



# CAFÉ MULOT

PLACE DES VOSGES



## WELCOME !

"The Café Mulot, is a romantic and serene address that is very dear to me. This café-restaurant, nestled along the garden of the House of Victor Hugo represents a place of meetings and exchanges, which puts forward tradition, creation and seasonality; values that are dear to my heart."

Fabien Rouillard, Chef-owner of the Maison Mulot

Our team works with the freshest products all year round, for our sweet and savory menu. We adapt our production according to what nature produces to make you our finest delicacies!

01 82 83 03 80

Café Mulot - Place des Vosges

www.cafe-mulot.com

@cafemulot



## FROM OUR OVEN

Served with a seasonal salad

### SALMON QUICHE

Shortcrust pastry, eggs, fresh salmon, spinach, mushrooms, tomatoes

### MIXED-CHEESE QUICHE

Shortcrust pastry, eggs, Comté, fourme d'Ambert, Savoye cheese

### TRADITIONNAL CROQ MONSIEUR

Isigny double cream, white ham, emmental cheese

### PARISIAN CROQUE

Isigny double cream, emmental cheese, mix of mushrooms

## SANDWICHES

Served with a seasonal salad

8,00 €

### THE SCOTTISH

Buckwheat bread, cream cheese, cucumber, Scottish smoked salmon, romaine lettuce

### THE GUERNESEY

Whole wheat bread, cream cheese, smoked fish, salmon eggs

### THE PARISIAN

Traditional baguette, Parisian ham, emmental cheese, pickles, lettuce

### THE VEGGY

Hemp wheat bread, sweet potato hummus, grilled vegetables, golden sesame seeds

### CHICKEN MILK BREAD

Volaille aux herbes, tomates, romaine, mayonnaise curry doux

### PINK TARAMA SPREAD MILK BREAD

Cured cod roe paste, fresh crab meat, salmon eggs

## SALADS

Served with a basket of home made bread

### PRAIRIE SALAD

Heart of romaine lettuce, seasonal vegetables, steamed poultry with herbs, creamy lemon dressing

17,00 €

### FRAÎCHEUR SALAD

Heart of romaine lettuce, mozzarella balls, marinated artichokes, cherry tomatoes, Kalamata olives, olive oil, balsamic vinegar

17,00 €

### SALMON SALAD

Heart of romaine lettuce, aged parmesan cheese, quail eggs, cherry tomatoes, smoked salmon, croutons, Cesar dressing

19,00 €

## HOUSE SPECIALTIES

### WARM DISH OF THE DAY

Starting from 19,50 €

### THE CHEF'S MEAT PIE

Poultry paté, crunchy vegetables, pickled salad

17,00 €

### FOIE GRAS from the Landes

To share for 2 or 3 people

27,00 €

Jar of duck foie gras (125g), figs and apricots chutney, warm brioche



Vegetarian



Gluten Free



## MULOT'S DELICACIES

### CANNELÉ

3,00 €

### COOKIES

4,00 €

### KOUGLOF for 2 people

9,00 €

### GIANT MACARON

5,00 €

### MINI VIENNOISERIES

1,50 €

### MUFFIN

4,00 €

### SLICE OF CAKE

3,00 €

## OUR SIGNATURE PASTRIES

9,00 €

### AMARYLLIS

Two biscuits macarons, grilled pistachios, vanilla cream, fresh raspberries

### CÔME

Light lime mousse, lime jelly, Iranian pistachios creme brulée

### LEOPOLDINE

Shortcrust pastry, thin slice of almond paste, strawberry and lemon compote, fresh strawberry, almond macaron

### MAGIE NOIRE

Chocolate almond biscuit, chocolate hazelnut mousse, dried fruits biscuit, caramelized hazelnuts

