

## 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.

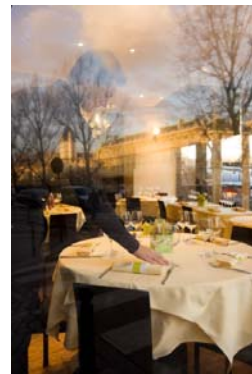
**LES BOUQUINISTES**  
RESTAURANT AVEC GUY SAVOY

**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.



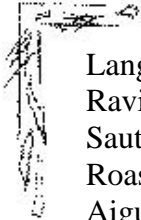
*LES BOUQUINISTES  
RESTAURANT AVEC GUY SAVOY  
53, quai des grands augustins  
75006 paris  
T : + 33 (0) 1 43 25 45 94  
F : + 33 (0) 1 43 25 23 07  
INTERNET : [www.lesbouquinistes.com](http://www.lesbouquinistes.com)  
MAIL : [bouquinistes@guysavoy.com](mailto:bouquinistes@guysavoy.com)*

Managed by Cédric JOSSOT

Executive chef: Stéphane PERRAUD

57 covers

9 staff in the kitchens - 6 in the dining room



**A few favourite dishes :**

- Langoustines roasted citrus butter, zucchini and lemon confit
- Ravioli of lobster and crab with vegetables
- 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:** 60 €(beverage not included)

**Tasting menu:** 80 €(beverage not included)

**Daily set menu, lunchtime:**

- 26 €( a starter and a dish or a dish and a dessert, with a glass of white or red wine)
- 29 €( 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 Saturday.

Closed two weeks in August

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.