

...A SAINT-GERMAIN-DES-PRÉS

RENDEZ-VOUS AU...

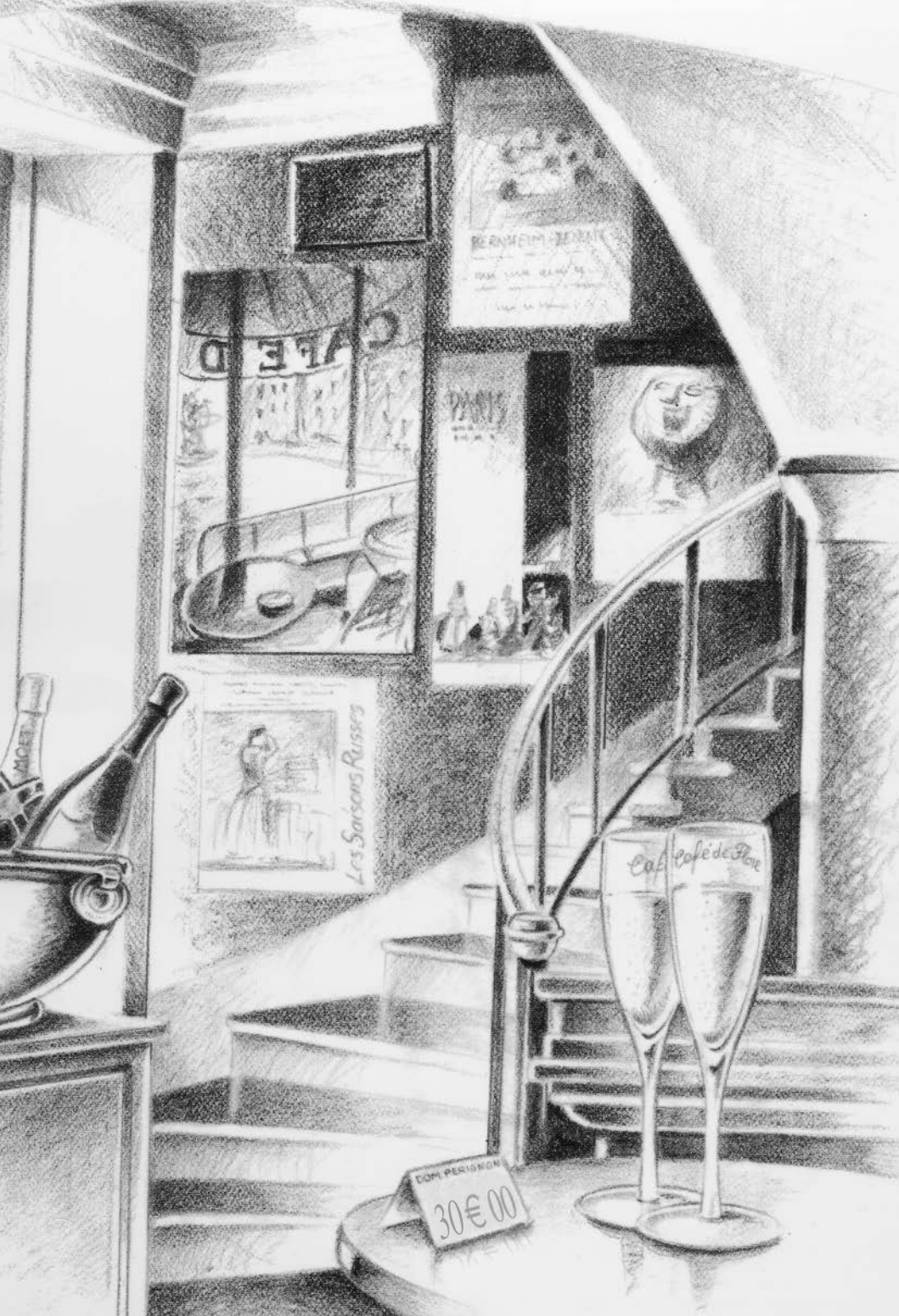
CAFE DE FLORE

Sur "Les chemins de la liberté"

(J.P. Sartre)

172, BOULEVARD SAINT-GERMAIN
75006 PARIS

www.cafedeflore.fr



BERNHEIM-JENATS

PARIS

Les Saisons Russes

Café de Flore

DOM PERIGNON
30€ 00

MOËT & CHANDON

PRIX DE FLORE

A short historical recall...

