

...A SAINT-GERMAIN-DES-PRÉS

RENDEZ-VOUS AU...

CAFE DE FLORE

Sur "Les chemins de la liberté"

(J.P. Sartre)

172, BOULEVARD SAINT-GERMAIN
75006 PARIS

cafedeflore.fr

PRIX DE FLORE

1994 :

“Cantique de la Racaille”
V. RAVALEC, Flammarion

1995 :

“Le Pas du Loup”
J. A. BERTRAND, JULLIARD

1996 :

“Le Sens du Combat”
M. HOUELLEBECQ, FLAMMARION

1997 :

“Le chameau sauvage”
P. JAENADA, JULLIARD

1998 :

“Les jolies choses”
V. DESPENTES, GRASSET

1999 :

“Nicolas Pages”
G. DUSTAN, BALLAND

2000 :

“Mémoire courte”
N. REY, AU DIABLE VAUVERT

2001 :

“L’Empire de la morale”
C. DONNER, GRASSET

2002 :

“Rapport sur moi”
G. BOUILLIER, ALLIA

2003 :

“Mammifères”
P. MÉROT, FLAMMARION

2004 :

“Autobiographie érotique”
B. BENDERSON, RIVAGES

2005 :

“Boys, Boys, Boys”
J. SORMAN, GALLIMARD

2006 :

“Rendez-vous”
C. ANGOT, FLAMMARION

2007 :

“Ni d’Eve ni d’Adam”
A. NOTHOMB, ALBIN MICHEL

2008 :

“La meilleure part des hommes”
T. GARCÍA, GALLIMARD

2009 :

“L’hyper Justine”
S. LIBÉRATI, FLAMMARION

2008 :

“La meilleure part des hommes”
T. GARCÍA, GALLIMARD

2011 :

“Du temps qu’on existait”
M. DEFALVARD, GRASSET

2012 :

“Zénith-Hôtel”
O. COOP-PHANE, FINITUDE

2013 :

“Tout cela n’a rien à voir avec moi”
M. SABOLO, LATTÈS

PRIX DE FLORE

2014 :

“L'aménagement du territoire”
A. BELLANGER, GALLIMARD

2015 :

“La Fleur du Capital”
J.-N. ORENGO, GRASSET

2016 :

“Double Nationalité”
N. YARGEKOV, POL

2017 :

“Paname underground”
ZARCA, GOUTTE D'OR

et

2017 :

“L'invention des corps”
P.DUCROZET, ACTES SUD

2018 :

“Anatomie de l'amant de ma femme”
R. RUPERT, L'ARBRE VENGEUR

2019 :

“Rhapsodie des oubliés”
S.AOUINE, LA MARTINIÈRE

2020 :

“La Grâce”
T. DE MONTAIGU, PLOIN

2021 :

“Le voyant d'Etampes”
A. QUÉNTIN, L'OBSERVATOIRE

2022 :

“Chienne et Louve”
J. DONNADIEU, EDITIONS GALLIMARD

2023 :

“Western”
M. POURCHET, EDITIONS STOCK

2024 :

“Marc”
B. STOCK, EDITIONS RUE FROMENTIN

A short historical recall...

Le Prix de Flore was founded on May 10th 1994,
with the intention of transforming worldwide
literature in general and French grammar in particular

It is endowed with 6100 Euros as well as with a glass of vintage
Pouilly Fumé given during 1 year, and engraved in the name of
the laureate.

