variety: Gros Manseng	5.80 €	29.00 €
Grand Marrenon AOP VENTOUX <i>Pale colour with silvery hues, floral and fruity, notes of soft oak and honey.</i> Grape varieties: Rolle, Grenache Blanc, Clairette	6.40 €	32.00 €
Domaine les Bergeries — Bio IGP ALPES DE HAUTE-PROVENCE <i>Pale gold colour, tangy sweet notes, fine texture, full-bodied, rich. with hints of hazelnut and spice.</i> Grape varieties: Sauvignon, Viognier	6.80 €	34.00 €

ROSÉ WINES

The sunshine of Provence

	<u>Glass</u> <u>14 cl</u>	<u>Bottle</u> <u>75 cl</u>
Mirati IGP MÉDITERRANÉE <i>Elegant and bright rosé, aromas of red berries and citrus, delicate and refreshing on the palate.</i> Grape varieties: Ugni Blanc, Grenache, Cinsault, Viognier	3.80 €	19.00 €
Domaine les Bergeries – Bio IGP ALPES DE HAUTE-PROVENCE <i>Fairly pale colour, aroma of sun-ripened fruit, intense, thirst-quenching..</i> Grape varieties: Grenache, Cinsault.	6.80 €	34.00 €

RED WINES

Character & terroir

	<u>Verre</u> <u>14 cl</u>	<u>Bottle</u> <u>75 cl</u>
Mirati IGP MÉDITERRANÉE <i>Aromas of red berries, smooth and balanced on the palate, fruity and generous finish.</i> Grape varieties: Grenache, Cabernet Sauvignon, Merlot, Syrah, Carignan	3.80 €	19.00 €
Montepulciano — Amaranta DOP MONTEPULCIANO D'ABRUZZO ITALY <i>Rich ruby colour, hints of plum and cherry jam, a long, warm and opulent finish.</i> Grape variety: Montepulciano	5.00 €	25.00 €
Grand Marrenon AOP VENTOUX <i>A serious and complex wine, worthy of the great Ventoux terroir. Ripe, jammy fruit, blond tobacco.</i> Grape varieties: Syrah, Grenache	6.40 €	32.00 €
Cuvée Réserve — La Blaque AOP PIERREVERT <i>A great Syrah from the Durance valley: ripe black fruit, pepper, soft oak, real ageing potential.</i> Grape variety: Syrah	7.00 €	35.00 €

SPARKLING WINES

For special occasions

	<u>Glass</u> <u>14 cl</u>	<u>Bottle</u> <u>75 cl</u>
Sensi Prosecco	4.40 €	22.00 €
D O P P R O S E C C O — I T A L Y		
<i>Golden colour, notes of fresh fruit and floral touches. Fresh, yet more structured than average.</i>		
Grape variety: Glera		
Champagne Paul Romain Brut	9.80 €	49.00 €
A O P C H A M P A G N E		
<i>Bright yellow colour with silvery hues, elegant aromas of white and yellow fruit, freshness and roundness.</i>		
Grape varieties: Pinot Meunier, Chardonnay		
Champagne Piper-Heidsieck Brut	12.20 €	61.00 €
A O P C H A M P A G N E		
<i>Pale colour, nose of pear and apple with a hint of citrus, juicy pear and grape on the palate.</i>		
Grape varieties: Pinot Meunier, Chardonnay		