

LES DEUX MAGOTS

L'ART DE VIVRE PARIS

6, PLACE SAINT-GERMAIN-DES-PRÉS

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BREAKFASTS



HEMINGWAY BREAKFAST

30€/ Pers.

- **Hot beverage of your choice (renewable once)**
(brewed coffee, latte, Dammann tea or vintage hot chocolate)
- **The Baker's selection :**
One viennoiserie and toasts with Poitou-Charentes butter (15 g) artisanal jam or honey
- **Pressed fruit juice :**
(Orange or grapefruit 25 cl)
- **Organic eggs**
(fried egg with bacon or ham, plain omelette, au jambon, au fromage ou mixte)

LE COMPLET

21€/ Pers.

- **Hot beverage of your choice (renewable once)**
(brewed coffee, latte, Dammann tea or vintage hot chocolate)
- **The Baker's selection :**
One viennoiserie and toasts with Poitou-Charentes butter (15 g) artisanal jam or honey
- **Pressed fruit juice :**
(Orange or grapefruit 25 cl)

BREAKFASTS



JEAN-PAUL SARTRE BREAKFAST

38€/ Pers.

- Hot beverage of your choice (renewable once)

(brewed coffee, latte, Dammann tea
or vintage hot chocolate)



- The Baker's selection :

One viennoiserie and toasts with Poitou-Charentes butter (15 g)



- Artisanal jam or honey



- Scrambled organic eggs in a casserole, poultry sausage with Pitacou, Comté cheese 16 months.



- Pressed fruit juice :

(Orange or grapefruit 25 cl)



- Fruit salad or plain yogurt

BRUNCHS



Included in every Brunch

Hot beverage of your choice (renewable once) :

- Brewed black Deux Magots coffee pot service
Latte, Cappuccino

- Dammann tea
(Ceylan, Darjeeling, Earl Grey, Chine, Thé vert)

- Vintage hot chocolate Deux Magots style

- Pressed fruit juice :
(Orange, lime or grapefruit 25 cl)

- The Baker's basket :
One viennoiserie and toasts with Poitou-Charentes
butter (15 g) artisanal jam or honey

Accompany your brunch with a glass of Champagne Veuve Clicquot brut (+12 €)

BRUNCHS



SAINT-GERMAIN BRUNCH

55 €/Pers.

Organic scrambled eggs, potato salad with herbs, charcuterie selection, poultry sausage with Pitacou citrus, cheese Comté 16 months.

Sweet plate of seasonal delicacies

SEA BRUNCH

65 €/Pers.

Organic scrambled eggs, «Petrossian» smoked Scottish salmon, «Petrossian» tarama, Poilâne toast and Isigny cream, cucumbers with cream, Comté 16 months.

Sweet plate of seasonal delicacies



**Our Brunch can be served during the week on reservation from 10 to 20 people.
Excluding weekends and public holidays**

GOURMET BREAK



OUR 24 €/Pers. PACKAGE

- **One hot beverage**
(Coffee, tea,
vintage hot chocolate)

ou

- **One cold drink**
(soft, Alain Milliat fruit juice)

- **One pastry**
(La Grande Epicerie, Arnaud Larher)

OUR 34 €/Pers. PACKAGE

- **One glass of champagne**
Veuve Clicquot brut (15 cl)

- **One pastry**
(La Grande Epicerie, Arnaud Larher)

OUR 59€/Pers. PACKAGE

- **One pastry**

In Auguste Boulay's honor, the first owner and creator of the literary café that «Les Deux Magots» is today. Hidden under his delicious black chocolate shell, «Auguste's Mystery» only demand is to be unveiled.

- **One glass of champagne**
La Grande Dame - Veuve Clicquot
(15 cl)



COCKTAIL OFFER

Possibility to privatize one of our area on demand. Perrsonalized quote

PACKAGE 28€/Pers. (5 Pieces)

- 3 savory canapes
- 2 sweet canapes
- Soft drink of your choice, or 50cl beer
- Mineral water and jus fruit juice for 5 ppl.

PACKAGE 52€/Pers. (5 Pieces)

- 3 savory canapes
- 2 sweet canapes
- Champagne Veuve Clicquot brut, a bottle for 4
- Mineral water and fruit juice for 5 ppl.