## THE CLASSIC FRENCH PASTRIES

### CHOCOLATE or COFFEE ECLAIRS

5,00 €

### MILLE-FEUILLE

7,00 €

### SLICE OF FLAN

5,00 €

### CHOCOLATE TART

7,00 €

### SICILY LEMON TART

7,00 €

### RASPBERRIES TART

7,50 €

## SET MENUS

### HUGO MENU

QUICHE or CROQ  
DELICACY for 1 personne  
TEA or COFFEE

15 €

+5€ for a glass of wine

### MULOT MENU

DISH OF THE DAY  
SIGNATURE PASTRY  
TEA or COFFEE

28 €

+5€ for a glass of wine

### TEA TIME\*

SIGNATURE PASTRY  
&  
DRINK of your choice

12,5 €

\*available from 3pm, alcoholic beverages not included

## COFFEE CORNER

EXPRESSO, AMERICANO OR DECAF	2,80 €
MACCHIATO	3,00 €
LATTE	9,50 €
CAPPUCCINO	4,50 €
HOT CHOCOLATE	10,50 €
GLASS OF MILK	6,00 €
	19,00 €

For non-dairy milk options, please ask our staff

## TEAS & HERBAL TEAS

<b>BLACK TEA</b>	5,50 €
◦ EARL GREY tea blend with bergamot & dried blue flowers, citrus and floral aroma	
◦ KINIHIRA O.P.1 organic black tea from Rwanda, fruity and woody aromas	
◦ PRETTY GOOD BREAKFAST Chinese tea blend, chocolate and malted aromas	
<b>GREEN TEA</b>	
◦ SENCHA KAGOSHIMA Japanese green tea, iodine, vegetal and fruity aromas	
<b>HERBAL TEA</b>	
◦ MIDNIGHT IN PROVENCE organic plants blend: verbena, peppermint, mayweed, rose	
◦ ROOISBOS South-African red bush with dried exotic fruits & dried flowers	



## COLD DRINKS

SPARKLING WATER (50CL JUG)	2,00 €
FRESHLY SQUEEZED ORANGE JUICE	5,50 €
ORGANIC JUICES & NECTARS, 33 CL by <b>alain milliat</b>	5,10 €
◦ CLOUDY COX'S APPLE JUICE	
◦ WHITE PEACH NECTAR	
ORGANIC ICED INFUSION, 25 CL by <b>alain milliat</b> (with organic fruit juices and spices)	4,50 €
◦ SPARKLING APPLE JUICE	
◦ LIME INFUSION lime juice, ginger juice and apple juice	
◦ RASPBERRY INFUSION raspberry puree, peppermint leaves infusion and apple juice	
◦ PASSION FRUIT INFUSION passion fruit juice, timur berry infusion and apple juice	

## CAFES SAN JOSE



## THE WINE LIST

*Selected by the chef, Fabien Rouillard and our supplier "Trois Fois Vin"*

### WHITE WINES

	GLASS 12CL	BOTTLE 75 CL
SANCERRE 2020 Domaine La Croix St-Laurent	7,50 €	31,50 €

VOUVRAY 2019 - "Silex" Domaine Nicolas Brunet	7,50 €	30,00 €
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### RED WINES

BROUILLY 2018 - "Combiaty" Domaine d'Olivier Pézenneau	8,00 €	33,00 €
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CÔTE DU RHONE - CROZES-HERMITAGE 2019 Domaine Saint-Clair	8,00 €	36,00 €
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SAINT-ÉMILION GRAND CRU 2016 Château Mangot	15,00 €	54,00 €
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### ROSE WINES

CÔTES DE PROVENCE 2021 - "Romane" Chateau les Mesclances	7,50 €	28,50 €
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### CHAMPAGNES

TAITTINGER RÉSERVE BRUT	10,00 €	45,60 €
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### BEERS

LBF PALE ALE - BLONDE	4,50 €	
LBF IPA		

Macarons, sweet or savory biscuits, marshmallows, fruit jellies or chocolate bars... Cafe Mulot products are all available to be taken home with you!  
Do not hesitate to consult our take-away menu at the counter or by scanning this QR code.



## ORGANISE YOUR PRIVATE GATHERING AT THE CAFÉ MULOT !

Are you looking for a venue for a social event? Café Mulot is happy to welcome you: it is possible to privatise the premises of the cafe and its courtyard for a get-together with your guests.

Cocktail parties, cozy meals, breakfasts, special events or even a gourmet meal served within the apartments of Victor Hugo, we can imagine everything with you!



Let's make together a tailor-made meal, based on your desires and your event's theme. We are happy to accompany you!



*Would you like to know more about our catering services?*

*We are at your disposal! Call us or write to us:*

**06 89 17 71 65**

**commandes@maison-mulot.com.**