

# 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**

(espresso, double espresso, black filter coffee, coffee with milk, caffè latte, cappuccino, tea or a small pot of hot chocolate from Les Deux Magots)

- **The Baker's selection :**

viennoiserie of your choice, bread and Poitou-Charentes butter with artisanal jam or honey

- **Fruit juice of your choice (25cl) :**

Squeezed : orange or grapefruit  
or

Detox juice (apple, pear, spinach & mint)

## LE PETIT-DEJEUNER HEMINGWAY

30€/ Pers.

- **Hot beverage of your choice**

(espresso, double espresso, black filter coffee, coffee with milk, caffè latte, cappuccino, tea or a small pot of hot chocolate from Les Deux Magots)

- **One viennoiserie of your choice**

- **Organic eggs of your choice**

sunny side up, omelette, scrambled  
(nature, bacon, ham ou mixt)

- **Fruit juice of your choice (25cl) :**

Squeezed : orange or grapefruit  
or

Detox juice (apple, pear, spinach & mint)

# BREAKFASTS



## LE PETIT DÉJEUNER GOURMET AU CAVIAR

70€/ Pers.

- **Hot beverage of your choice (renewable once)**  
(espresso, double espresso, black filter coffee, coffee with milk, caffè latte, cappuccino, tea or a small pot of hot chocolate from Les Deux Magots)
- **Organic scrambled eggs**
- **The Baker's selection :**  
viennoiserie of your choice, bread and Poitou-Charentes butter with artisanal jam or honey
- **Fruit juice of your choice (25cl) :**  
Squeezed : orange or grapefruit  
or  
Detox juice (apple, pear, spinach & mint)
- **Oscietra caviar (10g), sourced from France, Poilâne toasted bread**
- **Glass of champagne Veuve Clicquot brut (13cl)**

# GOURMET BREAK

From 30 people



## PACKAGE 26 €/Pers.

- **One hot drink**

Coffee, tea or old-style hot chocolate

*or*

- **One fresh drink**

Fruit juice, lemonade, coca-cola, still water (50cl)

- **One pastry from our pastry platter**

## PACKAGE 36 €/Pers.

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

- **One pastry from our pastry platter**



# COCKTAIL OFFER

*Possibility to privatize one of our area on demand. Personalized quote*

## **PACKAGE 30€/Pers.** *(5 Pieces)*

- 3 home made savory canapes
- 2 home made sweet canapes
- Lemonade, Coca-cola, Orangina
  - Still water or fruit juice one bottle for 4 ppl

## **PACKAGE 54€/Pers.** *(5 Pieces)*

- 3 home made savory canapes
- 2 home made sweet canapes
  - Veuve Clicquot brut champagne, one bottle for 3 ppl.
- Still water or fruit juice one bottle for 4 ppl.

## **PACKAGE 43€/Pers.** *(5 Pieces)*

- 3 home made savory canapes
- 2 home made sweet canapes
- Wine of your choice, red, white or rosé\* one bottle for 3 ppl.
- Still water or fruit juice one bottle for 4 ppl.

## **PACKAGE 86€/Pers.** *(15 Pieces)*

- 10 home made savory canapes
- 5 home made sweet canapes
  - Veuve Clicquot brut champagne, one bottle for 3 ppl.
- Still water or fruit juice one bottle for 4 ppl.

## **PACKAGE 75€/Pers.** *(10 Pieces)*

- 7 home made savory canapes
- 3 home made sweet canaped
  - Veuve Clicquot brut champagne, one bottle for 3 ppl.
- Still water or fruit juice one bottle for 4 ppl.

## **PACKAGE 110€/Pers.** *(20 Pieces)*

- 12 home made savory canapes
- 8 home made sweet canaped
  - Veuve Clicquot brut champagne, one bottle for 3 ppl.
- Still water or fruit juice one bottle for 4 ppl.



