

LES DEUX MAGOTS

L'ART DE VIVRE PARIS

6, PLACE SAINT-GERMAIN-DES-PRÉS

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BREAKFASTS



LE COMPLET'

22€/ Pers.

- **Hot beverage of your choice**

(brewed coffee, latte, Dammann tea or a cup of 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)

HEMINGWAY BREAKFAST'

30€/ Pers.

- **Hot beverage of your choice (renewable once)**

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

- **A viennoiserie of your choice**

- **Pressed fruit juice :**

(Orange or grapefruit 25 cl)

- **Organic eggs**

(fried egg with bacon or ham, plain omelette, with ham, with cheese or a mix)

BREAKFASTS



LE PETIT DÉJEUNER GOURMET AU CAVIAR

65€/ Pers.

- Hot beverage of your choice (renewable once)

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



- Organic scrambled eggs



- Osciète Prunier caviar (10g) - Poilâne toasts



- Glass of Veuve Clicquot Brut, champagne AOC (13cl)

BRUNCH



Included in every Brunch

Hot beverage of your choice (renewable once) :

- Brewed black Deux Magots coffee pot service
Latte, Cappuccino
- Dammann Frères tea
- A cup of 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 (+15 €)

BRUNCH



OUR BRUNCH

55 €/Pers.

▪ The Baker's basket :

One viennoiserie and a tiny baguette with Poitou-Charentes butter (15 g), artisanal jam

and

▪ Savory plate

- Scrambled eggs, Pitacou poultry sausage
 - Seasonal mini soft square breads
 - Slice of Scottish smoked salmon
- Brie de Meaux, truffle cream, granny apple
 - Seasonal salad

or

▪ Vegetarian savory plate

- Scrambled eggs and Comté cheese
- Vegetables seasonal mini soft square breads
 - Slices of avocado
- Brie de Meaux, truffle cream, granny apple
 - Seasonal salad

and

▪ Dessert plate

- Assortment of sweet treats

Our Brunch can be served during the week on reservation up to 25 people.
Excluding weekends and public holidays.
Only on privatization of the Library Veranda.

GOURMET BREAK



OUR 26 €/Pers. PACKAGE

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

ou

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

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

OUR 36 €/Pers. PACKAGE

- **One glass of champagne**
Veuve Clicquot brut (13 cl)

- **One pastry**
(La Grande Epicerie, Arnaud Larher)
(3€ extra fee for the pastry "L'Énigme d'Auguste")



COCKTAIL OFFER

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

PACKAGE 30€/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 54€/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 45€/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 86€/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 122€/Pers. (20 Pieces)

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

SNACKING MENU

Available from 9 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

- **Deux Magots salad**

Green salad, ham, chicken breast, Comté cheese, tomato, hard-boiled organic egg

- **Salade de l'écrivain**

Riquette salad, green beans, Paris mushrooms, walnuts, potatoes, black olives, red onions, Bayonne ham, balsamic dressing

- **Warm goat cheese salad**

Warm goat's cheese on toasts, sucrine, riquette salad, cocktail tomatoes, roasted tapered almonds and salad dressing

- **Valrhona chocolate mousse**

- **Bourbon vanilla flavored fresh fruits**



DRINK PACKAGE 13€/Pers.

- A glass of wine 12,5cl

or

- One draught beer (25cl)

or

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

and

- Coffee or Tea

DRINK PACKAGE PLUS 20€/Pers.

- A glass of wine 25cl

or

- One draught beer (25cl)

or

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

and

- Coffee or Tea

SAINT-GERMAIN MENU

Available from 9 people or more - **ONLY FOR LUNCH** - from monday to friday excluding public holidays



40€/Pers. (drinks excluded)
*(Starters/Main course or
Main ccourse/Dessert)*

- **Starters :**

- Seasonal vegetable creamy soup
- or*
- Chef's suggestion (see appendix)



- **Main course :**

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



- **Desserts :**

- Valrhona chocolate mousse
- or*
- Bourbon vanilla flavored fresh fruits

FORFAIT BOISSON 13€/Pers.

- Un verre de vin 12,5cl
- ou*
- Une bière pression (25cl)
- ou*
- Une boisson soft
(Coca-Cola, Orangina, limonade)
- et*
- Café ou Thé

FORFAIT BOISSON PLUS 20€/Pers.

