

# Bouillon Racine

- **Description:**

- Restaurant Bouillon Racine is a historic eatery located in the heart of the 6th arrondissement of Paris. Founded in 1906, it is an excellent example of a “bouillon,” a type of restaurant that originally served affordable and hearty meals to the working class. Bouillon Racine is particularly renowned for its stunning Art Nouveau architecture and decoration, which create a unique and charming dining experience.

- **Architecture and Decorations:**

- **Art Nouveau Style:** The restaurant is a masterpiece of Art Nouveau design, characterized by its flowing lines, organic shapes, and intricate detailing. The interior of Bouillon Racine transports diners back to the Belle Époque era with its exquisite craftsmanship.
- **Woodwork and Mirrors:** The walls are adorned with rich, dark wood paneling, intricately carved with floral and vegetal motifs. Large mirrors framed in similar woodwork reflect the light and enhance the sense of space and elegance.
- **Stained Glass Windows:** Beautiful stained glass windows featuring colorful, nature-inspired patterns add to the ambiance. These windows allow soft, colored light to filter into the dining area, creating a warm and inviting atmosphere.
- **Ceiling and Lighting:** The ceiling is decorated with elaborate plasterwork and frescoes, depicting scenes from nature and mythology. Art Nouveau chandeliers and wall sconces provide gentle, ambient lighting that complements the overall decor.
- **Furniture:** The tables and chairs are designed in the Art Nouveau style, with curved lines and elegant shapes. The seating is upholstered in rich fabrics that enhance the comfort and aesthetic appeal of the space.
- **Details:** Everywhere you look, you’ll find the hallmarks of Art Nouveau design—whiplash curves, asymmetrical forms, and detailed embellishments that celebrate the beauty of the natural world.

- **Typical Menu Selections:**

- Bouillon Racine offers a menu that features traditional French cuisine with a focus on classic dishes prepared with high-quality ingredients. The menu often changes to reflect seasonal availability.

- **Starters (Entrées):**

- **French Onion Soup:** A rich and flavorful soup made with caramelized onions and topped with melted cheese.
- **Foie Gras:** Served with toast and a fruit compote, this delicacy is a staple of French gourmet dining.
- **Escargots de Bourgogne:** Snails cooked in garlic and herb butter, a quintessential French appetizer.
- **Salade de Chèvre Chaud:** Warm goat cheese salad served with fresh greens, nuts, and a vinaigrette.

- **Main Courses (Plats Principaux):**

- **Boeuf Bourguignon:** A classic French beef stew slow-cooked in red wine with mushrooms, onions, and carrots.
- **Duck Confit:** Tender duck leg cooked in its own fat, served with crispy potatoes and a side of greens.
- **Coq au Vin:** Chicken braised in red wine with mushrooms, onions, and bacon.

- **Steak Frites:** A juicy steak served with French fries and a choice of sauces, such as béarnaise or peppercorn.
- **Fish of the Day:** Freshly prepared fish, often served with seasonal vegetables and a light sauce.
- **Desserts:**
  - **Crème Brûlée:** A creamy custard with a caramelized sugar top.
  - **Tarte Tatin:** An upside-down caramelized apple tart.
  - **Profiteroles:** Choux pastry filled with ice cream and topped with warm chocolate sauce.
  - **Chocolate Fondant:** A rich and gooey chocolate cake.
- **Wine Selection:** Bouillon Racine boasts an extensive wine list featuring a variety of French wines from different regions, including Bordeaux, Burgundy, Loire Valley, and more. The knowledgeable staff can help you select the perfect wine to complement your meal.
- **Visiting Tips:**
  - **Making a Reservation:** Due to its popularity and historical significance, it is advisable to make a reservation, especially for dinner and during weekends.
  - **Dress Code:** While there is no strict dress code, smart casual attire is recommended to match the elegant atmosphere.
  - **Hours:** Bouillon Racine is typically open for both lunch and dinner. Check their official website or contact them directly for the most current hours of operation.
- **Location:**
  - **Address:** 3 Rue Racine, 75006 Paris, France
  - **Nearby Attractions:** The restaurant is conveniently located near several notable landmarks, including the Luxembourg Gardens, the Sorbonne University, and the Odeon Theatre.

A visit to Bouillon Racine offers not only a delightful culinary experience but also a visual feast of Art Nouveau architecture and decor, making it a must-visit destination for anyone exploring the 6th arrondissement of Paris.

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