Les Deux Magots

L'ART DE VIVRE PARIS

6, PLACE SAINT-GERMAIN-DES-PRÉS

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BREAKFASTS



LE COMPLET
23€/ *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 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 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 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

• **Free-range chicken breast from Périgord,**
with mashed potatoes

• **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

• **Free-range chicken breast from Périgord,**
with mashed potatoes

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

All of our meats are of french origin

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**



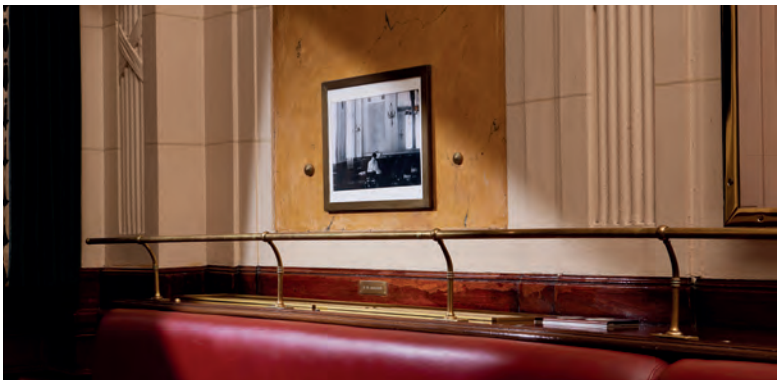
OUR ESTABLISHMENT

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. 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
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Chef's suggestions : November 2026

Menu Saint-Germain & Offre Privilège : Apollinaire

Starter : Chestnut, prune, and pistachio »pâté en croûte », riquette and sucrine salads



Menu des Deux Magots & Offre privilège : Aragon

Starter : Smoked duck breast carpaccio, radishes trio salad, Granny apples, orange vinaigrette



Menu Auguste Boulay & Offre Privilège : Aragon

Main : Monkfish medallions, mashed parsnip with toasted hazelnut slivers, shellfish coulis

Menu Végétarien

Main : Truffle-flavored ravioli pasta with parmesan

*Viande d'origine française | Photos non contractuelles