PACKAGE 42€/Pers. (5 Pieces)

- 3 savory canapes
- 2 sweet canapes
- Wine of your choice, red, white or rosé a bottle for 4
- Mineral water and jus fruit juice for 5 ppl.

PACKAGE 82€/Pers. (15 Pieces)

- 10 savory canapes
- 5 sweet canapes
- Champagne Veuve Clicquot brut, a bottle for 4
- Mineral water and fruit juice for 5 ppl.



PACKAGE 118€/Pers. (20 Pieces)

- 12 Savory canapes :
2 tarama canapes "maison Petrossian", 2 country ham canapes, 2 duck foie gras canapes, 2 Croqu'apéros canapes, 4 diverse savory canapes
- 8 sweet canapes
- Champagne Veuve Clicquot brut, a bottle for 3
- Mineral water and fruit juice for 5 ppl.

SNACKING MENU

Available from 10 people or more - **ONLY FOR LUNCH** - from monday to friday excluding public holidays

38 €/Pers. (drinks excluded)

- **Club Sandwich :**
Club sandwich of poultry and pastrami, organic hard-boiled egg, Tartare sauce, French fries
- **Organic seasonal omelette**
- **Deux Magots salad**
Green salad, ham, chicken breast, Comté cheese, tomato, hard-boiled organic egg
- **Saint-Germain salad**
Sucrine, chicken breast, green beans, raisins, hardboiled organic egg, curry dressing
- **Salade de printemps**
(+9€ additional fee)
Sucrine, green beans, beans, avocado, roasted prawns, crabmeat, marinated ginger dressing
- **2 scoops of sorbet or ice cream**
(vanilla-chocolate...)
- **Faisselle with sugar, cream or coulis**



DRINK PACKAGE 13€/Pers.

- **A glass of wine 15 cl**
(Sommelier's selection depending on the season)
- or*
- **One draught beer (25cl)**
- or*
- **One soft drink**
(Coca-Cola, Orangina, limonade)
- and*
- **Coffee or Tea**

SAINT-GERMAIN MENU

Available from 10 people or more - **ONLY FOR LUNCH** - from monday to friday excluding public holidays



38 €/Pers. (drinks excluded)
*(Starters/Main course or
Main course/vbvvvv)*

• **Starters :**

-Beetroots and fresh goat cheese cold soup

or

-Duck «Pâté en croûte» seasoned with thyme



• **Main course :**

-Today's dish

or

-Meat or fish à la carte*
(see the next page)



• **Desserts :**

-Valrhona chocolate mousse

or

-Fresh fruit salad, lemon sirup, lemongrass

DRINK PACKAGE 13€/Pers.

• A glass of wine 15 cl
(Sommelier's selection depending on the season)

or

• One draught beer (25cl)

or

• One soft drink
(Coca-Cola, Orangina, limonade)

and

• Coffee or Tea



*Beef meat from french origin

**Meat or fish à la carte*



MEAT

- Raw seasoned minced Charolais steak*
«Deux Magots Style». :
Herbs crumble, french fries and green salad
- Charolais Beef* Burger, grilled bacon,
«Comté» cheese cream and candied
tomatoes, fries

* Beef meat from french origin

FISH

- Cod fillet with avruga's eggs
baby spinach cooked in
butter with herbs



DEUX MAGOTS MENU

Available from 10 people or more - from monday to friday excluding public holidays

PACKAGE (DRINKS EXCLUDED) 55€/Pers.

Starters - Main courses - Desserts

Starters

- Duck «Pâté en croûte»,
seasoned with thyme
- or*
- Quinoa salad with tiny vegetables,
tuna tataki, lime dressing

Main courses

- Duck breast roasted with honey & spices*,
lemongrass and badiane seasoned rice
- or*
- Cod fillet with avruga's eggs,
baby spinach cooked in butter with herbs

Dessert

- Apple pie, La Grande Épicerie
- or*
- Chocolate mousse, Valrhona chocolate

DRINK PACKAGE 23€/Pers.

- One bottle of wine for 3
(Sommelier's selection depending on
the season)

and

- Mineral watter (plain or sparkling)
Vittel (50cl) or San Pellegrino (50cl)

and

- Coffee or Tea

COCKTAIL PACKAGE 27€/Pers.