Le Prix de Flore was founded on May 10th 1994, with the intention of transforming worldwide literature in general and French grammar in particular. It is endowed with 6100 Euros as well as with a glass of vintage Pouilly Fumé given during 1 year, and engraved in the name of the laureate.

Jury members:

Frédéric Beigbeder, Jacques Braunstein, Manuel Carcassonne, Carole Chrétiennot, Michèle Fitoussi, Jean-René van der Plaetsen, François Reynaert, Jean-Pierre Saccani, Bertrand de Saint Vincent, Christophe Tison, Philippe Vandel, Arnaud Viviant.

PRIX DE FLORE 1995 :

“Le Pas du Loup”

J. A. BERTRAND, JULLIARD

PRIX DE FLORE 1997 :

“Le chameau sauvage”

P. JAENADA, JULLIARD

PRIX DE FLORE 1999 :

“Nicolas Pages”

G. DUSTAN, BALLAND

PRIX DE FLORE 2001 :

“l’Empire de la morale”

C. DONNER, GRASSET

PRIX DE FLORE 2003 :

“Mammifères”

P. MÉROT, FLAMMARION

PRIX DE FLORE 2005 :

“Boys, Boys, Boys”

J. SORMAN, GALLIMARD

PRIX DE FLORE 2007 :

“Ni d’Eve ni d’Adam”

A. Nothomb, ALBIN Michel

PRIX DE FLORE 2009 :

“L’hyper Justine”

S. LIBÉRATI, FLAMMARION

PRIX DE FLORE 2011 :

“Du temps qu’on existait”

Marien Defalvard, GRASSET

PRIX DE FLORE 2013 :

« Tout cela n’a rien à voir avec moi »

M. SABOLO, LATTÈS

PRIX DE FLORE 1996 :

“Le Sens du Combat”

M. HOUELLEBECQ, FLAMMARION

PRIX DE FLORE 1998 :

“Les jolies choses”

V. DESPENTES, GRASSET

PRIX DE FLORE 2000 :

“Mémoire courte”

N. REY, AU DIABLE VAUVERT

PRIX DE FLORE 2002 :

“Rapport sur moi”

G. BOUILLIER, ALLIA

PRIX DE FLORE 2004 :

“Autobiographie érotique”

B. BENDERSON, RIVAGES

PRIX DE FLORE 2006 :

“Rendez-vous”

C. ANGOT, FLAMMARION

PRIX DE FLORE 2008 :

“La meilleure part des hommes”

T. GARCIA, GALLIMARD

PRIX DE FLORE 2010 :

“Le jour du Roi”

A. Taïa, SEUIL

PRIX DE FLORE 2012 :

“Zénith-Hôtel”

Oscar COOP-PHANE, FINITUDE

CHAMPAGNE

€

Flute (*capacity: 14 cl*)

Brut	16.50
Pommery rosé	18.50
Moët et Chandon White Vintage	19.50
Cuvée Dom Pérignon	32.00
Champagne with fruit liqueur (<i>blackcurrant, raspberry, peach, mulberry</i>)	16.50

Bottle

Pommery Brut Royal	95.00
Moët et Chandon Brut SA	95.00
Louis Roederer Brut Premier	95.00
Taittinger Brut	130.00
Mumm Cordon Rouge	110.00
Moët et Chandon White Vintage	130.00
Bollinger	140.00
Ruinart Blanc de Blanc	160.00
Cuvée Femme Vintage de Duval Leroy	190.00
Perrier-Jouët Belle Epoque	180.00
Pommery Cuvée Louise	160.00
Veuve Clicquot Ponsardin Grande Dame	200.00
Dom Pérignon Rosé Vintage	430.00
Dom Pérignon Vintage	230.00
Cristal Roederer	240.00
Krug – Grande Cuvée	240.00
Pommery Rosé Apanage	130.00
Moët et Chandon Rosé Vintage	130.00
Magnum Dom Pérignon Vintage 150 cl	450.00
½ bottle Krug	95.00
½ bottle Moët et Chandon	48.00