\* Red wine : Brouilly Vieilles Vignes AOC, Domaine Georges Descombes

\* White wine : Touraine AOC, La Dilecta

\* Rosé wine : Coteaux d'Aix-en-Provence AOP, Château Calissanne

# SUR LE POUCE MENU

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

**36€/Pers. (drinks excluded)**

• **Chicken and pastrami club sandwich**  
organic hard-boiled egg, tomatoes, tartar sauce,  
French fries

• **Deux Magots salad**  
Green salad, ham, roasted chicken fillet, Comté  
cheese, tomatoes, organic hard-boiled egg

• **Les Deux Magots croque-madame**  
ham or chicken, organic egg sunny side up,  
green salad

• **Warm goat cheese salad**  
Warm goat's cheese on toasts, sucrine and  
riquette salad, cocktail tomatoes, slivered  
almonds and honey



• **Valrhona chocolate mousse**

• **Fresh fruit salad,**  
vanilla flavored



**ALCOHOL PACKAGE 15€/Pers.**

• One glass of wine\* 12,5cl

*or*

• One draught beer (25cl)

*and*

• Coffee

**SOFTS PACKAGE 15€/Pers.**

• One soft drink (Coca-cola,  
Orangina, lemonade, Vittel or  
San Pellegrino 50cl)

*and*

• Coffee or tea

**ALCOHOL PLUS PACKAGE 21€/Pers.**

• One glass of wine\* 25cl

*or*

• One draught beer (25cl)

*and*

• Coffee or tea

\* Red wine : Côtes du Rhône AOP, Les Grès de Gayanne, vin bio

\* White wine : Bourgogne Chardonnay AOC, Domaine Saint-Germain

# SAINT-GERMAIN MENU

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



**43€/Pers. (drinks excluded)**  
**(Starter/Dish or Dish/Dessert)**

• **Starters :**

- Creamy seasonal vegetable soup  
*or*
- Chef's suggestion (see appendix)

• **Main dish :**

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

• **Desserts :**

- Valrhona chocolate mousse  
*or*
- Fresh fruit salad vanilla flavored

**ALCOHOL PACKAGE 15€/Pers.**

- One glass of wine\* 12,5cl  
*or*
- One draught beer (25cl)  
*and*
- Coffee or tea

**SOFTS PACKAGE 15€/Pers.**

- One soft drink (Coca-cola, Orangina, lemonade, Vittel or San Pellegrino 50cl)  
*and*
- Coffee or tea

**ALCOHOL PLUS PACKAGE 21€/Pers.**

- One glass of wine\* 25cl  
*or*
- One draught beer (25cl)  
*and*
- Coffee or tea



\* Red wine: Côtes du Rhône AOP, Les Grès de Gayanne, vin bio

\* White wine: Bourgogne Chardonnay AOC, Domaine Saint-Germain

# Meat & fish à la carte



## MEAT

- **Roasted free-range poultry,** mashed potatoes with butter and pistachio cream
- **Charolais beef burger, grilled bacon,,** Comté cheese cream, candied tomatoes, riquette salad, red onions, French fries

All of our meat are of french origin

## FISH

- **Sea bass fillet,** sauce vierge, seasonal vegetables



Non-contractual photos

# DEUX MAGOTS MENU

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

## PACKAGE (DRINKS EXCLUDED) 60€/Pers. Starter - Main dish - Dessert

### Starter

- Small goat's cheese salad with one Poilâne toasted piece of bread

*or*

- Chief's Suggestion (see appendix)

### Main dish

- Roasted free-range poultry, mashed potatoes with butter and pistachio cream

*or*

- Sea bass fillet, sauce vierge, seasonal vegetables

### Dessert

- Selection of cheeses from our regions (16€ supplement)

*and*

- Raspberry tart

*or*

- Intensément chocolat (chocolate pastry)

### DRINKS PACKAGE 25€/Pers.

- One bottle of wine for 3 ppl.

Red wine: Côtes du Rhône AOP, Les Grès de Gayanne,

White wine: Bourgogne Chardonnay AOC, Domaine St-Germain

*and*

- Water (still or sparkling) Vittel (50cl) or San Pellegrino (50cl)

*and*

- Coffee or tea

### COCKTAIL PACKAGE 27€/Pers.

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

- 3 handmade savory canape

### CAVIAR PACKAGE 40€/Pers.

- One glass of Veuve Clicquot brut champagne (13cl) with a spoon of Oscetra Caviar from France (3g)

- 3 handmade savory canape



All of our meats are of french origin

# AUGUSTE BOULAY MENU

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

## PACKAGE (DRINKS EXCLUDED) 80€/Pers.

Starter - Main dish - Dessert

### Starter

- Scottish smoked salmon with Isigny cream & Poilâne toasted bread
- or*
- Duck foie gras (50g) and its compote, Poilâne toasted bread

### Main dish

- Grilled beef tenderloin, five-berry pepper sauce, baby potatoes
- or*
- Chief's Suggestion (see appendix)

### Dessert

- Selection of cheeses from our regions (16€ supplement)
- and*
- Lemon meringue pie
- or*
- Intensément chocolat (chocolate pastry)