- One glass of champagne Veuve
Clicquot brut (15cl)
- One tarama "Petrossian" canape
- One country ham canape on
"Poilâne" toast
- One Croqu'apéro

*Beef meat from french origin

AUGUSTE BOULAY MENU

Available from 10 people or more - from monday to friday excluding public holidays

PACKAGE (DRINKS EXCLUDED) 80€/Pers.

Starters - Main courses - Desserts

Starters

- Green asparagus,
soft-boiled organic egg, parmesan cream

or

- Duck foie gras (50g),
Poilâne toasts

or

- Scottish smoked salmon Petrossian,
toasts Poilâne and Isigny cream

Main courses

- Roasted lamb saddle with herbs,*
ratatouille

or

- Monkfish Niçoise style,
ratatouille and pistou

or

- Grilled beef fillet*,
candied baby potatoes, «Périgourdine» sauce

Desserts

- Vanilla Millefeuille,
La Grande Épicerie

or

- "Intensément chocolat",
La Grande Épicerie

or

- Raspberry pie,
La Grande Épicerie

DRINK PACKAGE 30€/Pers.

- One bottle of wine for 3
(Sommelier's selection depending on
the season)

and

- Mineral water (plain or sparkling)
Vittel (50cl) or San Pellegrino (50cl)

and

- Coffee or Tea

COCKTAIL PACKAGE 27€/Pers.

- One glass of champagne Veuve
Clicquot brut (15cl)

- One tarama "Petrossian" canape

- One country ham canape on
"Poilâne" toast

- One Croqu'apéro

*Beef meat from french origin

PRIVILEGE OFFER : "APOLLINAIRE"

*Include the privatization of our "Privileged area" on an oval table with tablecloth and cloth napkins
Available from 10 to 6 people - from monday to friday excluding public holidays*

PACKAGE 80€/Pers.

*Appetizer - Starters - Main course - Desserts
Wine - Mineral water - Coffee*

Appetizer

- Kir au Bourgogne Millebuis, Côtes chalonaise

Starter of your choice

- Beetroots and fresh goat cheese cold soup
- or*
- Quinoa salad with tiny vegetables, tuna tataki, lime dressing

Dessert of your choice

- Fresh fruit salad, lemon sirup and a sorbet of the moment
- or*
- Chocolate fondant, without gluten with its vanilla ice cream

Dish of your choice

- Duck breast roasted with honey & spices,* lemongrass et badiane seasoned rice
- or*
- Cod fillet with avruga's eggs, baby spinach cooked in butter with herbs

Beverages

- Sommelier's selection, A bottle of wine for 3
- Mineral water (plain or sparkling) Vittel (50cl) or San Pellegrino (50cl)
- Grand cru coffee ou Tea (Coffee comes with its sweet treat)

*Beef meat from french origin

PRIVILEGE OFFER : "ARAGON"

*Include the privatization of our "Privileged area" on an oval table with tablecloth and cloth napkins
Available from 10 to 6 people - from monday to friday excluding public holidays*

PACKAGE 110€/Pers.

*Appetizer - Starters - Main course - Desserts
Wine - Mineral water - Coffee*

Appetizer

- One glass of Champagne Veuve Clicquot brut (15cl)

Starter of your choice

- Haddock tartare and avruga eggs, celery «remoulade» and granny apples

or

- Duck pâté en croûte, seasoned with thyme

Dish of your choice

- Near Veal steak with herbs*, butter purée

or

- Monkfish Niçoise style, ratatouille and pistou

Dessert of your choice

- One pastry on our pastry platter, La Grande Épicerie, Arnaud Larher

or

- Lukewarm tarte Tatin, served with one scoop of ice cream or fresh cream

Beverages

- Sommelier's selection, A bottle of wine for 3
- Mineral water (plain or sparkling) Vittel (50cl) or San Pellegrino (50cl)
- Grand cru coffee ou Tea (Coffee comes with its sweet treat)

*Beef meat from french origin

PRIVILEGE OFFER : "DE BEAUVOIR"

*Include the privatization of our "Privileged area" on an oval table with tablecloth and cloth napkins
Available from 10 to 6 people - from monday to friday excluding public holidays*

PACKAGE 135€/Pers.