Price: all taxes and service included

APERITIFS (8 cl)

€

Aniseed-flavoured (4 cl) :	
Pastis 51, Pernod 45, Ricard, Casanis	9.00
Vermouth : Cinzano, Martini, Noilly Prat, Noilly cassis	9.80
Martini Gin	15.00
Bitter : Campari, Picon	9.80
Gentian : Suze, Suze cassis	9.80
Quinine wine : Dubonnet, Byrrh	9.80
Natural sweet wine : Muscat de Frontignan, Ambassadeur , Guignolet	9.80
Port wine : Old Port 20 years old	15.00
White or ruby Port	11.00
Sherry : Tio Pépé	10.00

APERITIF GARNISH

Air-dried sausage Cherubino	9.00
Delicatessen assortment with Poilâne bread	16.00
Smoked salmon, toasts	22.00

WHISKIES (5 cl)

Scotch whiskies :	
J & B, Ballantines, Johnnie Walker Red Label	12.50
Irish Whiskies :	
Jameson	12.50
Bourbon, Tennessee :	
Four Roses	12.50
Jack Daniel's	13.50
Pure Malt :	
Knockando, Glenmorangie	14.50
Glenfiddich, Aberlour Single malt 10 years old	13.50
Scotch whiskies 12-18 years old :	
Chivas Regal, Johnnie Walker Black Label, Cardhu	14.00
Soda supplement	3.00

Price: all taxes and service included

SOFT DRINKS

	€
Fresh orange juice, fresh lemon juice	7.50
Fresh grapefruit juice	8.50
Coca-cola, Coca-cola light, Coca-cola Zéro 33 cl	6.50
Schweppes Tonic 20 cl, Orangina 25 cl	6.50
Lemonade Lorina 33 cl, Nestea Peach 20 cl, Bitter San Pellegrino 10 cl, Cacolac 20 cl	6.50
Tomato juice 20 cl	6.50
Fruit juice 100 % :	
Pineapple, apricot, grape 20 cl	6.50
Ice-cold coffee or tea	6.50
Milk	4.10
Milk with syrup	4.60
Perrier 33 cl	6.50
Badoit, Vittel 25 cl	5.80
Mineral water with syrup 25 cl	6.30
Syrup supplement	0.50

WATERS (50 cl)

½ Vittel, Evian	6.30
½ Badoit	6.30
½ San Pellegrino	6.30
½ Eau minérale Ferrarelle	6.30
½ Eau minérale Orezza	6.30
½ Eau de Perrier	6.30

Price: all taxes and service included

COCKTAILS

	€
Creation :	
“Le Flore”	16.50
<i>Champagne red fruits coulis, Grand Marnier, Brandy</i>	
“Le Saint-Germain”	16.50
<i>Gin, Amaretto, strawberry syrup, grapefruit juice</i>	
“Vanity Flore”	16.50
<i>Champagne, Saint-Germain liqueur, Aperol</i>	
Classical :	
Pimm’s with champagne	18.50
Mojito	16.50
Negroni	15.50
Americano	15.50
Pimm’s n°1	15.50
Campari orange juice	15.50
Bloody Mary	15.50
Vodka orange juice	15.50
Cuba Libre	15.50
Planteur	15.50
Malibu pineapple juice	15.50
Gin Tonic, Gin Fizz Gordon’s	15.50
Cocktail of fresh fruit juice	14.50

BEERS

Pressure : Météor Spécial Flore 40 cl	9.80
White beer : Hoegaarden 33 cl	9.10
Pale ale : Carlsberg, Heineken 33 cl	9.10
Amber : Adelscott 33 cl	9.10
Brown ale : Guinness 33 cl	9.10
No alcohol : Kronembourg pur malt 25 cl	9.10

Price: all taxes and service included

EAUX-DE-VIE (5 cl)

