



OUR MOST BEAUTIFUL FINDINGS



Little gems delivered each week by the best farmers in the region.

SARDINES MILLÉSIMÉES - 10€

Sardines served with seaweed butter, lemon, sea salt and toasted bread

SLICED COMTÉ CHEESE - 7€

French Cow Cheese.
Cured for 24 months.

TRUFFLED SAUSAGE - 9€

Dried in the Basque Country with fresh Périgord truffle.

TRUFFLED HAM - 8€

Specialty worked for 4 generations by craftsmen from Anglet.

PYRENEAN SMOKED TROUT - 10€

Heavy whipped cream and peppercorn.

STARTERS

Our little plates perfect for sharing. Or not.

PETITS TOASTS DU CHEF - 8€

Homemade poultry liver mousse with calvados, caramelised onions, pickled cucumber, shredded bacon bits and thinly sliced toasts.

SHREDDED POULTRY PATÉ - 7€

As French as it gets!

SEASONAL STARTER - 6€

Endives caramelized with beer, red endive salad, hay tomme, salted crumble.

LEEKS WITH VINAIGRETTE - 6€

Snacked leeks with homemade mustard vinaigrette.
Croutons and mixed herbs.

EGG WITH MAYO - 2€

Fresh egg with homemade mayonnaise, chives.

TERRINE DE CAMPAGNE - 6€

Terrine de cochon à l'ancienne, macérée au cognac.

BEEF CARPACCIO - 7€

Roast beef, parsley and anchovies dressing, Ossau-Iraty.

BB SPECIALTIES

What the house does best

SHOULDER OF LAMB - 30€/pers (for 2 people)

Confit lamb shoulder then grilled on the barbecue, lamb gravy, cured garlic. Served with white beans, celery, carrots, smoked bacon and scarrol salad.

VEAL CHOP - 26€/pers (for 2 people)

With a beautiful gravy with capers, lemon. Served with roasted baby potatoes and pan seared mushrooms.

PLAT

Traditional Brasserie dishes. We aren't inventing anything new, but we do it well.

TARTARE - 14€

Raw beef from Salers, mixed with herbs and spices. Served with salad and french fries.

SAUSAGE WITH MASHED POTATOES - 13€

Real Aveyronnaise sausage with a knife, 8h simmered gravy and salted butter churn mash.

GRILLED FLANK STEAK FROM SALERS - 15€

Served with french fries, salad. You can choose between garlic parsley butter or bearnaise sauce.

VEGGIE! - 15€

Fresh goat cheese cream, cured goat cheese. Marinated beetroots, hashbrowns, frisée salad, currant, walnut, honey and olive oil.

FISH OF THE DAY - 16€

Seared cod, leek fondue, cauliflower, seared pencil leeks, BBQ smoked corn, slivered almonds, fish soup pimped with Dijon mustard.

BELLANGER

FAUBOURG POISSONNIÈRE

DESSERTS

You only live once.



APPLE PIE - 7€

Granny Smith apples, almond cream, homemade whipped cream. Big madeleine of Proust.

PEAR BELLE-MÉLÈNE - 7€

Poached pear, sexy chocolate coulis, salted butter caramel.

RUM BABA - 8€

Homemade whipped cream and "flambeed" rum.

PARIS-BREST - 8€

The great classic of the house, mousseline and praline flowing.



Everything is prepared in house by Ralph and his team. Fresh and in season french produce, obtained directly from the farmer and as short-circuit as possible.

Brasserie founded by NOUVELLE GARDE



@NOUVELLEGARDEGROUPE

Meats 100% French, from natural pasture and fed without GMO. Fish labeled sustainable fishing. Taxes and service included, net prices in VAT euros. Chèques are not accepted. Do not hesitate ask for the list of allergens. And if you have any confessions to make to us, ask Charles.