



## Welcome to Bouillon Racine!

The beginning of the twentieth century saw the birth of the Bouillon Racine as we currently know it. It was in the atmosphere of Art Nouveau where Parisian workers and then the upper-class city folk first met.



Inauguration in 1906

The first Bouillons appeared in 1855 thanks to an astute butcher, Pierre Louis Duval. He proposed a single dish of meat and a bouillon (soup/stock) to the workers of the Halles. In 1900, nearly 250 Bouillons could be found in Paris. They became the first popular chain of restaurants. Some other Bouillons, more “upper-class”, offered a reading room or some entertainment.

Meanwhile, the charm of Art Nouveau spread through Europe, in architecture, furniture and decoration. The Universal Exhibition in Paris in Paris accelerated its influence. Restaurants followed the trend. In 1903 appeared the first Bouillon Gandon-Duval, in an old restaurant converted by the owner and architect Edouard Fournier. In 1904, another bouillon with a luxurious Art Nouveau decoration was born. It was a Bouillon Chartier. The architect who coordinated everything was Jean-Marie Bouvier. It was with Louis Trezel that he gave birth in 1906 to two other Bouillons Chartier: the Grand Bouillon Camille Chartier on Racine Street and the Bouillon Edouard Chartier on Montparnasse Boulevard. These restaurants showed the

so characteristic Art Nouveau style: carved wood and ceramics, with mirrors and glass paintings.

Today, only a few authentic Bouillons remain, such as the one of Faubourg-Montmartre and this one in Racine Street which has the most baroque style of Art Nouveau.



Until 1926, Camille Chartier remained the owner of the place. After being called Bouillon Ollé and Jussot, it was Mrs Launois who kept the restaurant until 1956. The following purchaser sold the goodwill to the University of Paris which opened there a restaurant for the personnel of the Sorbonne in 1962. It remained operational until 1993. The major part of the decoration survived but the restaurant did not benefit from the special care allotted to luxurious restaurants.

The complete renovation of the Bouillon Racine took place in 1996 thanks to the “Companions of the Duty”. It then called upon old expertise of almost lost techniques and skills. Bevelled mirrors, painted opalines, stained glass, carved woodworks, marble mosaics and gold-leaf lettering provide the public with the pleasure of a rich place, as much by its beauty as by its conviviality. It was subsequently classified as an Historic Building.

**With his olden splendour back, the Bouillon Racine offers Parisian life an immersion in the Paris of the 1900's**

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