€

Gins :

Gin	12.50
Bombay Sapphire	15.50

Vodkas :

Vodka	13.50
Zubrowka	13.50
Belvédère	16.50
Téquila	13.50

Rums :

Havana Club 3 years old	13.50
Bacardi	13.50
Rum Blanc agricole	13.50
Rum Brun agricole 40°	13.50
Vintage Rum J.M. 50°	25.50

Liqueurs :

Cointreau, Grand Marnier	13.00
Fernet Branca, Green Chartreuse	13.00
Amaretto, Baileys, Drambuie	13.00
Get 27, Get 31, Marie Brizard	13.00
Malibu, Kalhua coffee, Saint-Germain	13.00

Price: all taxes and service included

€

Armagnacs :

Bas-Armagnac V.S.O.P.	17.00
X.O.	18.50
Bas-Armagnac Laberdolive 1964	45.00

Cognacs :

V.S.O.P., Fine champagne	16.00
Hennessy XO	32.00
Delamain Pale, Dry XO	26.00
Hennessy Paradis	48.00

Calvados :

Calvados V.S.O.P.	16.00
Calvados Hors d'âge	18.50

Marc des Hôspices de Beaune	18.50
------------------------------------	-------

Fruits Eau-de-vie :

Pear, Yellow plum, Raspberry « Massenez »	16.00
Old Plum « Louis Roque »	18.50

Cherries in Eau-de-Vie	13.00
-------------------------------	-------

Price: all taxes and service included

HOT BEVERAGES

	€
Special Flore chocolate	7.00
Viennois chocolate	8.70
Espresso coffee spécial Flore	4.60
Espresso coffee spécial Flore, flavoured with Baileys	9.20
Decaffeinated coffee	4.60
Coffee with cream	5.70
Double Espresso coffee	6.80
Cappuccino, Viennois coffee	7.20
Irish Coffee	15.50
Punch (<i>white rum, syrup of cane sugar</i>)	14.00
Rum, whisky, brandy grog	12.00
Hot milk	4.20
Mulled wine	9.00
Viandox	6.00

BREAKFAST

Croissant	2.50
Brioche	3.00
Raisin bread	3.00
Chocolate roll	3.00
Toasts and butter	4.50
Blinis (<i>2 pieces</i>)	4.50
Piece of bread and butter	3.50
Echiré butter	2.00
Jam	2.20
Honey	2.20
Chips	2.00
Hard-boiled egg	2.50

Price: all taxes and service included

SELECTION OF CAFE DE FLORE



Mariage Frères TEAS

	€
Darjeeling - Himalaya <i>(Black tea, India, summer harvest)</i>	6.50
Ceylan Orange Pekoe <i>(Black tea, Sri Lanka)</i>	6.50
Fuji-Yama <i>(Green tea, Sencha, Japan)</i>	6.50
Empereur Chen-Nung <i>(Smoked black tea, China)</i>	6.50
Earl Grey Impérial <i>(Spring Darjeeling and bergamote orange)</i>	6.50
Marco Polo <i>(Black flowery and fruity tea)</i>	6.50
Thé sur le Nil <i>(Green lemony and fruity tea)</i>	6.50

INFUSIONS

Lime tree, verveine, camomile	6.50
Mint, lime tree mint, mint verveine	6.50

Price: all taxes and service included

WINES

SELECTION OF CAFE DE FLORE

1^{er} Cru Classé

(Bottle : 1200 €)

Château Latour 2002 Pauillac

Château Haut Brion 2001 Pessac Léognan rouge

Château Mouton Rothschild 2001 Pauillac

Château Lafite Rothschild 1997 Pauillac

Château Margaux 1999 Margaux

1^{er} Grand Cru Classé Saint Emilion

Château Cheval Blanc 1999.....1100 €

Château Ausone 1999.....1100 €

Sauternes Wine

Château d'Yquem 1997 Sauternes...700 €

Exceptional Wine

Petrus 1999 Pomerol...3200 €

€

Glass 18 cl bottle ½ bottle

White wine

Chablis	9.50	42.00	
Pouilly fumé Husset	9.50	41.00	
Pouilly fumé Ladoucette	12.50	62.00	
Meursault	14.00	70.00	
Côte de Provence Clos Mireille	10.50	57.00	
Kir Chablis, Kir Pouilly fumé	9.50		
Baron de L. Pouilly fumé		92.00	
Sauternes		57.00	34.00

