BOUILLON BATIGNOLLES

METZ RÉPUBLIQUE

MENU

In «Batignolles», it's beautiful, good and cheap.

Popular and authentic, Bouillon restaurants serve simple and affordable dishes prepared with care in a bistro atmosphere. Ancestors of the Parisian brasserie, born in the 1900s, they are dedicated to good food at reasonable prices.

The Batignolles neighborhood, a renowned area in the 17th arrondissement, is a small haven of peace with a trendy, traditional population and a village feel. Bouillons Batignolles will gleefully immerse you in the spirit of a Parisian bistro. For you, we peel, slice, blanch, sear, pan-fry, and simmer to make life sweet…

For a change of scenery with friends, for romantic encounters, for celebrating the highs and lows, for sharing a moment of pure indulgence and rediscovering the flavors of yesteryear…

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To make you enjoy low prices, your Bouillon offers several services.

Each service lasts 1h15.

thank you for your understanding

Aperitif boards " signature "

Delicatessen/Cheeses mixed board	16,50 €
One meter long Giga Mixed Board (for 4 to 5 people)	32,00 €

Starter

Homemade Pumpkin Cream Soup NEW		3,70 €
Hard boiled eggs with homemade mayonnaise		3,80 €
Roasted Chicken Rillette Spread		6,70 €
Half camembert gratin, truffle-flavored oil		9,80 €
Bouillon's Sardines with Fleur de Sel La seule entrée qu'on commande en chantant : «Ahh qu'est ce qu'on est serré au fond de cette boite »		7,40 €
marrow bone 'T-Rex'		8,90 €
Snails in parsley butter	les 6	8,40 €
	les 12	15,60 €

Season Best Of... !

Foie gras 30% pieces from the Manor of Alexander (SW France)	7,90€
Smoked Atlantic salmon and its salted butter	8,10€
« I taste booth » Foie gras (30% pieces) + smoked salmon	15,80€

Children's menu 9,80€

"I was not wise"
Live Slug alive and Spinach Ice Cream

« I've been kind»
Starter: Half Egg with Mayo
Main Course: Soft Breaded Chicken with Corn Flakes and Fries
Rice pudding or ice cream - served with soda or fruit juice.

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Dishes

Toulouse sausage, mashed potatoes with butter 9,90 €
Gravy simmered 8 hours

Pike Quenelle Gratin, creamy lobster sauce 16,80 €
Choux pastry base, soft and delicious

Quills Gratin with ham and Comté 14,80 €
With or without truffle-flavored oil
If you love truffles: Tartuffo cream supplement + €3

Black pudding Mashed potatoes with butter 15,50 €

Bouchée à la Reine Featured 16,60 €

Authentic Andouillette de Troyes french fries 16.80 €
Sauce crémée Moutarde à l'ancienne

All-pig plate 21,70 €
An andouillette and a black pudding
you can't choose, take both...

Pig shank best of Bouillon 19,80€
Whole shank Half salt

Chou Farci du Manoir d'Alexandre 15,80 €

Our little extras that keep you warm in winter :

ALIGOT with Fresh Aubrac Tome NEW 5,80€

Homemade Puree with Summer Truffle Chunks 5,50€
and truffle-flavored oil

Homemade Munster Sauce 4,50€
1.5 kg of Munster for one liter of cream
It is advisable not to kiss on the mouth in the hour following…

Poultry cordon bleu, ham and melted Emmental Cheese 17,70 €
creamy mushroom sauce

SIMMENTHAL Rump steak 26,90 €

SIMMENTHAL Rump steak with marrow bone 'T-Rex' 31,00 €

Vegetable lasagna with fresh goat cheese and pesto 15,90 €

I ♥ Luxembourg !

« la Bouneschlupp 14,80 €
Traditional Luxembourgish dish. Green bean soup, potatoes, sausage (pork and beef), onions

Because side dishes are as important as the dish chosen::
Homemade mashed potatoes with butter french fries - pan-fried seasonal vegetables

Cheese

A "small portion" of cheese to finish my wine 3,50 €

Selection of 4 cheeses 6,90 €
With a glass of Cuvée Bouillon Vallée du Rhône : + 3€

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Desserts

I've been naughty, I'm deprived of dessert	0.00 €
Whipped cream chou Valrhona chocolate supplement + 2.50€	4,80 €
Floating island on its English cream	5,90 €
Rum Baba	8,90 €
Valrhona chocolate cream Chocolat Valrhona 55%	6,80 €
Creamy Rice Pudding and its caramel pipettel	5,80 €
All PISTACHIO Cup Pistachio Ice Cream, Breton Biscuit and Pistachio Coulis	7.80 €
" THE " Profiterole Vanilla ice cream, hot homemade Valrhona chocolate sauce and crushed Oreo	7,90 €

The Gourmet of the Bouillon — 8,50€

Mini Tropézienne, Chocolate Cream VALRHONA, Rice Pudding

+ €1.00 for your Espresso served at the same time..

