



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**

Today's Specials Thursday, December 8th, 2022

Starter

Soup of the day
Please ask your waiter

Main Courses

Today's fish "off set lunch"
Please ask your waiter

Today's special
Please ask your waiter

Dessert

Today's dessert
Please ask your waiter



COCHON de GASCogne
Elevage
écocertifié



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.



To start with

tomato gaspacho 8.50 €

6 snails from Burgundy, garlic butter and parsley 11,50€

Homemade foie gras 18,50 €
red fruits chutney

Perfect egg "façon meurette" with mushroom and bacon 9,50 €
red wine sauce

Green pea soup with mint 8,50 €

Sea bass tartar with lime, currant and mango 11,00 €





The serious stuff

French pork ribs, glazed with honey and lemon 22.50 €
pan-fried seasonal vegetables

Vegetarian platter 15 €

roasted vegetables: orange and yellow carrots,
green bean, peas, broccolis, cauliflower, purple cauliflower

Fillet of Turbot 31.00 €

Dariole of Zucchini and tomato coulis

Duck confit 21,00 €

White beans bio

Sea bass fillet 24,00 €

risotto of black Venus rice with old Comté cheese, baby green asparagus

Fish of the day

Please ask you waiter

Beef of Normandy

The butcher's choice

Please ask you waiter

Hand cut beef tartar 22,00 €

olive oil, basil, pine nuts, lime, rocket salad

Gaufre Fourrée



de la
Maison

La Bruxelloise



EPAULE d'AGNEAU
de l'Aveyron



des

Frères Greffeuille

.....

GLACES et SORBETS

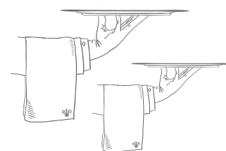


artisanaux
de la
MAISON

PEDONE
MAITRE GLACIER
1959



NOTRE EQUIPE DE
SERVEURS ACCEPTE
LES POURBOIRES !



.....



Fait maison



Cheese

Three ripened cheese 10.50
cheese

Desserts

Café gourmand 9.50 €

entremet au chocolat, cheesecake à la mangue, panacotta à la mangue

French toast style brioche with salted butter caramel sauce 9 €
Vanilla cream

Stuffed waffle from "Maison La Bruxelloise" 9,50 €
with crème brûlée

Crème brûlée flavored with mapple syrup 8 €

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

Cheesecake with Mango and Passion fruit 9,00 €

Peruvian dark chocolate finger 10,00 €

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



PECASTAING





Set Lunch 1906

17,50€

Starter, Main or Main, Dessert or Main, Coffee

From monday to friday (except bank holidays)

-

Soupe du jour Ou Gaspacho de Tomates

Ou velouté de petit pois à la menthe

Plat du jour Ou Travers de porc légumes poêlés

Ou Cuisse de canard confite ou Assiette végétarienne

Dessert du jour Ou Crème brûlée Ou Brioche façon pain perdu Ou
Café

Menu 1900

35€

Starter, Main, Cheese or Dessert from our menu *

For those who enjoy choice ...

Extra:

Foie Gras: 9 euros

Turbot: 6 euros

Kid's Menu

14,50€

Kid's Menu

(under 12 years old)

Minced meat Or Fish, vegetables

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.