- Un verre de vin 25cl
- ou*
- Une bière pression (25cl)
- ou*
- Une boisson soft
(Coca-Cola, Orangina, limonade)
- et*
- Café ou Thé



*Beef meat from french origin

**Meat or fish à la carte*



MEAT

- **Free-range poultry*** supreme, herb juice, herbal mashed potatoes
- **Charolais Beef*** Burger, grilled bacon, «Comté» cheese cream and candied tomatoes, fries

* Beef meat from french origin

FISH

- **Sea bass fillet** virgin sauce, steam cooked seasonal vegetables



DEUX MAGOTS MENU

Available from 9 people or more - from monday to friday excluding public holidays

PACKAGE (DRINKS EXCLUDED) 58€/Pers.

Starters - Main courses - Desserts

Starters

- Duck pâté en croûte seasoned with thyme, green salad

or

- Chef's Suggestion (see appendix)

Main courses

- Free-range poultry* supreme, herb juice, herbal mashed potatoes

or

- Sea bass fillet virgin sauce, steam cooked seasonal vegetables

Dessert

- Lemon meringue pie, La Grande Épicerie

or

- "Intensément chocolat", La Grande Épicerie

DRINK PACKAGE 25€/Pers.

- One bottle of wine for 3

Red wine : L'Attrape Rêve, Bordeaux AOP, sans sulfites

White wine : Bourgogne Chardonnay AOC, Domaine St-Germain

and

- Mineral water (plain or sparkling)

Vittel (50cl) *or* Perrier (50cl)

and

- Coffee or Tea

COCKTAIL PACKAGE 27€/Pers.

- One glass of champagne Veuve Clicquot brut (13cl)

- One Comté cheese canape

- One country ham canape on "Poilâne" toast

- One Croqu'apéro

*Meat from french origin

AUGUSTE BOULAY MENU

Available from 9 people or more - from monday to friday excluding public holidays

PACKAGE (DRINKS EXCLUDED) 80€/Pers.

Starters - Main courses - Desserts

Starters

- Avocado and pink shrimp tartare, lemon emulsion

or

- Duck foie gras (50g) and its compote, Poilâne toasted bread

Main courses

- Roasted prawns, shellfish cream risotto

or

- Grilled beef* tenderloin with five-berry pepper sauce, baby potatoes

Desserts

- "Intensément chocolat", La Grande Épicerie

or

- Raspberry pie, La Grande Épicerie

DRINK PACKAGE 30€/Pers.

- One bottle of wine for 3

Red wine : Bourgogne Hautes-Côtes de Beaune AOC, Domaine Berger Rive

White wine : Sancerre AOC, Domaine La Perrière

and

- Mineral water (plain or sparkling) Vittel (50cl) or Perrier (50cl)

and

- Coffee or Tea

COCKTAIL PACKAGE 27€/Pers.

- One glass of champagne Veuve Clicquot brut (13cl)

- One Comté cheese canape

- One country ham canape on "Poilâne" toast

- One Croqu'apéro

*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 6 to 10 people - from monday to friday excluding public holidays*

PACKAGE 80€/Pers.

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

Appetizer

- Kir au Bourgogne Chardonnay (12,5cl)

Starter of your choice

- Seasonal vegetable creamy soup
- or*
- Chef's suggestion (see appendix)

Dish of your choice

- Free-range poultry* supreme,
herb juice, herbal mashed potatoes
- or*
- Sea bass fillet virgin sauce,
steam cooked seasonal vegetables

Dessert of your choice

- Bourbon vanilla flavored fresh fruits
and a sorbet of the moment
- or*
- Valrhona chocolate mousse,
without gluten

Beverages

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



*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 6 to 10 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 (13cl)

Starter of your choice

- Chef's suggestions (see appendix)

or

- Avocado and pink shrimp tartare, lemon emulsion

Dish of your choice

- Grilled beef* tenderloin with five-berry pepper sauce, baby potatoes

or

- Roasted prawns, shellfish cream risotto

Dessert of your choice

- One pastry on our pastry platter, La Grande Epicerie, 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 Perrier (50cl)
- Grand cru coffee ou Tea (Coffee comes with its sweet treat)

*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 6 to 10 people - from monday to friday excluding public holidays*

PACKAGE 138€/Pers.

