



BRASSERIE BOFINGER

Maison fondée en 1864

YOUR EVENT AT

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Bofinger,

A real Alsatian institution, between the Place des Vosges and the Opéra Bastille, the Bofinger has survived the ages by preserving its soul in an exceptional historical setting.

Bofinger can welcome any kind of events since it is as much of an intimate, friendly, professional or family place.

The Salon Hansi is ideal for your seminars or receptions and the Salon des Continents for your meetings or dinners in small groups.

ROOM CAPACITY



Hansi

60

30

80

Continents

30

20



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MENU DEJEUNER

(Valid from Monday to Friday)

Starter/main course OR main course/dessert 29,00€ incl. taxes - 26,21€ excl. taxes

Starter/main course/dessert 39,00€ incl. taxes- 35,15€ excl. taxes

French onion soup

or

6 Large « Courbevre » Burgundy snails marinated in Chablis

or

Leeks and egg mimosa, with gribiche sauce



Knuckle of pork, sauerkraut

or

Roast chicken supreme, balsamic juice served with crushed potatoes

or

Pike quenelles, with Nantua sauce and basmati rice



Floating island, with pecan nuts and salted-butter caramel

or

Moist chocolate cake

or

Vanilla crème brûlée



1 glass of white wine Pinot blanc Réserve Bestheim or red Bordeaux Marquise des Tours

50cl of mineral water (Vittel or Perrier Fines Bulles)

Coffee or Tea

**FOR GROUPS OVER 15 PEOPLE, PLEASE CHOOSE THE SAME
STARTER, MAIN COURSE AND DESSERT FOR EVERYONE**



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MENU GOURMET

49,00€ incl. taxes - 43,71€ excl. Taxes

Alsatian kir (13cl)

Cream of pumpkin soup with chestnuts

or

House pâté in a pastry crust

or

Alsatian flammekueche

Roast chicken supreme, sauce Nantua, basmati rice

or

Grilled Scottish Salmon Steak, mashed potatoes

or

Duck confit, with creamy polenta, parmesan cheese and mushroom fricassee

Paris Brest

or

Valrhona chocolate dessert

or

Bofinger desserts tasting : crème brûlée, Paris-Brest, chocolate dessert

White wine Pinot blanc –Bestheim reserve or red wine AOC Bordeaux Marquise des Tours (1 Bottle for 3 persons)

50cl of mineral water (Vittel ou Perrier Fines Bulles)

Coffee or Tea

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MENU BOFINGER

59,00€ incl. taxes - 52,88€ excl. Taxes

Glass of Alsatian Crémant (13cl)

Crab tartare, with crisp vegetables

or

Duck foie gras with fleur de sel, served with Pinot noir jelly and farmhouse bread

or

Ceviche of sea bream with coriander and lime vinaigrette

Beef cheek casserole, with Parmesan macaroni

or

Sea bass fillets in white wine and shallots with a fresh herb potato blini

or

Roast duck breast, with creamy polenta, parmesan cheese and mushroom fricassee

Paris Brest

or

Vanilla millefeuille

or

Profiteroles with Valrhona hot chocolate

White wine Pinot blanc –Bestheim reserve or red wine AOC Bordeaux Marquise des Tours (1 Bottle for 3 persons)

50cl of mineral water (Vittel or Perrier Fines Bulles)

Coffee or Tea

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MENU PRESTIGE

85,00€ incl. taxes - 75,68€ excl. taxes

Glass of Jacquart Champagne (13cl)

Duck foie gras with fleur de sel, served with Pinot noir jelly and farmhouse bread

or

6 « Barrau » Fines de Claire oysters No.3

or

Scottish smoked salmon, with chive cream and « house » blini

Risotto with scallops and parmesan cheese crumble

or

Beef fillet with pepper sauce, french fries

or

Half lobster, shellfish sauce and seasonal vegetables

Paris Brest

or

Vanilla millefeuille

or

Bofinger desserts tasting : crème brûlée, Paris-Brest, chocolate dessert

White wine Riesling-Gustave Lorentz or red wine Pinot Noir – Léon Beyer (1 Bottle for 3 persons)

50cl of mineral water (Vittel or Perrier Fines Bulles)

Coffee or Tea

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OPTIONS

Alsatian Kir: 5.00€

Glass of Alsatian Crémant: 8.00€

Glass of Jacquart Champagne: 11.00€

Gourmet menu : Jacquart Champagne instead of the Alsatian Kir : extra of 4.00€

Bofinger menu : Jacquart Champagne instead of the Alsatian Crémant : extra of 2.00€

Superior wines on request

3 amuse bouches : 6.00€

Traditional farmhouse Munster cheese by « Siffert-Frech », cumin and toast : 6.00€

Birthday cake on request instead of dessert 5.00€ extra per person

Children's menu (until 12 years old) : 11.90€

YOUR CONTACT

Sales department

Eléna LE MEUR

+33 (0)1 53 45 24 95

reservationbrasserie@groupeflo.fr

PRACTICAL INFORMATION

5-7 rue de la Bastille

75004 Paris

www.bofingerparis.com

Metro : Bastille (ligne 1,5,8)

Gare SNCF de Paris Gare de LYON

Parking : Parking Saint-Antoine

