



Maison fondée en 1864

## **YOUR EVENT AT**

# **BRASSERIE BOFINGER**

Maison fondée en 1864





### **LUNCH AND DINNER OFFERS**

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**

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Hansi	60	30	80		
Continents			30	20	





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### **LUNCH OFFER**

(Valid from Monday to Friday)

### **BASTILLE MENU**

Starter/main course <u>OR</u> main course/dessert 29,00€ incl. taxes - 25,92€ excl. taxes
Starter/main course/dessert 39,00€ incl. taxes - 34,86€ excl. taxes

Soft-boiled egg, with aubergine caviar and parmesan

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Pea and Sainte-Maure goat's cheese gazpacho

or

Burrata mozzarella, with sunblush tomatoes with basil

Strasbourg Sauerkraut (White sausage, Strasbourg sausage, smoked pork belly, pork loin, boiled potatoes)

or

Roasted chicken supreme, with tarragon juice and mashed potatoes

or

Scottish salmon steak, with baby vegetables and herb bouillon

Floating island, with pecan nuts, salted-butter caramel

or

Moist chocolate cake

or

Crème brûlée

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





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### **LUNCH AND DINNER OFFERS**

### **BEAUMARCHAIS MENU**

49,00€ incl. taxes - 43,80€ excl. taxes

Alsatian kir (13cl)

Soft-boiled egg, with aubergine caviar and parmesan

or

Pea and Sainte-Maure goat's cheese gazpacho

or

Burrata mozzarella, with sunblush tomatoes with basil

Strasbourg Sauerkraut

(White sausage, Strasbourg sausage, smoked pork belly, pork loin, boiled potatoes)

or

Roasted chicken supreme, with tarragon juice and mashed potatoes

or

Scottish salmon steak, with baby vegetables and herb bouillon

Moist chocolate cake

or

Crème brûlée

or

Floating island, with pecan nuts, salted-butter caramel

25cl of white wine Riesling Gustave Lorentz or red wine AOC Bordeaux Marquise des Tours 50cl of mineral water (Vittel ou Perrier Fines Bulles)

Coffee or Tea





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### **LUNCH AND DINNER OFFERS**

# SAINT ANTOINE MENU 59,00€ incl. taxes - 52,74€ excl. taxes

Glass of Alsatian Crémant (13cl)

Green asparagus, with parmesan shavings and lemon cream

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

Cod fillet, shellfish butter, seasonal vegetables

or

Fillet of gilthead bream, with artichoke fricassee, broad beans and new potatoes

or

Roasted duck breast, with creamy polenta and baby vegetables

**Paris Brest** 

or

French toast-style Kougloff, with flambéed mirabelles and vanilla ice cream

or

Valrhona chocolate dessert, vanilla custard

25cl of white wine Riesling Gustave Lorentz or red Côte du Rhône E. Guigal 50cl of mineral water (Vittel or Perrier Fines Bulles)

Coffee or Tea





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### **LUNCH AND DINNER OFFERS**

## BOFINGER MENU 69,00€ incl. taxes - 61,68€ excl. taxes

Glass of Pommery Brut Royal champagne (13cl)

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

or

6 large « Courbeyre » Burgundy snails marinated in Chablis

or

Crab tartare, with crisp vegetables

Bofinger Sauerkraut (Knuckle of pork, white sausage, sausage with cumin, Strasbourg sausage, smoked pork belly, pork loin, boiled potatoes)

or

Breaded veal escalope with capers and lemon, and new potatoes

or

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

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

or

Vanilla millefeuille

or

Profiteroles with Valrhona hot chocolate

25cl of white wine Chablis La Pierrelée La Chablisienne or red Crozes Hermitage « Les Jalets » Paul Jaboulet 50cl of mineral water (Vittel ou Perrier Fines Bulles)

Coffee or Tea





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### **LUNCH AND DINNER OFFERS**

# SHELLFISH MENU 79,00€ incl. taxes - 70,62€ excl. taxes

Glass of Pommery brut royal Champagne (13cl)

Le Bofinger seafood platter (3 prawns, 4 n°3 Fines de Claire, 4 n°3 Breton Cupped, 2 n°3 Special from Isigny, 4 whelks, 3 cockles, 75gr of grey shrimps)

Paris Brest

or

French toast-style Kougloff, with flambéed mirabelles and vanilla ice cream

or

Valrhona chocolate dessert, vanilla custard

25cl of white wine Chablis La Pierrelée La Chablisienne or red wine Crozes Hermitage « Les Jalets » Paul Jaboulet 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 Pommery Brut Royal Champagne: 10.00€

Beaumarchais menu: Pommery Brut Royal Champagne

instead of the Alsatian Kir: extra of 4.00€

Saint Antoine menu: Pommery Brut Royal 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 75 18 57 26
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

