

BRASSERIE Dubillot

SMALL PLATES

Our little plates perfect for sharing.

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.

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.



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

ENTREES



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.

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.

Le brunch à la française

A real feast, won't leave you unsatisfied.

EGGS MAYO - 2€

Hard boiled eggs topped with homemade mayo.

HOT POTATO - 8€

Potatoe on bbq with sautéed mushrooms,
white truffle ham, poultry juice, shallots,
sour cream and comte cheese.

HALF POULTRY - 16€/pers (pour 2 mangeurs)

Crispy Farm poultry covered in our sauce and grilled
on charcoal, house fries and salade.

DESSERTS

Peep the dessert section of our card.

To drink calmly

BLOODY MARY - 10€

Vodka Awen Nature,
spicy tomato juice
and lemon juice.

ELDERFLOWER - 11€

Liqueur of elderflower,
Prosecco and
sparkling water.

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

PLATS Classics

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 - 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 fries.