*Appetizers - Starters - Main course - Desserts
Wine - Mineral water - Coffee*

Appetizers

- One glass of Champagne Veuve Clicquot brut (15cl)
- Assortment of 3 savory canapes /Pers.

Starter of your choice

- Green asparagus,
soft-boiled organic egg, parmesan cream

or

- Salade de printemps,
Sucrine, green beans, beans, avocado, roasted
prawns, crabmeat, marinated ginger dressing

Plats au choix

- Grilled beef fillet*,
candied baby potatoes, «Périgourdine» sauce

or

- Roasted John Dory fillet,
quinoa risotto & green asparagus

Dessert of your choice

- One pastry on our pastry platter,
La Grande Épicerie, Arnaud Larher

or

- «Lauréats» dessert,
3 sorbets (pear, blackcurrant, raspberry),
red fruit coulis, whipped cream

Beverages

- Sommelier's selection,
A bottle of wine for 3
- Mineral water (plain or sparkling)
Vittel (50cl) or San Pellegrino (50cl)
- Grand cru coffee ou Tea
(Coffee comes with its sweet treat)

*Beef meat from french origin

VEGETARIAN MENU

Available from 10 people or more - from monday to friday excluding public holidays

PACKAGE (DRINKS EXCLUDED) 48€/Pers.

Starter - Main dish - Dessert

Starter

- Beetroots and fresh goat cheese cold soup

or

- Quinoa salad with tiny vegetables,
tuna tataki, lime dressing

Main dish

- **Vegetarian salad,**
Lettuce, green beans, potatoes, cucumber,
red sweet pepper, radish, tomatoes, lemon
vinaigrette, hard boiled-egg

or

- **Raw vegetables platter,**
with white sauce

Dessert

- **Apple pie,**
La Grande Epicerie

or

- **Chocolate mousse,**
Valrhona chocolate

DRINK PACKAGE 23€/Pers.

- **One bottle of wine for 3**
(Sommelier's selection depending on
the season)

and

- **Mineral water (plain or sparkling)**
Vittel (50cl) *or* San Pellegrino (50cl)

and

- **Coffee or Tea**

COCKTAIL PACKAGE 25€/Pers.

- **Raw vegetables platter with white
sauce**

- **Glass of champagne Veuve
Clicquot Brut (15cl)**

OUR ESTABLISHMENT

The main historical room



The main historical room with its gigantic mirrors, its statues, icons of our Café. The place where Picasso, Hemingway, Apollinaire and many more would talk for hours reshaping the world.



Simone de Beauvoir, 1944 © Robert Doisneau



Albert Camus, 1945 © René Saint Paul Bridgeman

OUR ESTABLISHMENT



Privileged Area

A private ambiance and premium seating, a place where you can observe the life of Saint-Germain-des-Prés at peace.

The Church Veranda

Well lit and elegant, it is facing the thousand-year-old bell tower on the mythical place Saint-Germain-des-Prés.



OUR ESTABLISHMENT

The Library Veranda

Charming and cozy, a literary area with books at your disposal and reading lamps.



NOS ESPACES

The Garden Terrace

A green setting in the middle of Paris, planted like a true garden "à la française". Ideal to enjoy a few rays of sunshine or appreciate the shadows provided by its retractable blinds.



CONDITIONS OF RESERVATION

*Les Deux Magots,
Opened from 7:30AM to 1:00AM all day, all year round*

- Reservations are possible excepted from friday nights until sunday at noon included.
 - Group reservations starts at 10 people.
- In order to confirm your reservation you will need to put down a 20€ deposit.
 - All our prices already include taxes and service.
- This leaflet is valid until May 31st 2024, subject to change without notice.
 - Photos are non-contractual.

Cancellation policy :

- The total of the invoice must be paid on site with a credit card or 72 hours before the D-date via bank transfer.
- For cancellations **a week before : the deposit is refunded or kept in the case of a date modification.**
 - Cancellation 72 hours before : 50% of the deposit non-refundable.
 - Cancellation less than 72 hours before : 100% is non-refundable.

We thank you in advance to confirm 72 hours before, the number of guests which will be used for the final bill.

Any consumption outside the planned menu will be billed and paid on site.

CONTACT

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