Red wine

Brouilly Château de Corcelles	8.50	38.00	
Haut Médoc Château Haut Logat	11.50	52.00	
Saint Emilion	9.50	42.00	
Côte de Nuits Gevrey-Chambertin	13.50	67.00	

Rosé wine

Côte de Provence Maïme	9.50	42.00	
Domaines O.T.T. Bandol		72.00	42.00

Selection of Bordeaux wines (glass 15cl)

Margaux : 2008 Château Durfort-Vivens 2 ^{ème} Cru Classé		28.00	
Pessac-Léognan : 2010 Château Carbonnieux		25.00	
Saint-Estephe : 2008 Château Haut Marbuzet		23.00	
Moulis en Médoc : 2010 Château Maucaillou		23.00	

Price: all taxes and service included

SALADS

	€
Green salad	8.00
Mixed salad leaves	9.80
Tomato salad	9.80
Green salad/tomatoes	9.80
Salad of fresh French bean	14.00
<u>Salade Flore</u>	18.00
<i>Green salad, tomatoes, cheese, ham, hard-boiled egg</i>	
<u>Salade Caesar</u>	19.00
<i>Romaine lettuce, breast of poultry, smoked belly of pork, Caesar sauce, parmesan cheese</i>	
<u>Salade Carciofi</u>	20.00
<i>Green salad, artichokes, San Danièle ham, parmesan cheese</i>	
<u>Salade Niçoise</u>	21.00
<i>Green salad, tuna, sweet red peppers, French bean, olives, anchovies, tomatoes, hard-boiled egg</i>	
<u>Salade Colette</u>	21.00
<i>Sucrine lettuce, prawns, grapefruit</i>	
Tomatoes and Mozzarella di Buffala	19.00

HOT BUFFET

Pair of Francfort	10.00
Flore (<i>toasted sandwich with ham and grated cheese</i>)	12.00
Jockey (<i>Flore with fried egg</i>)	13.50
Flore or Jockey with Chester (<i>supplement</i>)	5.50
French onion soup	13.00
Welsh Rarebit	19.00
<i>(speciality with Cheddar cheese, beer and toast)</i>	
Preserved duck, green salad	23.00

Price: all taxes and service included

SUGGESTIONS

	€
« Saint Germain » soup	14.50
<i>Split peas soup</i>	
Chicory salad with Roquefort cheese	18.00
Café de Flore Terrine by Gilles Vérot	23.50
<i>Veal, chicken breast, duck foie gras</i>	
Pâté in a pastry crust « Gilles Verot », mixed salad leaves	23.50
Egg and bacon quiche with green salad	16.00
Quiche “suggestion”	16.00
Chicory “au gratin” with ham	16.00
Salad “suggestion”	19.00

EGGS

Omelette, fried eggs or scrambled eggs :	
Nature	11.00
Ham or cheese	12.00
Mixte : ham with cheese	13.00
Omelette or scrambled eggs, aromatic herbs	11.00
Omelette with wild mushrooms	16.00
Vegetarian omelette	16.00
Fried eggs, bacon	13.00
Soft-boiled eggs (<i>2 pieces</i>)	12.00
Scrambled eggs with smoked salmon	20.00
Fried eggs with pair of Francfort	20.00

Price: all taxes and service included

COLD BUFFET

	€
Smoked salmon of Norway, with toasts	29.50
Three Norwegian salmons hearts <i>(smoked, flavoured with dill, spicy)</i>	30.00
Blinis supplement	3.00
Salmon eggs	20.00
French caviar (50 g.)	150.00
King crab, mayonnaise	38.00
Fillet of white tuna and tomatoes with olive oil	19.00
Terrine of duck foie gras, with toasts	25.00
Shoulder of bellota « 5j »	25.00
San Daniele ham	18.50
Cooked ham	13.00
Rillettes of pork	10.80
Carpaccio <i>(French beef)</i>	18.50
Quarter of free-range chicken, green salad	18.00