Jury members:

Frédéric Beigbeder, Jacques Braunstein, Manuel Carcassonne,
Carole Chrétiennot, Michèle Fitoussi, Jean-René van der Plaetsen,
François Reynaert, Jean-Pierre Saccani, Bertrand de Saint Vincent,
Christophe Tison, Philippe Vandel, Arnaud Viviant

CHAMPAGNE

Cup (*capacity: 13 cl*)

Brut	22
Pommery rosé «cuvée Apanage»	22
Barons de Rothschild Blanc de Blanc	25
Cuvée Dom Pérignon	49
Champagne cassis, framboise, pêche, mûre	22

Bottle

BRUT

Louis Roederer Collection	130
Moët & Chandon Brut SA	130
Pommery Brut Royal	110
Duval Leroy Fleur de Champagne	110
Veuve Clicquot Brut Carte Jaune	130
Taittinger Brut	130
Bollinger	150
½ bouteille Moët & Chandon	65

SIGNATURE

Ruinart Blanc de Blancs	220
Barons de Rothschild Blanc de Blancs	150
Duval Leroy Cuvée Femme	220
Pommery Cuvée Louise	220

Price €: all taxes and service included

L'INSTANT FLORE

à partager

2 Glasses of Champagne Brut
Caviar (30grs) and Blinis

120 €

GRANDE CUVÉE

Dom Pérignon	300
Cristal Roederer	300
Krug	375

CUVÉE D'EXCEPTION

Dom Pérignon 2 ^{ième} plénitude	420
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ROSÉ

Pommery Rosé Apanage	140
Moët & Chandon Rosé millésimé	140
Dom Pérignon Rosé millésimé	480

Price €: all taxes and service included

COCKTAILS

Creations

Le Flore <i>Champagne, Brandy, Grand-Marnier, red fruits coulis</i>	22
Colette <i>Bombay gin, Saint-Germain liquor, lemon juice, Premium tonic</i>	17
Le Saint-Germain <i>Gin, Amaretto, Grappefruit juice, strawberry syrup</i>	21
Vanity Flore <i>Champagne, Saint-Germain liquor, Apérol</i>	22
Avec Philtre <i>Vodka Le Philtre, Angostura, lime juice, limonade</i>	21

Champagne

Barbottage Special	22
<i>Champagne, Cognac, Cointreau, orange juice, lemon juice</i>	
Bellini <i>Champagne, peach puree</i>	22
French 75	22
<i>Champagne, Gin, cane syrup, lemon juice</i>	
Pimm's Royal <i>Champagne, Pimm's, cherry with brandy</i>	22

Rum

Cuba Libre <i>Bacardi, Coca-cola</i>	16.50
Daiquiri <i>White rum, cane syrup, lime juice</i>	16.50
Mojito <i>Havana 3 years, lime, mint leaves, soda, sugar</i>	16.50
Piña colada <i>White rum, dark rum, pineapple juice, coconut milk</i>	16.50
Planteur <i>Havana 3 years, orange and pine-apple juice, grenadine syrup</i>	16.50

Gin

Dry Martini <i>Gin, Martini dry</i>	16.50
Gimlet <i>Gin, lemon juice, cane syrup</i>	16.50
Gin Fizz <i>Gin, lemon juice, cane sugar syrup, soda</i>	16.50
Negroni <i>Campari, red vermouth, Noilly Prat, Gin, soda</i>	16.50
Tom Collins <i>Gin, lemon juice, soda</i>	16.50
White Lady <i>Gin, Cointreau, lime juice</i>	16.50

Vodka

Bloody Mary	<i>Vodka, tomato and lemon juice</i>	16.50
Cosmopolitan	<i>Vodka, Cointreau, Cranberry juice, lime juice</i>	16.50
Moscow Mule	<i>Vodka, lime juice, ginger beer</i>	16.50
Vodka orange	<i>Vodka, orange juice</i>	16.50
Vodkatini	<i>Vodka, Noilly Prat</i>	16.50

Tequila

Margarita	<i>Tequila, Cointreau, lime juice</i>	16.50
Tequila Sunrise	<i>Tequila, orange juice, grenadine syrup</i>	16.50

Bourbon

Bourbon Sour	<i>Bourbon, lemon juice, cane syrup</i>	16.50
Manhattan	<i>Bourbon, red vermouth, Angostura</i>	16.50

Cognac

Cognac Sour	<i>Cognac, lemon juice, cane syrup</i>	16.50
Side-Car	<i>Cognac, Cointreau, lemon juice</i>	16.50

