



# BRASSERIE Dubillot

## SMALL PLATES

Our little plates perfect for sharing.

*100% Homemade*  
Everything is created on site by  
Thibault, Baptiste and their team.  
French products, fresh and of season.

## ENTREES



### Our Findings

Our gems delivered each week by the best producers of the region.

#### IBAIMA HAM - 12€

Rare cured ham.  
Only three maisons in the world produce this wonder.

#### SAUCISSON TRUFFE - 9€

Dried in the Pays Basque,  
with fresh truffle from Périgord.

#### WHITE TRUFFLED HAM - 8€

Specialty mastered for 4 generations  
by artisans from Anglet.

#### JESUS - 7€

Dried artisanal salami that we took the time to unearth,  
prepared by Pierre in the heart of the Aldudes.  
You won't find anything like it.

#### COMTE AOP - 7€

French cheese made from unpasteurized cow's milk,  
24 months of ripening.

#### SMOKED TROUT PYRÉNÉES - 10€

Fished from the summits of Argelès  
by Francois and Franck Pomares since 1953,  
lemon farmhouse cream with pink berries.

### Apero

Our home charcuterie that slaps.

#### PATE EN CROUTE - 14€

Similar to a pot pie, but the french way,  
so naturally it's going to be better.  
Served cold, with a hearty foie gras in the center.

#### COUNTRY TERRINE - 6€

Traditional pig terrine, cooked each morning  
in ceramic mold.

#### POULTRY RILLETES - 7€

Pulled poultry from 1000 etangs in Bourgogne  
cooked on site and confit with duck fat.

#### EGGS MAYO - 2€

Hard boiled eggs topped with homemade mayo.

#### VINAIGRETTE LEEKS - 6€

The classic bistro dish but cooked over a charcoal grill,  
topped with a homemade vinaigrette, croutons and  
roasted hazelnuts. So good, your kids will ask for more.

#### REMOULADE - 7€

A sexier version of a coleslaw, with celery,  
Mortear sausage, and grains of mustard.

#### RED TUNA FROM CAP FERRET - 12€

Served raw in a citrus marinated broth  
with kohlrabi salade, salicornia, and horseradish.

## PLATS Classics

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

#### SAUSAGE PURÉE - 13€

Delicious Avertonnaise sausage grilled  
on the barbecue with its sauce cooked for 8 hours  
and buttery mashed potatoes.

#### SKIRT STEAK - 15€

Skirt steak cooked on a charcoal grill,  
homemade fries, choice of  
bearnaise sauce or buttery shallots sauce.

#### CATCH OF THE DAY - 16€

Fish depending on arrival: flageolet beans  
from the Ferolles farm, smoked bacon,  
carrots, celery branch and onions.

#### VEGGIE OF THE MOMENT - 15€

Gratin dauphinois, mushroom broth with carmalized  
onions, Paris brun mushroom salad, roasted hazelnuts  
and a dash of apple cider vinegar.

#### STEAK TARTARE - 14€

Beef from Salers reworked the french way,  
served with homemade fries.

#### CLUB SANDWICH - 14€

Rare commodity, limited quantities

Do we really need to explain it?  
Grilled chicken, hard boiled eggs, bacon,  
the works ya know.  
Served with homemade fries.



## The Feast

Herculean pieces of meat and gargantuan  
desserts for an entire regiment.

Night only.

Orders 72h in advance.

If it was great, we invite you to tell the whole world.  
And if we can do something to better ourselves,  
don't hesitate to let us know by contacting us:  
[ondiscute@nouvellegardegroup.com](mailto:ondiscute@nouvellegardegroup.com)

## DESSERTS

You only live once.

#### SALTED CARAMEL ECLAIR - 5€

Pate à choux, pâtisserie cream,  
glazed caramel and roasted pecans.

#### PEAR PECAN TARTE - 8€

Juicy pears, almond cream, pecan spread.

#### CHOCOLATE MOUSSE - 7€

Need I say more? Choux dough,  
chocolate glaze, and roasted pecans.

#### SEASONAL FRUIT TART - 8€

Dark chocolate, chocolate crumble, crème  
anglaise made with vanilla from Madagascar.

#### PARIS BREST - 8€

The house classic, mousseline cream  
and creamy praline sauce.

Meat 100% french and fish responsibly caught. We respect endangered species. Tax and service included, price net in euros.  
Checks are not accepted. Do not hesitate to ask for a list of ingredients for allergies. And if you have confessions or something to tell us, ask for Pete or Adri.

Brasserie founded by **NOUVELLE GARDE**   @NOUVELLEGARDEGROUPE