Coffee

A magical dark substance that transforms «leave me alone» mornings into «good morning, sweetheart.»

"A coffee" with a snap of the fingers	6,00€
"A coffee please"	4,00€
«Hello, a coffee please, You're wonderful.»	2.50€
"Your 2nd coffee"	1,50€

News

the 'bouillon' welcomes you for the evening service at the restaurant from 7 p.m.

SCAN ME !

News and Reservations online on

www.bouillon-batignolles.com

Wine «A la verse»

OUR PITCHERS	25cl	50cl	75cl
Vin de Pays du Gard « Les Gardilles » Rouge, Rosé ou blanc	4,80	9,30	13,90
Are you two? Is one bottle too many? Treat yourself... The famous Crozes Hermitage from Jean Luc COLOMBO	13,00	25,00	

Wine Glass

WHITE :	14cl
Chardonnay maison Castel grande réserve	6,30
Viognier Clairette De Pierre Amadieu	5,80
Coteau du Layon Domaine FRAIRIE	6,80
Pinot gris Luxembourg schmidt-fohl (Bio)	7,90
RED, ohne ins Rote zu gehen	
Cap Royal Bordeaux Supérieur (Médaillé d'or)	6,60
Côte Du Rhône Prieur De St Julien	6,60
Primitivo Piluna (Italien)	7,00
Gigondas de chez Pierre AMADIEU ♥	8,00
Château TOUR MUSSET Saint-Émilion	6,90
Château de Cauze Saint Emilion Grand Cru	10,00
Brouilly André Colonge «Gorge de Loup»	9,00
ROSÉ :	
MISS LISA Côtes de Provence	6,10

	verre	Btl
CUVÉE BOUILLON BATIGNOLLES AOP COSTIÈRES de NIMES «La cuvée qui réchauffera vos petits cœurs tout mous»	4,90	28,00

2 Beers or not 2 beers

	la chopinette 33cl	la pinte 50cl	un litron 100cl
Diekirch	5,00	7,50	14,00
Goose IPA	5,50	8,00	15,00
Leffe Blonde	5,50	8,00	15,00
Picon	7,00	10,00	18,00

non-alcoholic bottled beer 33cl

Corona	6,50
Diekirch « 0 » sans alcool	6,00

LA P'TITE MOUSSE du BOUILLON BATIGNOLLES

6,50€

Notre bière locale artisanale et bio 33cl

Cocktails
die Klassiker
8.90€

MOSCOW MULE
CUBA LIBRE
PINA COLADA
MARGUARITA
HUGO
MOJITO
Mojito mit Erdbeer oder Mangopüree +1,00 €

Mocktails
Alkoholfreie
7.90€

"VIRGIN" PINA COLADA

"VIRGIN" MOJITO
Virgin Mojito mit Erdbeer oder Mangopüree +1,00 €

Bottled wine

RED :	75cl
Cap Royal Bordeaux Supérieur Un classique Médaillé d'Or	33,00
Côte Du Rhône Prieur De St Julien	31,00
Capella «Sélection Parcellaire» Ventoux	34,00
Montepulciano « Casanova » Toute l'Italie concentrée dans ce vin	39,00
Gigondas de chez Pierre AMADIEU ♥	41,00
Primitivo Piluna (Italien)	36,00
Château de Cauze Saint Emilion Grand Cru	49,00
Brouilly André Colonge «Gorge de Loup» Un grand classique des restaurants parisiens	47,00
WHITE :	
Chardonnay maison Castel grande réserve	31,00
Viognier Clairette De Pierre Amadieu Méditerrané Fruité	29,00
Coteau du Layon Domaine FRAIRIE	38,00
Riesling AHN VOGELSANG (Bio)	41,00
ROSÉ CÔTES DE PROVENCE:	
MISS LISA	29,00
«MAGALI FIGUIÈRES» une référence !	36,00

Vous voulez connaître le millésime des vins, notre équipe est à votre disposition pour vous renseigner

Our selection of prestige wines

Château Pichon Longueville Baron à Pauillac 2022 (Un Château Culte)	79,00
Côte-Rôtie Maison Pierre AMADIEU 2022	98,00
Nuits Saint Georges 1er Cru les Damodes Domaine Machard de Gramont 2023	95,00
Châteauneuf du Pape « Le Miocène » Domaine Grand Veneur 2022.	75,00
Pommard « la Chanière » Maison Catherine et Claude MARECHAL 2022.	87,00
Saint Emilion (magnum 150 cl) Château Vieux Montaiguillon Saint Georges 2019	89,00

The bubbles

	12cl	75cl
Créman Sélection SCHMIDT-FOHL	9,00	42,00
Champagne Guy Roger	9,50	55,00

I ♥ APEROL SPRITZ

8,90€

L'APEROL SPRITZ
« L'original » Apérol Spritz, Prosecco, Eau Gazeuse, Tranche d'Orange