Timeless

Americano	<i>Campari, red vermouth, Noilly Prat, soda</i>	16.50
Boulevardier	<i>Campari, Vermouth rouge, Bourbon</i>	16.50
Campari orange	<i>Campari, orange juice</i>	16.50
Long Island Iced Tea		16.50
	<i>Gin, white rum, Vodka, Tequila, Cointreau, cane syrup, lemon juice, Coca-cola</i>	
Malibu ananas	<i>Malibu coco, pine-apple juice</i>	16.50
Pimm's N°1	<i>Pimm's, lemonade, cherry with brandy</i>	16.50

Alcohol-free cocktail:

Chantaco	<i>Orange juice, grapefruit juice, lemon juice, strawberry syrup</i>	15
Cendrillon	<i>Pineapple juice, orange juice, lime juice, grenadine syrup</i>	15
Go Mango	<i>Mango juice, Cranberry juice, lime juice, cane syrup</i>	15
Virgin Colada	<i>Coconut milk, pineapple juice, orange juice</i>	15
Virgin Mojito	<i>Lemonade, lime, mint leaves, sugar</i>	15

APERITIFS (8 cl)

Aniseed-flavoured (4 cl) : Pastis 51, Ricard	10
Vermouth : Cinzano, Martini, Noilly Prat, Noilly Prat cassis	11
Martini Gin	16
Bitter : Campari, Picon, Apérol, White wine and picon	11
Gentiane : Suze, Suze cassis	10.50
Quiquina : Byrrh	10.50
Vins doux naturels : Muscat de Frontignan	10.50
Porto : Porto 20 ans	17
Porto blanc ou rouge	11
Xérès : Tio Pépé	11

WHISKIES (5 cl)

Scotch whiskies, Whiskey Irlandais : J & B, Johnnie Walker Red Label, Jameson	14
Scotch whisky 12 ans : Chivas Regal, Johnnie Walker Black Label	16
Supplément Soda pour whisky	3
Bourbon, Tennessee : Maker's Mark	15
Jack Daniel's	15
Pur Malt : Talisker Port Ruigh, Glenmorangie	17
Glenfiddich, Aberlour Single malt 10 years old	16
Single Malt : Alfred Giraud «Héritage»	22

Price €: all taxes and service included

APERITIF GARNISH

Air-dried sausage Cherubino	11
Delicatessen assortment with Poilâne bread	18
Smoked salmon, toasts	25
Le Flore (toasted sandwich with ham and grated cheese)	13
Le Croque Caviar Spécial Flore	38
Pepper chips	2.50

To share :

The selection of cheeses 32

Camembert, Saint-Nectaire, Comté,
Fourme d'Ambert, Sainte-Maure, toasts

Selection of cheeses and charcuteries 32

San Daniel Ham, air-dried sausage Cherubino,
Ham, Flore terrine, Camembert, Saint-nectaire,
Comté, Fourme d'Ambert, Sainte-Maure

EAUX-DE-VIE (5 cl)

Rums:

Havana Club 3 ans, Bacardi, Trois Rivières Ambré	14.50
Vieux JM Millésimé	22

Gins:

Gin	14
Bombay Sapphire	16

Vodkas et Téquilas:

Vodka	14
Le Philtre organic Vodka	19
Zubrowka	16
Belvédère	18
Téquila	14
Téquila Patron	20

Soda supplement 3

Premium soda Tonic supplement 3.40

Fruits Eau-de-vie:

Pear, Yellow plum, Raspberry « Massenez »	17
Old Plum « Louis Roque »	19

Cherries in Eau-de-Vie 13.50

Marc d'Alsace 19

Armagnacs:

Bas-Armagnac 7 years old	18
Bas-Armagnac 17 years old	21
Bas-Armagnac Laberdolive 1992	60

Cognacs:

Hennessy V.S.O.P.	16.50
Hennessy X.O.	36
Hennessy Paradis (2 cl)	55

Calvados:

