



BRASSERIE
Dubillot

SMALL
PLATES

Our little plates perfect for sharing.



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

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.

VEAL FINGERS - 6€

Don't be deceived by the name. Our housemade veal nuggets, perfectly fried and served with a piquillos sauce.

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 RILLETTES - 7€

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

ENTREES



GRILLED CORN - 6€

Cooked directly on the barbeque in its leaves, spicy oil, and herbe cream.

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, Morteau sausage, and grains of mustard.

RED TUNA FROM CAP FERRET - 12€

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

Classics

PLATS

Charcoal Barbeque Specialties

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

SAUSAGE PURÉE - 13€

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

SKIRT STEAK - 18€

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 fries.

What the house does best, you'll love the BBQ

GRILLED SIRLOIN STEAK - 35€/pers

(for 2 to 3 people)
Small wait time, take the opportunity to chat with your neighbor. Super tender and matured for 3 weeks, served with gratin dauphinois and a small side salad, choice of bearnaise sauce or buttery shallots sauce.

LAMB SHOULDER - 30€/pers

(for 2 people)
Lamb shoulder from Bourbonnais candied all night, then grilled on the barbeque, flageolet beans from the Ferolles farm, smoked bacon, carrots, celery and onions.

GRILLED PORK RIB - 25€/pers

(for 2 people)
Farmed raised pug from Auvergne IGP, served with sauerkraut, butter glazed button mushrooms, and an infused sage and red onion sauce.



be careful, it gets tougher.

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@nouvellegardegroupe.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