## DRINKS PACKAGE 30€/Pers.

- One bottle of wine for 3 ppl.  
Red wine: Crozes-Hermitage AOP, Domaine Christelle Betton, Espiègle  
White wine: Chablis AOC, Domaine Guéguen
- and*
- Water (still or sparkling) Vittel (50cl) or San Pellegrino (50cl)
- and*
- Coffee or tea

## COCKTAIL PACKAGE 27€/Pers.

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

## CAVIAR PACKAGE 40€/Pers.

- One glass of Veuve Clicquot brut champagne (13cl) with a spoon of Oscetra Caviar from France (3g)
- 3 handmade savory canape

All of our meats are of french origin

# PRIVILEGE OFFER : "ARAGON"

*Includes access to and private use of the Privilege Area with oval table with tablecloths and cloth napkins.*

*Valid for 6 to 10 people - Monday through Friday, excluding holidays.*

**PACKAGE 192€/Pers.**

**Cocktail - Starter - Main dish - Dessert**

**Wine - Water - Coffee**

**Including privatization**

## Cocktail

- One glass of Veuve Clicquot brut champagne (13cl)
- 3 home made savory canapes

## Starter of your choice

- Chief's Suggestion (see appendix)

*or*

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

## Dish of your choice

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

*or*

- Chief's Suggestion (see appendix)

## Dessert of your choice

- Auguste's Enigma

*or*

- Warm tatin tart, one scoop of ice cream or fresh cream

## Drinks

- Sommelier's selection, One bottle of wine for 3 ppl.\*
- Water (still or sparkling) Vittel (50cl) or San Pellegrino (50cl)
- Coffee or tea

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

\* White wine : Pouilly fumé AOC, Domaine Bailly-Reverdy

# MENU VÉGÉTARIEN

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

## PACKAGE (DRINKS EXCLUDED) 50€/Pers. Entrée - Plat - Dessert

### Starter

- Creamy seasonal vegetable soup  
*or*
- Small goat's cheese salad with one Poilâne toasted bread

### Main dish

- **Vegetarian burger**  
potato pancake and organic egg, grilled zucchini, roasted mushrooms, Fourme d'Ambert cheese cream, French fries

*or*

- **Chief's Suggestion**  
(see appendix)

### Dessert

- **Fresh fruit salad,**  
vanilla flavored  
*or*
- **Ice cream or sorbet (2 scoops)**

## DRINKS PACKAGE 25€/Pers.

- **One bottle of wine for 3 ppl.**

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

White wine: Bourgogne Chardonnay AOC, Domaine St-Germain

*and*

- **Water (still or sparkling)**  
Vittel (50cl) *or* San Pellegrino (50cl)

*and*

- **Coffee or tea**

## COCKTAIL PACKAGE 25€/Pers.

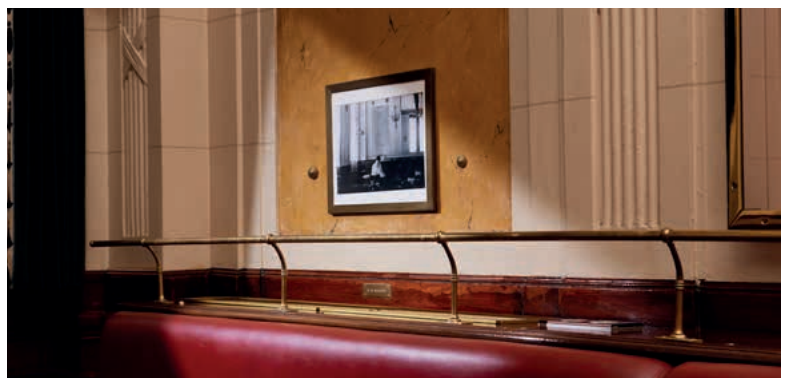
- **Plate of crunchy vegetables with white sauce**
- **Glass of Veuve Clicquot champagne brut 13cl**

# 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 31/12/2026, 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](mailto: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](http://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

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# Chef's suggestions : march 2026

## Menu Saint-Germain :

**Starter :** Vegetables terrine, horseradish mayonnaise

## Menu des Deux Magots & Offre privilège : Aragon

**Starter :** Seared tuna tataki, quinoa salad with baby vegetables, lime vinaigrette



## Offre privilège : Aragon & Menu Auguste Boulay

**Main :** Roasted scallops, risotto with shellfish cream sauce

## Menu Végétarien

**Main :** Spinach and ricotta ravioli with Parmesan cream sauce