

THE "SATELLITES" OF THE RESTAURANT GUY SAVOY: A COMMON PHILOSOPHY

The keywords of the restaurants founded by Guy Savoy are: the professionalism of the staff, the authenticity of the produce and the elegance of the surroundings.

Thus each of the restaurants has its own distinct personality, though a common thread runs through them all.

This means that the kitchens are real craftsmen's workshops where the produce delivered once or even twice a day is transformed on the spot for each individual plate.

Finally, each restaurant has its own manager supervising everything after being trained "à la Savoy"; this ensures the guests will recognize the hand of the master at work.

LES BOUQUINISTES

RESTAURANT AVEC GUY SAVOY

A GUY SAVOY RESTAURANT
OPEN 7 DAYS A WEEK!

In one of the most beautiful locations in all of Paris, the restaurant has a vista of Notre Dame and the Pont-Neuf, and is within earshot of the barges navigating the Seine. Inside, subdued decor leaves the eyes free to roam over this spectacle, beheld from the restaurant in a most natural way.



Round tables, small or large depending on the day, a pair of back-to-back bars incarnating the real epicentre of the restaurant, and an area defined by a wall of glass and metal now demarcate the world of "Les Bouquinistes".

And Jean-Michel Wilmotte, a friend of Guy Savoy and the architect of his restaurants, has ensured that books are present everywhere: On the walls or in them! Lying flat, standing up or in flight! Real or sham! They clearly constitute the soul of this space.



LES BOUQUINISTES
RESTAURANT AVEC GUY SAVOY
53, quai des grands augustins
75006 paris
T : + 33 (0) 1 43 25 45 94
f : + 33 (0) 1 43 25 23 07
INTERNET : www.lesbouquinistes.com
MAIL : bouquinistes@guysavoy.com

Managed by Cédric JOSSOT

Executive Chef: Stéphane PERRAUD

59 covers

12 staff in the kitchens – 6 in the dining room

A few dishes from our Menu:

Starters: travelling the world

- Scampi with a spicy thai stock, carrot and ginger "condiment", grilled vegetables
- Sweet potato cream and marinated lobster

Main courses: revisiting classics

- Sucking-pig and confite basque porc breast, black garlic cream
- Roasted cod fish, confit potatoes and fenel, bouillabaisse sauce

Desserts: fruit inspiration

- Rhum baba with black fruits, tea sorbet
- Vanilla, pear and caramel "vacherin"

Average price: €65 (beverage not included)

Menu du marché, au déjeuner :

- €31: a starter and a dish, or a dish and a dessert, with a glass of white or red wine
- €35: a starter, a dish and a dessert, with a glass of white or red wine

Before/After Show Dinner "53mn; 53 Quai des Grands Augustins; €53"

Starter, dish, dessert, mignardise, a glass of wine, water – from 6:30 to 7:30. and after 10 p.m.

Area for group functions (maximum 20 guests).

Open all days.

Lunch: service from 12 a.m. to 2 p.m.

Dinner: service from 7 p.m. to 10:30 p.m.

Air conditioning.

Parking service.

How to get there: Métro St-Michel or Odéon.

Nearby car parks: rue Mazarine, angle Pont Neuf – Quai des Grands Augustins – Palais de Justice.

Possibility of privatization.