



OUR MOST BEAUTIFUL FINDINGS



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

PYRENEAN SMOKED TROUT - 10€

Heavy whipped cream and peppercorn.

SLICED COMTÉ CHEESE - 7€

French Cow Cheese. Cured for 24 months.

SARDINES IN ORGANIC OLIVE OIL - 9€

Sardines from the Ferrigno family cannery prepared by hand in Port-Saint-Louis-du-Rhône, Thierry Breton toast, seaweed butter, lemon and fleur de sel.

TRUFFLED SAUSAGE - 10€

With summer truffles, dried in the open air on the Monts de Lacaune in the heights of the Tarn.

TRUFFLED HAM - 8€

Free-range pork ham raised in the open air in the South-West and cooked in a cloth.

STARTERS

Our little plates perfect for sharing. Or not.

GALICIAN MUSSELS - 7€

Salad of mussels, red pepper vinaigrette, fennel and spring onion.

EGG WITH MAYO - 2€

Fresh egg with homemade mayonnaise, chives.

LEEK WITH VINAIGRETTE - 6€

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

WHELKS FROM BRITTANY - 8€

Served with homemade aioli and chili oil.

VIRGIN BLOODY MARY SALAD - 8€

Heirloom tomatoes, tomato granita, brunoise of celery and salicornia, virgin Kalamata olive.

COUNTRY TERRINE - 7€

Traditional pig terrine, cooked each morning in ceramic mold.

SHREDDED POULTRY PATÉ - 8€

As French as it gets!

VICHY COLD SOUP - 6€

Cream of leeks, potatoes and chives, Isigny cream, cherry pickles, leek oil, spring onions. Served ice cold.

TODAY'S SPECIAL

Cheerfully cooked according to the chef's inspiration, ask your server.

PLAT

Traditional Brasserie dishes. Nothing new, but well done.

CROQUE-MONSIEUR - 10€

Ham and comte cheese toast. Egg on top +1€ / Truffled ham +2€ Served with french fries and salad

CROQUE VEGGIE - 10€

Thierry Breton bread, AOP Comté cheese, cheddar, Morbier AOP cheese from La fruitière Lavigny, onions compote in white wine and red onions.

Egg on top +1€

SAUSAGE WITH MASHED POTATOES - 13€

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

TARTARE - 14€

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

GRILLED FLANK STEAK FROM SALERS - 15€

Served with french fries.

You can choose between garlic parsley butter or bearnaise sauce.

FISH OF THE DAY - 17€

Depending on availability, spicy shellfish bisque, snacked zucchini, roasted potatoes, peas à la française, Datterino tomatoes in olive oil.

SUMMER SALAD - 14€

Label Rouge smoked herring, potatoes in oil, hard egg, iceberg lettuce, pickled radish and carrot, cucumber, red onions, spring onion, canut brain sauce.

VEGGIE! - 17€

Tomato stuffed with summer vegetables and goat cheese, eggplant caviar, grilled peppers, fresh Cabrid'Oc goat cheese from the La Carlarlié farm in Albine, arugula and basil, roasted hazelnuts.

BELLANGER

FAUBOURG POISSONNIÈRE

DESSERTS

You only live once.



CHEESE PLATE - 12€

Ashed goat cheese, Fourme d'Ambert from Puy-de-Dôme and Cantal Entre-Deux from the Monts du Cantal cheese factory. Served with a homemade red onion chutney, dried grapes and Granny Smith apple.

COLD MELON SOUP - 8€

Melon Charentais, mint syrup and fresh mint. Served with lemon granita and thin slices of melon.

ICED NOUGAT - 7€

Iced nougat with caramelized dried fruits, red fruit coulis.

PARIS-BREST - 8€

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

TROPÉZIENNE PIE - 7€

Homemade brioche by the pastry chef, diplomate cream with Madagascar vanilla, salted butter caramel and orange blossom syrup.

HOMEMADE CANNELÉ - 2€

To accompany your coffee.



100% homemade
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

Meat from France. 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 Adri.