

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 recognise the hand of the master at work.

LES BOUQUINISTES
RESTAURANT AVEC GUY SAVOY

GUY SAVOY'S RIVE GAUCHE "SATELLITE"
HITTING THE TRENDY NOTE



Every day, "Les Bouquinistes" welcomes art lovers and people visiting the galleries in the district, locals and regulars, and of course tourists who are delighted to get a taste of the typically Parisian atmosphere.

Located in one of the finest spots in Paris, it looks out onto Notre-Dame and the Pont-Neuf and listens to the barges going by on the Seine.



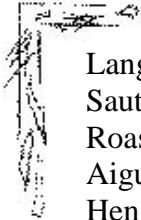
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Managed by Cédric JOSSOT

Executive chef: Stéphane PERRAUD

57 covers

7 staff in the kitchens - 6 in the dining room



A few favourite dishes :

Langoustines roasted citrus butter, zucchini and lemon confit
Sautéed fillets of John Dory in hazelnut breadcrumb, "cooked-raw" artichokes
Roasted brill, stewed vegetables, winkles and razor clams
Aiguillette beef "Black Angus", mashed potatoes, mushrooms and red onions
Hen pheasant, leg confit, braised cabbage sauerkraut, mushrooms and foie gras
Flavours "chestnut-clementine"

Average price: € 65 (beverage not included)

Tasting menu: € 80 (beverage not included)

Daily set menu, lunchtime:

- € 29 (a starter and a dish or a dish and a dessert with a glass of white or red wine)
- € 31 (a starter, a dish and a dessert, with a glass of white or red wine)

Area for group functions (maximum 25 guests)

Open all year, Monday to Friday, plus Saturday evenings

Lunch: service from 12:00 pm until 2:30 pm from Monday to Friday.

Dinner: service from 7:00 pm until 11:00 pm from Monday to Friday and Saturday from 6:30 pm.

Air-conditioning.

Parking service.

How to get there: Métro St-Michel or Odéon

Nearby car parks: rue Mazarine, corner of Pont-Neuf - Quai des Grands Augustins - Palais de Justice.

Possibility of privatization on Saturday lunch and Sunday.