SANDWICHES

Club sandwich <i>Toasted white sandwich loaf, chicken, tomato, salad, mayonnaise, hard-boiled egg, bacon</i>	21.00
Club sandwich «Rykiel» <i>Club sandwich without white sandwich loaf and mayonnaise with ketchup and mustard</i>	19.00
Ham or emmenthal with butter	9.00
Mixte : ham, emmenthal	11.00
San Daniele ham	11.50
Rillettes of pork with Poilâne bread	10.00

Price: all taxes and service included

CHEESES

	€
Camembert	8.50
Saint Marcellin	10.50
Goat's cheese	11.50
Hot goat's cheese on Poilâne bread toasted	14.00
Assortment of cheeses <i>(Brie, Roquefort, Saint Marcellin)</i>	20.50

PASTRY/DESSERTS

Fresh cream cheese with red fruit sauce	9.00
Home-made tart, pastry of day	9.50
Tarts and pastry « Hugo & Victor »	12.00
Tatin tart	15.00
Opera cake	15.00
Napoleon	12.00
Cake with candied fruit or lemon	6.50
Fresh fruit salad	9.00
Pineapple Del Monte Gold	10.00

Price: all taxes and service included

ICE-CREAM

Coupe Rive Gauche, choices between 3 flavours <i>Ice-cream : vanilla, coffee, chocolate, pistachio, caramel nougatine, rhum-grapes Sorbet : pear, mango, raspberry</i>	€ 14.00
Coupe du glacier <i>Sorbet: raspberry, mango, chocolate ice-cream and red fruit sauce</i>	14.00
Milk Shake <i>Flavour of your choice</i>	13.50
Chocolat liégeois <i>Chocolate ice-cream, chocolate sauce and chantilly cream</i>	15.00
Café liégeois <i>Coffee ice-cream, coffee sauce and chantilly cream</i>	15.00
Coupe Melba <i>Vanilla ice-cream, peach, currant jelly, chantilly cream and almonds</i>	15.00
Coupe Flore <i>Ice-cream: dark chocolate, pistachio, pear sorbet, chocolate sauce and chantilly cream</i>	15.00
Coupe Saint-Germain <i>Ice-cream: vanilla, pistachio, raspberry sorbet, red fruit sauce and chantilly cream</i>	15.00
Profiteroles <i>Puff pastry with vanilla ice-cream and chocolate sauce</i>	15.00
Chantilly cream supplement	2.00

Payment by cheque not accepted

American Express and Credit Cards accepted from 15 Euros

The Boutique of
Café de Flore

boutiquecafedeflore@orange.fr



	€
Bottle opener	9.00
Coffee cup with saucer <i>10 cl.</i>	28.00
Tea cup with saucer <i>15 cl.</i>	30.00
Teapot 1 pers. <i>34 cl.</i>	46.00
Teapot 2 pers. <i>45 cl.</i>	53.00
Sugar cup.	12.00
Cream jug N°9 <i>15 cl.</i>	21.00
Egg cup	20.00
Chocolate jug N°8 <i>20 cl.</i>	24.00
Water jug N°7 <i>30 cl.</i>	28.00
Milk or coffee jug N°6 <i>35 cl.</i>	31.00
Ashtray 3 notches	13.00
Water jar <i>45 cl.</i>	26.00
Glass <i>16 cl.</i>	4.00
Wine glass <i>18 cl.</i>	8.50
Champagne flute <i>16 cl.</i>	9.00
Mug <i>33 cl.</i>	14.00
Bowl <i>55 cl.</i>	19.00
Fruit salad stemmed cup	18.00
Butter dish with stainless lid	33.00
Key ring.	17.00
Book « Café de Flore »	23.00
White apron « Café de Flore » 100% cotton . .	30.00
White service towel « Café de Flore » 100% cotton .	14.00
White dish « Café de Flore » 100% linen . .	17.00