Calvados Réserve	16.50
Calvados Hors d'âge	20

LIQUEURS

Amaretto	14
Cointreau, Grand Marnier	14
Fernet Branca, Chartreuse verte	14
Bailey's	14
Get 27, Get 31, Marie Brizard	14
Saint-Germain	14
Malibu	14

BEERS

Draught: Météor Spécial Flore 40 cl	11
White beer: Hoegaarden 33 cl	10
Pale ale: Corona, Heineken 33 cl	10
IPA organic : La Parisienne 33 cl	10
Brown ale: Pelforth 33 cl	10
No alcohol : 1664 25 cl	10
Shandy, Shandy with grenadine 40 cl	11
Beer and Picon 40 cl	11.50

WATERS (50 cl)

½ MINERAL STILL WATER

Vittel	8
Evian	8

½ SPARKLING WATER

San Pellegrino	8
Eau de Perrier	8
Orezza	8
Badoit	8

SOFT DRINKS

Fresh lemon juice	9.50
Fresh orange juice or grapefruit juice 25 cl	9.50
Coca-Cola, Zéro 33 cl	8
Paris-Cola 33 cl	8
Orangina 25 cl	8
Schweppes Tonic 25 cl	8
Schweppes Premium tonic 20 cl	8
Ginger beer 20 cl	8
Lemonade Lorina 33 cl	8
Tea «la Loère» flavoured with peach 33 cl	8.50
Bitter San Pellegrino 10 cl	8
Organic Tomato juice 25 cl	8.50
Organic Pine apple juice 25 cl	8.50
Organic apple juice 25 cl	8.50
Organic orange-carrot-lemon juice 25 cl	8.50
Organic peach nectar 25 cl	8.50
Perrier 33 cl	8
Vittel, San Pellegrino 25 cl	6.50
Ice Tea Flore	8
Coffee, Iced Latte	8
Milk	5
Syrup supplement	0.50

Price €: all taxes and service included

HOT BEVERAGES

Special Flore dark chocolat	9.50
Special Flore dark chocolate with whipped cream	11.50
Espresso coffee spécial Flore	5
Espresso coffee spécial Flore, flavoured with Baileys	10
Decafeinated coffee	5
Coffee with milk	6.40
Double Espresso coffee	8.50
Cappuccino, Viennois Coffee	9
Irish Coffee	16.20
Rum, whisky, brandy grog	13
Hot milk	5
Mulled wine	9.50
Viandox	6.50

BREAKFAST

Our Croissant are not available all day

Croissant	4
Brioche or Raisin bread or Dark chocolat roll	4
Toasts and Eclairé Butter	4.80
Blinis (2 pieces)	4.80
Piece of bread and Eclairé butter	4
Sweet or salted Eclairé butter (20 grs)	2.50
Honey or Jam	3
<i>(Passion fruit - apricot - orange - strawberry - raspberry - cherry)</i>	
Soft-boiled eggs (2 pieces), mouillettes and Eclairé butter	13.50
Organic hard-boiled egg	3

Price €: all taxes and service included

TEA AND INFUSIONS

Exceptional Tea Creation

Le Thé de Flore	9
<i>Exceptional Organic nepalese black tea flavoured with cocoa shell and cardamom seeds, heather blossom</i>	

TEA



Darjeeling - Himalaya	8
<i>(Black tea, India, summer harvest)</i>	
Ceylan Orange Pekoe	8
<i>(Black tea, Sri Lanka)</i>	
Fuji-Yama	8
<i>(Green tea, Sencha, Japan)</i>	
Earl Grey Impérial	8
<i>(Spring Darjeeling and bergamote orange)</i>	
Marco Polo	8
<i>(Black flowery and fruity tea)</i>	
Thé sur le Nil	8
<i>(Green lemony and fruity tea)</i>	
Empereur Chen Nung	8
<i>(Lightly smoked black tea)</i>	

ORGANIC INFUSIONS

Camomile	8
Verbena	8
Tilleul	8
Peppermint	8

PATISSERIES

Home-made tart, pastry suggestion	13
Napoleon and desserts « Hugo et Victor »	15
Cake with candied fruit or lemon	8
Tatin tart	15