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

Appetizers

- One glass of Champagne Veuve Clicquot brut (13cl)
- Assortment of 3 savory canapes /Pers. (Comptoirs)

Starter of your choice

- Duck foie gras and its compote,
Poilâne toasted bread

or

- Prunier Scottish smoked salmon,
Isigny cream, Poilâne toasts

Main dish of your choice

- Veal chop* cooked at low temperature
with morels sauce, mashed potatoes

or

- Chef's suggestions (see appendix)

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 Perrier (50cl)
- Grand cru coffee ou Tea
(Coffee comes with its sweet treat)



*Meat from french origin

VEGETARIAN MENU

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

PACKAGE (DRINKS EXCLUDED) 50€/Pers.

Starter - Main dish - Dessert

Starter

- Seasonal vegetable creamy soup
- or*
- Avocado tartare, lemon emulsion

Main dish

- Chef's suggestion (see appendix)
- or*
- Chef's suggestion (see appendix)

Dessert

- Bourbon vanilla flavored fresh fruits
- or*
- Chocolate mousse, Valrhona chocolate

DRINK PACKAGE 25€/Pers.

- One bottle of wine for 3

Red wine : L'Attrape Rêve, Bordeaux AOP, sans sulfites

White wine : Bourgogne Chardonnay AOC, Domaine St-Germain

and

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

and

- Coffee or Tea

COCKTAIL PACKAGE 25€/Pers.

- Raw vegetables platter with white sauce
- Glass of champagne Veuve Clicquot Brut (13cl)

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.



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.



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 December 231st 2025, subject to change without notice.
- Photos are non-contractual.

General terms and conditions

- The balance of the invoice must be paid by credit card or cash on site or 72 hours before the event via Clickandpay or by bank transfer.
- For cancellations 1 week in advance, the deposit is refunded or retained if the date is moved.
- Cancellation 72 hours prior to performance, 50% non-refundable.
- Cancellation between 72 hours and date of service, 100% non-refundable.

Please confirm the number of guests 72 hours in advance, as this number will be used for billing purposes.

Any off-menu consumption will be billed and paid for on site.

GDPR Information:

"In accordance with the "Informatique et Libertés" law of January 6, 1978, amended, and the General Data Protection Regulation of April 27, 2016, the customer has the right to access their data, correct it, delete data that is no longer valid, object to its processing, and has the right to data portability and limitation of processing. The customer can review their data and exercise their rights by email at dpo@lesdeuxmagots.fr. The data controller is Armelle Chanteclair. The company will respond within a maximum of one month. The recipients of the employee's data are the internal services of our company."

For Individuals:

Information on the absence of a legal right of withdrawal

"In accordance with Article L 221-28 of the Consumer Code, the client does not have a right of withdrawal on accommodation and catering services."

Information on the consumer mediator

Consumer dispute mediation:

In accordance with the provisions of the Consumer Code, the client has the right to free mediation services offered by SAS Deux Magots. The consumer mediator provided is AME.

The mediator can be contacted:

- Online: www.mediationconso-ame.com;
- By post (by completing the form available on the website): Consumer Mediation AME - 197 Boulevard Saint-Germain - 75007 PARIS."

Information on opposition to telephone solicitation

"In accordance with Article L223-1 of the Consumer Code, the consumer has the option to register for free on a telephone solicitation opposition list if they do not wish to be the target of commercial telephone solicitations. This list is available at the following site: Bloctel – Consumer Space."



CONTACT

Mireille JEAMMET
Tél. : 01 45 48 33 86

Mail : commercial@lesdeuxmagots.fr

Chef's Suggestions : july – august 2025

Saint-Germain Menu & Privilege offer : Apollinaire

Starter: Half plain Charentais melon

Deux Magots Menu & Privilege offer : Aragon

Starter: Burrata and beefsteak tomatoes, pesto



Privilege offer : De Beauvoir

Main dish: Roasted John Dory fillet with olive oil, pan-fried vegetables from Provence

Vegetarian Menu

Main dish: Seasonal toastie, grilled zucchinis with satureja

Main dish: Tomato stracciatella rigatoni

Chef's Suggestions : October–November 2025

Saint-Germain Menu & Privilege offer : Apollinaire

Starter: Chioggia beet and rosette of red blue radish meat marinated with lemon, walnut sprinkles

Deux Magots Menu & Privilege offer : Aragon

Starter: Roasted seasonal mushrooms (oyster, chanterelles and Paris mushrooms) with rich veal gravy, organic soft-boiled egg



Privilege offer : De Beauvoir

Main dish: Roasted Monkfish, pumpkin purée, white butter flavored with Bergamote candy

Vegetarian Menu

Main dish: Seasonal toastie, grilled zucchinis with satureja (extra egg +2€)

Main dish: Truffle-flavored ravioli with cream sauce