Price €: all taxes and service included

WINES

SELECTION PRESTIGE DU CAFE DE FLORE

1^{er} Cru Classé

(Bottle : 1200 €)

Château Latour 2002 Pauillac

Château Haut Brion 2012 Pessac Léognan rouge

Château Mouton Rothschild 1999 Pauillac

1^{er} Grand Cru Classé Saint Emilion

Château Cheval Blanc 2008.....1000 €

Vin de Sauternes

Château d'Yquem 1997 Sauternes...700 €

Vin Exceptionnel

Petrus 1999 Pomerol...3200 €

Price €: all taxes and service included

	<i>Glass 14 cl</i>	<i>bottle 75 cl</i>
White wine		
Chablis	11.50	55
Sancerre	11.50	55
Pouilly fumé Ladoucette	14	68
Châteauneuf-du-Pape Dom. Durieu 2022	14.50	80
Sauternes	13	65
Kir Chablis	11.50	
Kir Pouilly fumé	14	
Meursault Domaine Bouzereau 2020		118

Red wine

Brouilly Château de Corcelles	10	48
Clarendelle « Bordeaux par Haut Brion »	10	50
Saint Emilion Grand Cru	15	72
Côte de Nuits Gevrey-Chambertin	16.50	82
Vallée du Rhône Crozes Hermitage	12	58

Rosé wine

Côtes de Provence	10	47
Domaines OTT Bandol	14	66

Wines suggestion

	<i>Glass 14 cl</i>	<i>magnum 1,5 l</i>
Vallée du Rhône : Châteauneuf-du-Pape 2020	23	230
Saint-Estèphe : Château Haut-Marbuzet 2019	22	220
Saint-Julien : Les Fiefs de Lagrange 2017	22	220
Pessac-Léognan : Château Bouscaut 2018	25	250

Price €: all taxes and service included

SALADES

Salade Flore	20.50
<i>Green salad, tomatoes, cheese, ham, Organic hard-boiled egg</i>	
Salade Caesar	23
<i>Romaine lettuce, breast of poultry, smoked belly of pork, Caesar sauce, parmesan cheese</i>	
Salade Carciofi	23.50
<i>Green salad, artichokes, San Danièle ham, parmesan cheese</i>	
Salade Niçoise	24.50
<i>Green salad, tuna, sweet red peppers, French bean, olives, anchovies, tomatoes, Organic hard-boiled egg</i>	
Garden salad	21
<i>Bulgur, quinoa, eggplant, zucchini, carrot, tomato, pine nuts, basil, mint</i>	
Salade Colette	22.50
<i>Sucrine lettuce, prawns, grapefruit</i>	
Salade Landaise	25
<i>Curly endive salad with smoked duck breast, foie gras, confit gizzards, poached egg, and croutons</i>	
Tomato and mozzarella di Buffala cheese salad	22
Cold rare beef salad with herbs	23.50
<i>Panfried beef, green salad, cucumber, tomato, coriander, mint</i>	
Avocado with french dressing or mayonnaise sauce	16
Fresh green bean salad	16
Mixed salad leaves	10
Green salad	9
Tomato salad	10
Green salad/tomatoes	11

Price €: all taxes and service included

EGGS

Organic eggs only

Omelette, fried eggs or scrambled eggs:	
Nature	14
Ham or cheese	15
Mixte: ham with cheese	16
Omelette or scrambled eggs, aromatic herbs	14
Omelette with wild mushrooms	19
Vegetarian omelette	18
<i>Carrot, soybean, onion, sweet pepper, olive</i>	
Fried or scrambled eggs, bacon	15.50
Soft-boiled eggs (2 pièces)	13.50
Scrambled eggs with smoked salmon	22
Fried eggs with pair of Frankfort sausage	24

SANDWICHES

Club sandwich	22.50
<i>Toasted white soft bread, chicken, bacon, organic hard-boiled egg, tomato, salad, mayonnaise,</i>	
Club sandwich smoked salmon	26
<i>Toasted white wholemeal, smoked salmon, Organic egg, tomato purée, light cream cheese, dill, green salad</i>	
Club sandwich «Rykiel»	21
<i>Club sandwich without white soft bread and mayonnaise with ketchup and mustard</i>	
Ham or emmental cheese	10
Mixte : ham, emmental	12
San Daniele ham	12
Rillettes of pork with Poilâne bread	11

Allergens products menu on demand

Price €: all taxes and service included

SNACKING

Today's soup	16
French onion soup	16.50
Smoked Norwegian Salmon <i>(with toasts or blinis)</i>	31
Lobster*, mixed leaves salad with citrus and avocado	48
Salmon eggs	23
French caviar <i>(30 grs)</i> , blinis	100
White tuna belly	22
Home-made duck foie gras and toasts	27.50
Café de Flore terrine by Gilles Vérot, mesclun salad	24
Pâté in pastry crust by Gilles Vérot <i>(Pork, veal, Foie gras), mesclun salad</i>	26
Charolais beef tartare, mesclun salad	23.50
Cold rare roast beef, green bean salad, mayonnaise sauce	25
Carpaccio <i>(French Beef)</i> <i>Beef, Arugula salad with Parmesan and pine nuts</i>	21
Free-range chicken leg or breast, green salad	21
Bellota Ham 100% Iberico Cinco Jotas	28
San Daniele ham	19.50
Cooked ham	13.50
Rillettes of pork	13.50

SNACKING

Quiche Lorraine <i>(Cooked Ham, bacon bits, Emmental cheese), mesclun salad</i>	19
Quiche “suggestion”, <i>mesclun salad</i>	19
Endive and ham gratin	19
Le Welsh Rarebit <i>(speciality with Cheddar cheese, beer and toast)</i>	20
Welsh Rarebit with ham and egg	24.50
Frankfort sausage	10
Eggplant, zucchini, tomato and goat cheese	23
Duck Parmentier, mixed salad leaves	27
Duck confit	27
Le Croque Caviar Spécial Flore	38
Croque Monsieur Special Flore	14
Vegetarian Croque Monsieur Special Flore	14
Jockey <i>(Croque Monsieur Special Flore with fried egg)</i>	15.50
Vegetarian Jockey <i>(Vegetarian Croque Monsieur Special Flore with fried egg)</i>	15.50

Allergens products menu on demand
Price €: all taxes and service included


CHEESES

Camembert	9.50
Saint-Nectaire	11.50
Saint-Marcellin	11.50
Fourme d'Ambert	11.50
Comté	11.50
Goat's cheese	12.50
Hot goat's cheese <i>on Poilâne bread toasted</i>	17
Assortment of cheeses	24
<i>Camembert, Saint-Nectaire, Comté, Fourme d'Ambert, Crottin de Chavignol, Cherry Jam</i>	
La planche de fromages à partager	32
<i>Camembert, Saint-Nectaire, Comté, Fourme d'Ambert, Sainte-Maure, toasts</i>	
Selection of cheeses and charcuteries	32
<i>San Daniel Ham, air-dried sausage Cherubino, Ham, Flore terrine, Camembert, Saint-nectaire, Comté, Fourme d'Ambert, Sainte-Maure</i>	

PASTRY/DESSERTS

Fresh fruit salad or Fresh Pineapple	14
Vanilla crème brûlée	13
Home-made tart, pastry suggestion	13
Napoleon and chocolate Eclair « Hugo & Victor »	15
Tatin tart	15
Opéra « Hugo et Victor »	15
Cake with candied fruit or lemon	8

ICE-CREAM and SORBETS


Ice-creams and sorbets from HUGO & VICTOR
100 % naturals without dyes or artificial aroma

Coupe du glacier, choices between 3 flavours <i>Ice-cream: vanilla, coffee, dark chocolate, pistachio, salted butter caramel, Sorbet: lemon, pear, mango, raspberry</i>	16
Milk Shake <i>Flavour of your choice</i>	17.50
Coffee or Chocolat liégeois <i>Coffee or chocolat ice-cream, coffee or chocolate sauce, Chantilly cream</i>	17.50
Dame Blanche <i>Vanilla ice-cream, chocolate sauce, Chantilly cream</i>	17.50
Coupe Flore <i>Ice-cream: dark chocolate, pistachio, pear sorbet, dark chocolate sauce and Chantilly cream</i>	17.50
Coupe Saint-Germain <i>Ice-cream: vanilla, pistachio, raspberry sorbet, red fruit sauce and Chantilly cream</i>	17.50
Colonel <i>Lemon sorbet, Vodka</i>	17.50
Profiteroles au chocolat <i>Puff pastry with vanilla ice-cream and chocolate sauce</i>	17.50
Chantilly cream supplement	2.00

Payment by cheque not accepted

Price €: all taxes and service included

La boutique du
Café de Flore

shop.cafedeflore.fr



The Boutique of
Café de Flore



shop.cafedeflore.fr

<u>Le Thé de Flore</u>	35
Metal box 15 bags in vegetal veil	
Exceptional Nepalese black tea, cocoa shells, cardamom seeds, heather blossom	

SET

Petit déjeuner 1 personne	130
<i>1 Tea cup, 1 Rocaille plate 17.5 cm, 1 Water glass, 1 Sugar bowl, 1 20cl jar, 1 Egg cup</i>	
Petit déjeuner 2 personnes	215
<i>2 Tea cup, 2 Rococo plates 17.5 cm, 2 water glasses, Lotus bowl, 1 20cl jar, 2 egg cups</i>	
Indispensable Thé de Flore	125
<i>1 Tea cup, 1 Teapot 34cl, 1 Tea of Flore (metal box of 15 bags)</i>	
Instant Thé de Flore	110
<i>2 Tea cup, 1 Tea of Flore (metal box of 15 bags)</i>	
Trio Miniature	45
<i>Miniature soup tureen, 1 Miniature egg dish, 1 Pins</i>	
L'Authentique	72
<i>1 Tea Cup, 1 Plate "Rocaille" 17.5cm, 1 water glass</i>	
Moment Parisien	60
<i>1 Breakfast Cup, 1 Plate 17cm, 1 water glass</i>	

BREAKFAST

Coffee cup + saucer 10cl	42
Tea cup + saucer 15cl	44
Breakfast cup + saucer 35 cl	37
Cappuccino cup + saucer 20 cl	37
Mug	27
Bol 55cl	24
Lotus cup	20
Sugar Cup	25
Egg Cup	20

GLASS

Carafe 45cl	36
Champagne Glass 16cl	15
Water Glass 16cl	10
Wine Glass 18cl	12
Beer Glass Flore 40cl	12
Beer Glass 33cl	12
Soda Glass 28cl	12
Bacchus glass 37cl	15
Napoléon glass 39.5cl	15
Mulled wine glass 24 cl	12

The Boutique of
Café de Flore

shop.cafedeflore.fr



TEAPOT AND JUG

Teapot 1pers 34cl	60
Teapot 2pers 45cl	70
Pot 15cl	36
Pot 20cl	38
Pot 30cl	40
Tureen	33
Chocolate pot 35 cl	48

ACCESSORIES

Café de Flore Candle	89
Bottle opener	14
Pin	12
Ashtray	35
Mustard jar	31
Butter dish	40
Key ring	17
Menu French ou English	7
Poster RAZZIA 70x93cm	150
Mini Cup	14

PLATE

Rocaille 17,5cm	28
Rocaille 20,5cm	35
Rocaille 23,5cm	38
Rocaille Deep 21cm	37
Plate 17cm	18
Plate 19cm	20
Plate 21cm	22
Egg baking dish 18 cm	28
Square plate 23 cm	35

CAFE DE FLORE CALENDAR 2025 *by Clara Panetier*

Limited and numbered edition

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